**Smoked Potato and Cipolline Onions with Harissa yogurt, za’atar, and pistachio**

1 ½ lbs of Small Potato

4 Cipolline Onion

1 tbsp Harissa

1 Cup Plain Greek Yogurt

Pistachio

Za’atar

Salt and Pepper

Bring smoker to 250 degrees. Toss potatoes in olive oil with salt and pepper. Smoke potatoes and onions for 40 minutes or until tender.

Mix yogurt with harissa, set aside.

Put potatoes and onions on plate, drizzle with yogurt mixture, sprinkle with za’atar and pistachio.

**Brined and Grilled Beets with Chimichurri**

3-4 Large Beets

1 tbsp Black Peppercorn

1 tsp Crushed Red Pepper

1 tsp Fennel Pollen

2 Bay Leaf

1 Cup Cider Vin

¼ Cup sugar

¼ Cup Salt

3 Cups Water

Peel and quarter beets. Put remaining ingredients in large pot and bring to boil. Reduce to a simmer and add beets. Continue to simmer until beets first begin to become tender, about 20 minutes. Remove beets and put into an ice bath to chill. Remove from ice bath and refrigerate until ready to use. This may be done up to 1 day in advance. When ready, bring grill up to medium heat. Cook beets until lightly charred and fully tender, roughly 8 minutes. Pour Chimichurri over beets and serve.

**Chimichurri**

2 cups fresh parsley

3 cloves garlic

½ cup evoo

2 tbsp red wine vinegar

1 teaspoon lemon juice

1 tbsp fresh oregano

1 teaspoon Black pepper

Salt to taste

Chop herbs and garlic. Wisk with remaining ingredients. Salt to taste. Let sit for 1 hour before use.

**Cured and Charred Cabbage with Lemon Chili Crema and Smoked Bleu Cheese**

1 Head Nappa or Savoy Cabbage

2 Tablespoon Olive Oil

Kosher Salt

Smoked Bleu Cheese

½ cup Sour Cream

¼ cup Buttermilk

1 Lemon Juiced and 1 tsp of zest

½ tsp Crushed Red Pepper

Local Honey

Ground Black Pepper

Quarter cabbage head and place on baking sheet. Drizzle with oil and generously cover with salt. Let sit in cooler for a minimum of 2 hours and up to 6. Rinse off excess salt. Bring grill to medium heat. Grill the cabbage for 15-20 minutes turning every 5 minutes to heat through and char without burning.

Combine sour cream, buttermilk, lemon juice, zest, and crushed red pepper. Wisk until combined.

Place grilled cabbage onto plate, dress with crema and crumbled bleu cheese, finish with a light drizzle of local honey and fresh ground black pepper