



## Our Favorite Recipes

Over the last five years, we've served a variety of different dishes in our breakfast service. We have a lot of fun with our food at Agate Cove, and we use fresh local ingredients (with some organics) whenever possible in our meals.

Every day, breakfast consists of an appetizer and a cooked-to-order entree, accompanied by some kind of bread. We bake our own bread – Jake's Blue Ribbon Coffee Can Bread, a classic here ever since Jake won the Blue Ribbon at the County Fair 20 years ago. We also serve a variety of muffins and scones.

I've included some other recipes for things we use often, including our excellent biscotti, our oil-free granola, and some side dishes and sauces.

Some recipes have you mix the dry and wet ingredients separately. Sometimes, that is for convenience, since you can prepare the ingredients the day before, and simply mix and bake the next day. Other times, the separation of wet and dry is to ensure the correct consistency in batters.

Entrees	Appetizers	Muffins/Scones	Other
Crepes	Apple Crisp	Scones (with variations)	Biscotti
French Toast	Apple Sauce	Banana Nut Muffins	Black Beans
Pancakes	Baked Apples	Blueberry Muffins	Crusts
Mexican Strata	Baked Pears	Chocolate Cheesecake Muffins	Granola
Veggie Frittata	Citrus Raisin Strata	Corn Muffins	Pesto Sauce
	Fruit Parfaits	Pear-Ginger Muffins	Salsa Fresca
	Blueberry Bread Pudding	Lemon-Poppyseed Muffins	

*When viewing this file in Acrobat, click on any recipe in the table to jump directly to the correct page.*

# AGATE COVE INN

## Crepes

This recipe makes enough batter for about a dozen crepes.

### Ingredients

1 cup	white flour
pinch	salt
1 ¼ cups	milk
2	eggs
1 Tbsp	butter, melted

### Directions

Sift the flour and salt into a bowl. Make a well in the center, and add the eggs and a little bit of milk. Beat well with a wooden spoon, working in all the flour. Reserve ½ cup of milk. Gradually beat in the remaining milk, until bubbles form on top of the batter. Heat the reserved milk in the microwave, and slowly stir in the butter. Add this to the batter, whipping until smooth.

Add a small amount of oil to a 7-inch crepe pan – enough to barely cover the base – and place over high heat. Pour in ¼ cup of batter, and quickly tilt the pan so that the batter covers the base thinly and evenly. Cook for about 1 minute over high heat until lightly browned underneath. Turn crepe with a metal spatula, and cook the other side for about 30 seconds. Keep crepes warm by stacking them, using squares of parchment paper to separate them.

Crepes can be frozen. To serve again, put the frozen crepes into a 150-degree oven for about 30 minutes.



## Apple-Raisin Crepe Filling

This recipe yields about 3 cups of the filling.

### Ingredients

1 pound	apples (Jonagold)	1 pound = 3 apples
2/3 cup	water	
1/3 cup	sugar	
1/3 cup	raisins	
2 tsp	lemon juice	
1/4 tsp	ground cinnamon	

### Directions

Peel and core the apples; dice the apples into small cubes. Place in saucepan and add water and sugar. Cook over low heat until apples are soft. Using a potato masher, mash the apples until all of the large chunks are reduced. Simmer until thick, about 5 minutes.

Stir in the raisins, lemon juice, and cinnamon, and simmer for another minute.



## Blueberry Crepe Filling

This recipe makes enough to fill 12 crepes

### Ingredients

6 cups           blueberries, fresh or frozen  
1 Tsp            lemon juice  
3 Tbsp           honey (or sugar)  
1 Tbsp           cornstarch, dissolved in 1 Tbsp water

2 cups           blueberries, fresh (hold aside)

### Directions

Put blueberries in a pan with all of the other ingredients. Bring to a boil, stirring, and cook on medium heat until the berries have popped and the mixture has thickened. This takes 20-30 minutes.

When serving, stir in the remaining 2 cups of blueberries (fresh or canned), and cook only long enough to warm the berries, about 1 minute.



