

READY FOR WINTER:

TOM AND GAIL HISTEN OF GREENHOUSE CAFÉ



By Barbara Alvarado

Photography by Russell Bamert

¡Sabroso's! latest Edible Education, held at National Restaurant Supply in El Paso, hosted Tom and Gail Histen of Greenhouse Café, located in Capitan, New Mexico. Greenhouse Café has been open for four years now. The Histens grow all of the lettuce and herbs hydroponically (the plants never touch soil!) in their controlled environment greenhouse; they are also dealers of hydroponic greenhouses. This environment allows them to grow pesticide-free food, and tours of the greenhouse can be arranged.

On the menu for this class was a sampling of lettuce varieties paired with a Remoulade dressing. While the dressing was delicious, the lettuce leaves were delightful and could absolutely be eaten alone. Tom also prepared an award-winning clam chowder, perfect for winter nights, and a mouth-watering leg of lamb prepared Greek style.



INFO

Greenhouse Café is open on all major holidays: Thanksgiving, Christmas Eve and Christmas Day, New Year's Eve and New Year's Day
 Closed Monday and Tuesday
 Dinner is served Wednesday-Saturday 5 p.m.-9 p.m.
 Sunday Brunch 10 a.m.- 2 p.m.
 103 S. Lincoln
 Capitan, New Mexico 88136
 (505) 354-0373

Remoulade Dressing-Greenhouse Café Style

This classic French dressing includes added onions and eggs for flavor and texture. This should be served chilled. If the mayonnaise and cream are chilled when prepared, it should be table ready right after making.

Ingredients:

1 cup mayonnaise	3 hard boiled eggs
1/3 cup heavy cream	1 tsp black pepper
3 tbsp sweet relish	1 tbsp brown sugar
1/2 cup ketchup	1/4 cup minced white onions

Directions:

Chop the hard boiled eggs. Mince the onions. Mix all ingredients together in bowl and place in a serving container. Chill if needed.

Greenhouse Café Award-Winning New England Clam Chowder

This recipe makes a gallon of chowder. It can last in the fridge for up to a week. It can also be frozen, but when the vegetables thaw they are soft. Chef Histen uses this thawed chowder by putting it in a blender and making a sauce out of it.

Ingredients:

1/4 lb bacon, diced small
2 tbsp butter
1/4 tsp ground rosemary
1/2 tsp whole thyme
3 potatoes, peeled and diced medium
1 tbsp garlic, minced
1 medium onion, diced small
3 ribs celery, diced small
2 carrots, diced small
3 cups all-purpose flour
4 cups seafood stock, store-bought or homemade (clam juice will work, also)
51 oz can of chopped sea clams
1/2 cup sherry (doesn't have to be expensive)
1/2 cup chardonnay
salt and pepper to taste
2 cups heavy whipping cream

In a large pot (large enough to hold a gallon of chowder) and at medium heat, sauté bacon until brown (this is called rendering the fat). Add 2 tablespoons of butter. Add rosemary, thyme, potatoes, garlic, diced onion, diced celery, diced carrots and sauté all for a few minutes. After sautéing, add 3 cups flour; this will make a roux. Next, add the 4 cups of seafood stock. Add chopped sea clams. Boil until veggies are al dente. Add sherry and chardonnay and bring to a boil to cook off the alcohol. Add salt and pepper to taste. Then, whip in the 2 cups heavy whipping cream. Do not let this come to boil. Heat through and serve.

INFO

National Restaurant Supply
7125 Industrial Avenue
El Paso, TX
(505) 544-2121



Roasted Leg of Lamb, Prepared Greek Style

The best lamb to buy for this recipe is a fresh domestic leg, which should be oven ready. You might have to make a special order with your butcher; Chef Histen recommends Colorado raised lamb. A cooking hint: more water may be needed depending on the evaporation rate while cooking; add enough to end up with 2 1/2 cups of au jus to serve.

Leg of lamb	2 tbsp kosher salt
2-3 heads of fresh garlic	1 1/2 quart of good water (reverse osmosis, try to avoid using tap water)
3 lemons	
1 tbsp black pepper	
1 tbsp dried leaf oregano	

Pre-heat oven to 500°. Using a paring knife, cut 1 to 1 1/2-inch slits all over the leg of lamb (top, bottom, sides). In the little slits stuff whole garlic cloves (size of clove doesn't matter). In a large roasting pan, place the leg of lamb fat side down. Take 1/2 of the lemons and squeeze all of the juice out of them onto the leg of lamb (don't worry, you'll get the other side later). Season with 1/2 tablespoon of pepper, 1/2 tablespoon of dried leaf oregano, and 1 tablespoon of kosher salt. Place lamb in oven, uncovered, for an hour.



After an hour, take lamb out of the oven and flip over. Lower oven temperature to 400°. Take the rest of the lemons (should be 1 1/2 lemons) and squeeze all juices over leg of lamb. Season with 1/2 tablespoon of black pepper, 1/2 tablespoon of dried leaf oregano and 1 tablespoon of kosher salt. Add 1 1/2 quarts of good water to bottom of roasting pan. Place lamb back into oven and cook for 2 more hours. After done, pour off juices in bottom of pan through strainer and use as your sauce (au jus).