

Favorite Oregano and Marjoram Recipes

Compiled by E. Bluemink, March 2018

Ignacio Mattos' Potato Salad

Mattos is a New York City chef. This salad is beautiful and great for company (who don't mind raw egg).

3 lb. Yukon gold potatoes
2 tsp. kosher salt, plus more to taste
2 1/2 tbsp. fresh lemon juice
1 small red onion, thinly sliced, soaked in ice water 10 minutes, and drained
1/2 cup canola oil
1/4 cup extra-virgin olive oil
1 egg yolk
2 tbsp. marjoram leaves
1/4 tsp. sweet paprika

Boil potatoes in a 6-qt. saucepan of salted water. Reduce heat to medium-high; simmer until potatoes are tender, about 25 minutes. Drain potatoes and transfer to a bowl. Soak the onions in ice water – do NOT skip this step. When cool enough to handle, peel potatoes and coarsely mash. Toss 2 tsp. salt, the lemon juice, and onion in a separate bowl and set aside. Whisk oils and egg yolk in another bowl until combined; add to potatoes and toss to combine. Transfer potatoes to a serving platter and top with reserved onions; sprinkle with marjoram and paprika. Serves 4-6.

Modified slightly from Saveur Magazine

Fresh Tomato Relish with Marjoram

Per Deborah Madison, marjoram is as good if not better than basil when served with fresh tomatoes and fresh summer vegetables in general.

1 large shallot, finely diced
Aged balsamic or sherry vinegar
1 pint cherry or currant tomatoes, halved or quartered
Favorite olive oil
Sea salt and fresh ground pepper
Fresh marjoram

Cover diced shallot with a few teaspoons of vinegar to moisten it well. Set aside while you cut the tomatoes. Add the shallot and its juices to the tomatoes, season with a little salt and pepper. Turn the tomatoes gently into the oil and vinegar. Taste one for salt. If you aren't planning to use right a way, add salt later. Add as much marjoram as you like. Use as a topping for snacks, over ricotta, with pasta, etc. Makes one cup.

Modified from Vegetable Literacy (2013).

Garlic, Oil and Fresh Herb Pasta Sauce

Serve with 8 oz. of pasta. Can add roasted or steamed vegetables, clams, fresh tomatoes, etc.

1/4 cup vegetable broth
1/2 tsp. arrowroot
1/8 tsp. sea salt
1/4 cup olive oil
1/2 tsp. Dijon mustard
4 cloves garlic, minced
1 tbsp. fresh marjoram
1 tbsp. fresh oregano
1 tbsp. fresh sage

Mix broth, arrowroot and salt, set aside. In small pan over low heat, mix rest of ingredients and stir until garlic browns. Add broth and stir until it thickens.

Modified from Clean Eating Magazine

Classic Greek Vinaigrette

Toss with a big salad or use as a marinade.

2 tbsp. red wine vinegar
2 tbsp. freshly squeezed lemon juice
1 clove garlic, minced
1/2 tsp. dried oregano
1/2 tsp. kosher salt
1/4 tsp. freshly ground black pepper
1/2 cup olive oil

1 oz. Greek sheep's milk feta cheese, crumbled (optional)
3 tbsp. plain Greek yogurt (optional)

Place all ingredients in pint glass jar. Add feta and/or yogurt at this point if you want these variations. Seal jar and shake vigorously until emulsified, about 30 seconds. Use immediately or refrigerate up to 1 week, shaking again before use.

Source: The Kitchn blog

Homemade Red Sauce for Enchiladas

Just enough for a large casserole.

3 oz. dried California chiles (about 10)
¾ oz. dried ancho chiles (about 2)
6 large cloves garlic, peeled
2 tsp. dried oregano
1 tbsp. olive oil
1 tbsp. all purpose flour
1 tbsp. light brown sugar
kosher salt

Stem, seed, and rinse chiles. Add them with garlic, oregano, and 3 cups water to 3-qt. saucepan over medium heat. Bring to boil and reduce to low. Simmer, stirring occasionally, until chiles and garlic are very tender, about 30 minutes. Remove from heat, cover, and let stand 30 minutes. Purée in blender. Heat olive oil in 4-qt. saucepan over medium heat. Add flour and stir until it begins to color, 2 to 3 minutes. Carefully stir in chile mixture—it will spatter—and bring to a boil. Stir in sugar and 2 tsp. salt. Keep warm.