## Sausage-Portobello Crepe Filling

This recipe yields about 4 cups of the filling.

### Ingredients

1 lb	chicken-apple sausage
1	onion (white or yellow), chopped
2 cloves	garlic
1 Tbsp	oregano
2	Portobello mushrooms, diced into 3/4" cubes
¼ cup	half-and-half
2 Tbsp	flour

### Directions

Thoroughly mix the flour into the half-and-half, and set aside for later.

Sautee the onion and garlic in olive oil until translucent, and then add the sausage. Cook over medium heat until the sausage is entirely cooked. Add the oregano and the cream/flour mixture, and cook for 1-2 minutes until the mixture thickens. Stir two-thirds of the Portobellos into the mix, and cook for another minute. Save the rest of the Portobellos.

When you're ready to serve, heat up the mixture in a saucepan. Add the rest of the Portobellos to the mix, and heat just enough to warm them up.



## French Toast

The soaking mixture makes enough for a dozen slices of bread.

### Ingredients

12 slices	bread (we use a cinnamon-raisin-walnut bread)
5	eggs
1 cup	1% milk
$\frac{3}{4}$ Tbsp	orange extract
$\frac{3}{4}$ Tbsp	vanilla extract

### Directions

Mix the eggs, milk, and spices. Pour a small amount of the egg mixture into flat pan. Place the slices of bread into pans, and pour the remaining egg mixture over the bread. After a few minutes, flip the bread slices over to ensure even saturation. Pour off all extra liquid. You can easily store overnight.

# AGATE COVE INN

## Pancakes

This makes enough batter for 12 pancakes.

### Ingredients

1 ½ cups flour, all-purpose  
2 Tbsp sugar  
1 Tbsp baking powder  
½ tsp salt  
2 eggs, beaten  
1 ½ cups milk  
3 Tbsp canola oil

### Fruit Toppings (choose 1)

2 cups diced strawberries or bananas  
1 cup Apple-Raisin Crepe Filling

### Directions

In a large mixing bowl, stir together flour, sugar, baking powder, and salt. Make a well in the center of the dry mixture; set aside.

In a large mixing bowl, combine egg, milk, and cooking oil. Add liquid mixture to dry ingredients all at once. Stir just until moistened (batter should be lumpy). If using the apple-raisin mixture, stir it into the batter.

Pour ¼ cup of batter onto a hot, lightly greased griddle or heavy skillet. If using diced strawberries, spread the strawberries evenly over each pancake. Cook over medium heat (just under) for about 2 minutes on each side. (Turn when pancake has bubbly surface and edges are slightly dry.)

Serve with syrup and flavored butters.



## Mexican Strata

Each strata has about 6 substantial slices.

### Ingredients

6	corn tortillas, 8"
4 oz	green chiles, drained and chopped
1	bell pepper, red or yellow, diced
2 cups	pepper Jack & cheddar cheeses, grated
1 cup	cheddar, grated
¼ cup	green onions (optional)

### Wet Ingredients

2	eggs, beaten
1 ½ cup	milk
1 tbsp	cumin powder

### Directions

Grease a round baking dish. Put a layer of tortillas on the bottom of the dish, completely covering bottom (Ok to overlap). Sprinkle generously with jack and cheddar cheese; add chiles, and bell peppers. Repeat another layer (2 layers total), ending with diced bell peppers and chiles & onions (optional), topped with cheese.

Combine the eggs, milk, cumin, and salt, and pour it over the layers – carefully so you don't mess up the top layer. Cover with Saran Wrap, and refrigerate overnight.

Preheat the oven to 350°. Remove the Saran Wrap, and bake uncovered for 30 minutes, or until the strata is slightly puffed and bubbly. Let the strata cool for 10 minutes before slicing.



## Vegetable Frittata

Each frittata has about 6 substantial slices.

### Ingredients

6	eggs
1 tsp	baking powder
½ cup	flour
4 oz. can	chopped green chilies
¼ cup	chopped green onions
½ cup	sun-dried tomatoes, finely diced
8 oz.	small curd cottage cheese
2 cups	grated cheese (Jack and cheddar)

Optional: add finely chopped mushrooms or bell peppers.

