Featured Student: Will Hollingbery

This week’s student pick is Will Hollingbery. Will is currently a junior at WSU and is one of the first students working towards the new Organic Ag major.

Will grew up in Yakima on his family’s fruit orchard which now covers about 230+ acres. He originally came to WSU to study tree fruit management but soon realized he already had more background in it than what was being taught. He switched to Horticulture but that too did not satisfy Will. Finally he has settled in Soil Science and hopes to learn more about plants through the soil. When not working at the farm or the campus creamery Will can be found on his bike either putting on miles between Moscow and Pullman or up on Moscow Mountain.

Will has really been enjoying the salad mix and the farm but when pressed for a recipe he settled for a favorite spinach dish. Saute’ as much spinach as you can fit in a pan with olive oil and garlic. Add crumbled bacon and enjoy!
I love to cook diced onions with diced bacon and then whatever greens are available, like chard. But Mollie Katzen has some other ideas below, both vegetarian, one vegan. Katzen suggests stemming the greens if necessary; kale cooks better if stemmed, as does chard, and collards. I don’t know about the flavor of kale stems, actually, but chard stems are really tasty when cooked, they just take longer than the leaves, so add them to the pan with the onions. - CPS

**Bitter Greens Two Ways (from Mollie Katzen’s Vegetable Heaven)**

Katzen prefers collards, red mustard, arugula, and kale with this cherry version.

1 cup fresh sour cherries, pitted, or canned unsweetened sour cherries, drained
2 to 3 teaspoons sugar
1 tablespoon vegetable oil
3 cups sliced onion (a sweet variety like Walla Walla if available)
1 1/4 teaspoons salt
3 large bunches fresh greens, stemmed if necessary, and coarsely chopped (about 12 cups)
1 cup dried sour cherries

Place the fresh or canned cherries in a small bowl and sprinkle them with sugar. Let sit about 10 minutes.

Heat the oil in a large, deep skillet or Dutch oven. Add the onion and 1/2 teaspoon of the salt, and sauté over high heat for about 5 minutes. Turn the heat to medium, cover the pan, and let the onion cook until very tender (about 10 more minutes.)

Begin adding the greens in batches (as much as will fit), sprinkling each addition with about 1/4 teaspoon salt. Stir and cover between additions, letting the greens cook down for about five minutes each time, to make room for the next batch.

When all the greens are added and have wilted, stir in the sour cherries and cook for just about 5 minutes longer. Transfer to a platter, and sprinkle the dried cherries on top, if desired. Serve hot or warm, being sure to include some of the delicious cooking juices with each serving. 4 to 6 servings.

Katzen suggests kale, escarole, chard, and mustard greens to complement the pungent flavor of the cheese in this feta version.

2 tablespoons olive oil
4 cups sliced onion (a sweet variety if available)
Salt to taste
3 large bunches fresh greens, stemmed if necessary, and coarsely chopped
1/2 to 3/4 pound feta cheese, crumbled
Freshly ground black pepper

Cook onion in oil as above, and then the greens (with less salt than above). Stir in the feta, and cook for about 2 minutes longer. Taste to adjust salt. (Some feta cheese are saltier than others.) Transfer to a platter, and grind on a generous amount of black pepper. Serve hot or warm, on or next to pasta or grains, or by itself. Serves 4 to 6.