Source: Fine Cooking Magazine recipe for Pumpkin Enchilada Casserole with Red Chile Sauce and Poblano-Pepita Salsa (available online)

Summer Squash Gratin Recipe

Zest of one lemon
1 1/2 pounds summer squash or zucchini, cut into 1/6th-inch slices
½ tsp. fine grain sea salt

¼ cup fresh oregano leaves
¼ cup fresh Italian parsley
1 large garlic clove, chopped
¼ tsp. fine grain sea salt
pinch of red pepper flakes
½ cup extra-virgin olive oil
¼ cup unsalted butter
2 cups fresh whole wheat bread crumbs
½ lb. waxy potatoes, sliced extremely thin
¾ cup box-grated Gruyere cheese

Preheat oven to 400F and place a rack in the middle. Rub a 9x9 gratin pan or equivalent baking dish with a bit of olive oil, sprinkle with lemon zest, and set aside. Place the zucchini slices in a colander placed over a sink, toss with the sea salt and set aside for 10-15 minutes. While zucchini drains make sauce and breadcrumbs. For sauce, puree the oregano, parsley, garlic, 1/4 tsp. salt, red pepper flakes, and olive oil in a food processor or using a hand blender. Set aside. For breadcrumbs, melt the butter in a small saucepan over medium heat. Cook a few minutes until butter has browned. Wait two minutes then stir breadcrumbs into the browned butter.

Transfer squash to a large mixing bowl. Add potatoes and two-thirds of the oregano sauce. Toss until well coated. Add cheese and half of breadcrumbs and toss again. Taste one of the zucchini pieces and add more seasoning (salt or red pepper) if needed. Transfer squash to the pan, top with the remaining crumbs, and bake 40-50 minutes - depends how thinly you sliced the squash and potatoes and how much moisture was still in them. You don't want the zucchini to go to mush but make sure the potatoes are fully baked. If breadcrumbs darken, rake them with fork to uncover some of the blonder bits. Remove from oven, and drizzle with the remaining oregano sauce.

Serves about 8 as a side.

Modified from 101 Cookbooks blog

Curtido Rojo

A variation on beet kraut. Can be made with any kind of beans but raw runner beans hold up great and stay crunchy.

1 head cabbage, red or green
2 large beets, peeled and shredded
1 large red onion, thinly sliced
½ lb. runner beans, cut into ½" pieces
3 cloves garlic, minced
2 jalapenos, seeded and minced
½ tbsp. whole cumin seeds
1 tbsp. grated orange zest
1 tbsp. dried oregano, crushed fine in your hand
½ tsp. red pepper flakes
1-2 tbsp. pickling salt
2 bay leaves

Remove any blemished leaves from cabbage and discard. Reserve a couple of the next layer of leaves for covering the cabbage while it ferments. To shred the cabbage, quarter, cut out the tough core, and shred, like for coleslaw.

Combine vegetables, garlic, jalapenos, cumin seeds, orange zest, oregano, and red pepper in a large bowl. Sprinkle with 1 tbsp. of salt to start. Massage so vegetables start to release liquid. Taste the cabbage. You should be able to taste the salt but it shouldn't be overpowering. If it doesn't taste salty, sprinkle on a bit more salt and repeat the massage and taste until it pleasantly salty. Let sit until you have a pool of brine in the bowl, up to 45 minutes.

Place the bay leaves in a large crock. Cover with the contents of the bowl. Pack down well to get rid of air pockets. The vegetables should be covered with brine. Cover with the reserved cabbage leaves, place a small plate in the crock and weight it down to keep the contents under brine. Place in a cool place out of direct sunlight. Check daily to make sure vegetables are submerged. Press down if they aren't covered in brine. After a few

days, it will start to foam and might look ugly. That's normal. If mold forms, spoon it off. It's also normal for yeast to start growing on top. Yeast is white and breaks into little bits when you disturb it. No need to remove it.

Taste the kraut after about 4 days. It will just be starting to get a tang. Ferment it to the acidity that you like – up to a couple weeks.

To store, pack veggies into pint jars or a large glass jar. Optional: Cover top of jar with a small square of parchment or waxed paper, then cover with jar lids and screw down but not too tight. If you store it in the fridge, fermentation should stop, but it's best to give any gas a way out, so don't screw the lids down too tight. I found that after the jars went in the fridge, the cabbage absorbed much of the brine. At this point you shouldn't have any trouble with mold so that's OK. This will last for many months in the refrigerator.

Source: World Platter blog adaptation of a recipe from the Fermented Vegetables cookbook (2014) with some additional editing.