### Directions

Preheat oven to 350°. Combine eggs, flour and baking powder. Stir in cheeses, chilies, tomatoes, and onions. Pour into a well-greased round baking dish, optionally lined with a crust. Bake for 45-60 minutes, until the frittata has developed a golden brown crust. Let the frittata cool for 10-15 minutes before slicing.

Serve with salsa. Serves 6 large slices per frittata, and this recipe scales easily.



## Apple Crisp

Each baking dish has 10 servings.

### Ingredients for Topping

1 ½ cups	rolled oats
1 cup	flour
1 cup	brown sugar
½ cup	sliced almonds
½ tsp	salt
8 Tbsp	unsalted butter, ¼" pieces, cold
4 Tbsp	canola oil

### Fruit Filling

10 cups	Jonagold apples (approx. 5 large apples)
⅓ cup	craisins (dried cranberries)
2 Tbsp	flour
4 Tbsp	lemon juice, fresh

### Directions

Preheat the oven to 350°. Spray a 9"x12" baking dishes with oil.

In a bowl, mix the oats with the flour, brown sugar, almonds, and salt. Cut in the butter using a fork. Stir in the oil.

Peel and core the apples. Slice thinly. In a large bowl, toss the apples and craisins with the lemon juice and the remaining 2 tablespoons of flour.

Spread the fruit in the prepared baking dish, and sprinkle the oat crumbs on top. Cover with aluminum foil.

Bake covered for 35 minutes, and then uncovered for 15 minutes. When done, the fruit is tender and the topping is golden.



## Chunky Applesauce

This recipe makes enough apple sauce for about a dozen servings.

### Ingredients

10 apples      Granny Smith or JonaGold  
1 cup          orange juice  
¼ cup          sugar

### Directions

Put orange juice and sugar into a large saucepan and heat on low.

Begin to peel, core, and chop the apples. As you accumulate 3 or 4 apples, add them to the hot orange juice mixture. Continue cutting and chopping apples until all are done. Adding them in batches to the cooking mixture provides for a range of textures in the applesauce.

Cool and refrigerate. Serve with cinnamon, granola, and raisins on the side.



## Baked Apples

This recipe fills a dozen apples, but it scales easily.

### Ingredients

12 Red Delicious apples  
1 cup orange juice

### Filling

1 cup dried cranberries  
1 cup chopped walnuts  
1 cup brown sugar  
1 cup granola  
2 tsp cinnamon  
¼ cup melted butter  
Zest of 1 lemon

### Directions

Mix the filling ingredients and set aside.

Pour orange juice into the bottom of baking dish. Slice off top and bottom of apples. Core apples and scoop small amount of apple out of top (to make room for filling). Stuff apples with filling, generously mounding on the top. Let extra filling spill into dish, as it helps thicken the juice. Arrange the apples in 9x13 baking dishes, and cover with aluminum foil. You can refrigerate this until the next morning.

Bake covered at 350° for 60 minutes, or until the apples are soft to the touch.

Garnish with vanilla yogurt.

# AGATE COVE INN

## Baked Pears

As written, this makes 4 servings. It scales upward easily.

### Ingredients

2	Bartlett or D'Anjou pears (½ pear per person)
1 cup	orange juice
¼ cup	brown sugar
½ tsp	cinnamon
½ tsp	nutmeg
pinch	ground cloves

### Directions

Remove stem, slice the pear in half, and remove the core with a melon baller.

Thoroughly mix ingredients (except pears) and pour into baking dish. Place pears with cut side down – they should be about half-submerged in the liquid. Cover the baking dish with aluminum foil.

Bake covered at 400° for 35-45 minutes, or until the pears are tender. (If pears are not covered in foil, then baste them every 15 minutes with the juice.)

Serve pears with the cut side up. Pour extra sauce into the center of the pear, and around the bowl.

Garnish with vanilla yogurt. If serving as a dessert, garnish with vanilla ice cream.



## Citrus Raisin Strata

This recipe yields 10 servings.

### Ingredients

6 cups	cinnamon-raisin bread (approx. 1 loaf)
1 Tbsp	orange zest, finely shredded
4	eggs, slightly beaten
2 ½ cups	half-and-half or light cream
1 ¼ cups	sugar
2 tsp	vanilla
1 Tbsp	orange extract

### Topping

1 cup	vanilla yogurt (optional)
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### Directions

Preheat oven to 350° F. Cut the bread into bite-size pieces, and put it in the greased 9x12 baking dish. In a medium bowl combine all wet ingredients. Pour wet ingredients over bread in baking dish. Gently press bread into wet mix until moist.

Cover with foil, bake for 20 minutes, and then uncover to complete baking – approx. 15 min. or until a knife inserted near the center comes out clean. Let stand 15 minutes before serving.

Serve with vanilla yogurt.



## Fruit Parfaits

Parfaits can be made quickly for as many people as needed – this is really the ultimate recipe in terms of scalability.

### Ingredients

4 Tbsp	granola
4 Tbsp	vanilla yogurt
4 Tbsp	fresh fruit or fruit sauce
1	mint sprig

### Directions

Layer the ingredients (1-2 Tbsp each, depending on your personal preferences) into the parfait glasses in this order:

1. Granola
2. Vanilla yogurt
3. Fresh fruit (optionally in a sauce)
4. Granola
5. Yogurt
6. Either fresh fruit bits or a sprinkle of granola on top.

Put a mint sprig on top for garnish (and a dab of whipped cream underneath the sprig goes over well). Refrigerate until ready to serve.

For fruit sauces, you can use our blueberry crepe sauce.

## **Blueberry Bread Pudding (with Cream Cheese Filling)**

This wonderful bread pudding has 10 servings in a baking dish.

### **Ingredients**

4	eggs
1 loaf	cinnamon raisin bread
½ cup	sugar
1 ½ tsp	vanilla extract
1 tsp	cinnamon
½ tsp	nutmeg
2 cups	milk
¾ cups	blueberries

### **Filling**

12 oz	cream cheese
¼ cup	sugar

### **Topping**

¼ cup	blueberries
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### **Directions**

Preheat oven to 325°.

Whisk together the eggs, milk, sugar, vanilla extract, cinnamon, and nutmeg in a large bowl until the sugar dissolves; set aside.

Cut bread into ½ inch cubes; add to egg mixture. Mix well. Distribute half the bread mixture in the bottom of the buttered pans. Top with cream cheese mixture and blueberries. Cover with remaining bread mixture. Finish with ½ cup blueberries sprinkled on top.

Bake until pudding is browned on top and set, about 45 minutes. Cool to room temperature, about 40 minutes.



## Agate Cove Scones

This recipe yields 12 scones, although it scales up readily.

### Ingredients

3 cups	white flour
1 Tbsp	baking powder
½ lb	unsalted butter, room temperature or softened
¼ cup	sugar
3	eggs
⅓ cup	buttermilk

### Fillings (choose any one)

1 cup	craisins or raisins
1 cup	strawberries, diced
1 cup	blueberries
1 cup	peaches, diced
1 cup each	sliced almonds and coconut

### Directions

Mix flour and baking powder in a bowl, and set aside. In a large bowl, beat the butter until creamy. Add the sugar, and beat until pale and fluffy. Add the eggs one at a time, beating after each. Add the flour mixture, mixing only until blended. Add the buttermilk; mix only until blended. Sprinkle the filling on top of the batter, and fold it in.

Using a large scoop, place mounds of dough on an ungreased baking sheet about 2 inches apart. Bake at 350° for about 30 minutes on top rack of oven (no convection) until a light golden color on top. Cool on a wire rack.

Yields 12 scones.

*This recipe is gratefully adapted from the original John Dougherty House recipe.*



## Banana Nut Muffins

This recipe yields a dozen muffins.

### Dry Ingredients

1 $\frac{3}{4}$ cups	white flour
$\frac{1}{3}$ cup	sugar
2 tsp	baking powder
$\frac{1}{2}$ tsp	salt
$\frac{1}{2}$ cup	chopped walnuts

### Wet Ingredients

1	egg, beaten
$\frac{1}{2}$ cup	milk
$\frac{1}{4}$ cup	canola oil
1 cup	mashed bananas
1 tsp	vanilla
1 Tbsp	banana extract

### Directions

Mix dry and wet ingredients in separate bowls. Combine the two bowls by making a well in the dry ingredients, and adding the wet mixture all at once. Stir until just moistened – the batter will be lumpy. Scoop into greased muffin tins. Bake at 350° for 18-20 minutes, or until golden. Let the muffins cool slightly before removing from the muffin pans.

Yields 12 muffins.



## Blueberry Muffins

This recipe yields a dozen muffins.

### Dry Ingredients

1  $\frac{3}{4}$  cups      white flour  
 $\frac{1}{3}$  cup          sugar  
2 tsp            baking powder  
 $\frac{1}{4}$  tsp            salt

### Wet Ingredients

1                egg, beaten  
 $\frac{3}{4}$  cup          milk  
 $\frac{1}{4}$  cup          canola oil  
1 tsp            lemon zest, minced  
1 cup            blueberries

### Directions

Mix dry ingredients in one bowl. Mix wet ingredients in a separate bowl. Combine the two bowls by making a well in the dry ingredients, and adding the wet mixture all at once. Stir until just moistened – the batter will be lumpy. Fold in the blueberries. Scoop into greased muffin tins. Bake at 350° for 18-20 minutes, or until golden. Let the muffins sit for 5 minutes before removing from the muffin pans.



## Chocolate Cheesecake Muffins

This recipe yields a dozen muffins, and people will be pleasantly surprised when they bite into the middle.

### Dry Ingredients

1 cup	white flour
½ cup	sugar
3 Tbsp	unsweetened cocoa
2 tsp	baking powder
½ tsp	salt
½ cup	chocolate chips

### Wet Ingredients

1	beaten eggs
¾ cup	milk
⅓ cup	canola oil

### Filling

8 oz	cream cheese
2 Tbsp	sugar

### Directions

Mix the dry ingredients and set aside. In a small bowl, blend the cream cheese and the granulated sugar until fluffy. Set aside. (Optional: add ½ cup chopped walnuts.)

Make a well in the center of the dry ingredients. Add the wet ingredients all at once to the dry mixture, stirring until moistened. Batter should be lumpy.

Fill muffin cup with 2 Tbsp batter. Spoon in 1 tsp of the cream cheese mixture, then fill the muffin cup ¾-full with batter.

Bake at 350° for 20 minutes. Dust with powdered sugar if desired.

# AGATE COVE INN

## Corn Muffins

This recipe yields a dozen muffins.

### Dry Ingredients

1 cup	white flour
1/3 cup	corn meal
2 tsp	baking powder
1/3 tsp	salt
1/2 cup	sugar

### Wet Ingredients

1/4 cup	canola oil
2	eggs
3/4 cup	buttermilk
2/3 cup	drained corn
2 Tbsp	melted butter (add just before the final mixing)

### Directions

Make a well in the center of the dry ingredients. Add the wet ingredients all at once to the dry mixture, stirring until moistened. Batter should be lumpy. Fill greased muffin pans two-thirds full. Bake at 350° for 20-25 minutes.

Yields 12 muffins.



## Pear-Ginger Muffins

This recipe yields a dozen muffins.

### Dry ingredients

2 ¼ cups white flour  
¾ cup sugar  
1 ½ tsp powdered ginger  
1 tsp + dash baking powder  
¾ tsp baking soda  
¼ tsp salt

### Wet ingredients

1 cup vanilla yogurt  
¾ cup canola oil  
1 egg + 1 yolk  
1 ½ tsp vanilla  
6-8 pieces crystallized ginger, finely chopped  
1 ½ tsp lemon extract  
2 ¼ cups finely chopped pears

### Directions

Mix wet and dry ingredients in separate bowls. Make a well in the center of the dry ingredients. Add the wet ingredients all at once to the dry mixture, stirring until moistened. Batter should be lumpy. Scoop into greased muffin tins. Bake at 350° for 30 minutes. Remove from oven and let stand for a few minutes before removing from the muffin pans.

Yields 12 muffins.

## **Lemon Poppyseed Muffins**

This recipe yields a dozen muffins.

### **Dry ingredients**

1  $\frac{3}{4}$  cups      white flour  
 $\frac{1}{2}$  cup          sugar  
1 tsp            baking powder  
 $\frac{1}{2}$  tsp          baking soda  
 $\frac{1}{4}$  tsp          salt  
1 tsp          poppy seeds

### **Wet ingredients**

1                egg, beaten  
2 tsp          lemon zest, finely minced  
8 oz          plain yogurt  
 $\frac{1}{3}$  cup        canola oil  
2 Tbsp        lemon extract  
1 tsp          vanilla

### **Glaze**

2 tsp          lemon juice, fresh  
 $\frac{1}{2}$  cup        powdered sugar, sifted  
 $\frac{1}{2}$  tsp        poppy seeds

### **Directions**

Mix dry ingredients in one bowl. Mix wet ingredients in a separate bowl. Combine the two bowls by making a well in the dry ingredients, and adding the wet mixture all at once. Stir until just moistened – the batter will be lumpy. Scoop into greased muffin tins. Bake at 350° for 18-20 minutes, or until golden.

Let the muffins sit for 5 minutes before removing from the muffin pans. Meanwhile, stir together powdered sugar and enough fresh lemon juice to make a glaze that is easy to drizzle. Drizzle over warm muffins, and serve while warm.

Yields 12 muffins.



## Chocolate Walnut Cranberry Biscotti

This recipe yields 32 biscotti in a single batch.

### Dry ingredients

2 cups	all-purpose flour
1 cup	white sugar
½ tsp	baking powder
½ tsp	baking soda
½ tsp	salt
½ tsp	ground cinnamon
¼ tsp	ground cloves

### Wet ingredients

¼ cup	strong coffee (cooled)
4 tsp	milk
1	large egg
1 tsp	vanilla extract

### Fillings

¾ cup	chopped walnuts
1 ¼ cup	chocolate chips (semi-sweet)
¾ cup	dried cranberries or chopped dried cherries

### Directions

In a large mixing bowl, combine all dry ingredients and blend well. In a small bowl, whisk together all liquids, then add to dry ingredients with mixer. You may want to add a few drops of coffee to get the mixture slightly wet.

Turn dough out onto a well-floured board and add chocolate chips, walnuts and cranberries. Form into ½" x 3 ½" flat logs. Cook on greased/floured (or use parchment paper) cookie sheet at 350° for 20-25 minutes. Cook until cake-like. Cool.

For a harder biscotti, cut logs into ½" pieces, lay (cut-side down) flat on cookie sheet and bake another 6-8 minutes at 300° on one side only. Cool and serve.

Variations: use pistachios, almonds, or dried cherries.

# AGATE COVE INN

## Black Beans

We serve a small bowl (about a third of a cup) of black beans along with our Breakfast Burritos.

### Ingredients

8 cups	black beans, canned
1	large onion
6 cloves	garlic
1 tsp	cumin powder
1 tsp	paprika
½ tsp	cayenne
½ tsp	salt
3	bay leaf (small)
2 Tbs	olive oil

### Directions

Finely chop onion and garlic, and sauté in oil until softened. Add spices, and cook for another 2 minutes. Add black beans and simmer with liquid for 30-45 minutes.

Garnish the bowls with a small scoop of sour cream and a sprig of cilantro.

# AGATE COVE INN

## Crusts

This is a basic crust recipe, since we occasionally need them for various dishes.

### Ingredients

1 ½ cups	flour, all-purpose, sifted
½ tsp	salt
½ cup	shortening
5 Tbsp	cold water
1	egg white

### Directions

Sift together the flour and salt (using a whip will be OK). Cut in half of the shortening with a fork, until the mixture looks like corn meal. Then, cut in the other half of the shortening, until the pieces are the size of small peas.

Sprinkle 1 tablespoon of the water over part of the flour-shortening mixture. Gently toss it with a fork, and push it to the side of the bowl. Sprinkle the next tablespoon of the water over a dry part, mix lightly with the fork, and push to the moistened side of the bowl. Repeat until all is moistened.

Gather the mix up with your fingers, and form it into a ball. Knead it a little while holding the ball to work in any dry, crumbly spots.

Tap 2 sheets of wax paper onto the counter. Lightly spread flour over the wax paper, and flatten the dough ball slightly onto it. Roll it out until the crust is about ⅛ of an inch thick. If the edges split, pinch them together. Always roll spoke-fashion, going from center to edge of the dough with light strokes.

To transfer the crust, roll it over the rolling pin, and then unroll the crust over the pie plate.

Before adding the filling to the crust, paint the crust with egg whites using a brush. If you need to bake the crust for some recipe, be sure to prick the sides and bottom of the crust with a fork.

*This recipe is from the Better Homes and Gardens Cookbook.*

# AGATE COVE INN

## Granola

This is an excellent granola recipe that doesn't use any added oil, instead relying on honey and vanilla.

### Ingredients

8 cups	oats
1 1/3 cups	coconut
2/3 cup	sesame seeds
1/2 cup	sunflower seeds
1 cup	chopped cashews, almonds or walnuts

### Wet ingredients

2/3 cup	honey
2 tsp	vanilla
1/2 tsp	salt

### Directions

In a large bowl, mix oats, coconut, sesame seeds, sunflower seeds, and nuts, then set aside. In a smaller sauce pan, combine honey, salt and vanilla. Heat together until smooth. Pour honey mix over dry mix and toss with big spoons. Spread mix on a greased cookie sheet. Bake at 300° for 35-45 minutes. Every ten to fifteen minutes, stir the mix and place back in the oven. Cool and store in airtight Tupperware.

# AGATE COVE INN

## Pesto Sauce

This is a superb, bullet-proof recipe for classical pesto. If you make it exactly as described, people will think you are Italian. 😊

### Ingredients

2 cups	basil
½ cup	olive oil
2 Tbsp	pine nuts
2 cloves	garlic
1 tsp	salt
½ cup	Parmesan, grated
2 Tbsp	Romano cheese, grated
3 Tbsp	butter, softened (not melted)

### Directions

In a blender, puree the basil, olive oil, pine nuts, garlic, and salt. Pour the puree into a bowl.

Using a spoon, stir in both cheeses. Finally, stir in the butter with a spoon.

Note: It's very important to use a spoon to stir in the cheeses and butter --- it makes a real difference in the resulting texture!

You can freeze pesto, and then simply place the bowl in a hot water bath to reheat it without melting the cheese.

*Recipe from "The Classic Italian Cookbook", by Marcella Hazan. This is an excellent cookbook!*

# AGATE COVE INN

## Salsa Fresca

We serve this salsa along with breakfast burritos and omelets. The aroma is intense, as is the flavor.

### Ingredients

6	tomatoes, large, shaken free of seeds, pulp
4 cloves	garlic
1	Anaheim or California green chili, seeded
1	white onion, diced
1	red onion, diced
2 Tbsp	olive oil
2	limes, juiced
1	lemon, juiced
½ bunch	cilantro, chopped
2-3	Serrano chiles, seeded and diced

### Directions

Chop everything finely and combine in a bowl. Optional: add jalapenos or habaneros to increase the heat!

Yields 5-6 cups.

*Adapted from "The Feast of Santa Fe", by Huntley Dent. This is an excellent cookbook for New Mexico's version of Mexican food – well-written and well-illustrated.*