

The Spoon



The Quarterly Newsletter of Moonlight Kitchens

July 2018

Kitchen Hours: 24/7/365

Office Hours: 10–4 M–F

& by appointment

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TASTING DINNER SERIES STARTS SEPTEMBER 15TH!

Building on last year's varied and successful dinner series, Moonlight Kitchens will be offering some new monthly choices and bringing back the best. Yes, we'll have the **Chocolate Dinner** again and the **"God, this is good!"** (ceremonial foods from around the world) will be in the line-up. Stay tuned for details on about all five dinners, dates, prices, and packages. Bon Appetit!



Are you on our mailing list?

moonlightkitchens.com/email

MAD HATTER CONFECTIONS



New venture at MK aims at the sweet spot!

Cookies! A wild mixture of Alice in Wonderland, steam punk, and slightly-twisted seasonal specials is the theme for **MAD HATTER CONFECTIONS**. Our royal-icing designs range from ripe tomatoes to white rabbits and, of course, the Mad Hatter. Currently only being offered at the Clark Fork Farmers Market, you can also choose GMCs – Giant Market Cookies – large, frosted cookies with flavors like Big Pink (almond sugar cookies with Flathead cherry & cream cheese frosting) and Spiced Pumpkin (with fresh ginger glaze and Cowboy Cricket protein powder).

There are always free samples. Stop by & see what's fresh this week!



Moonlight Kitchens are hopping this summer.

You come, too!

Moonlight Kitchens' dining area and commercial kitchens are available for private use such as food prep for rehearsal dinners, kid and adult birthday parties, anniversary dinners, reunions, graduations, retirement parties, and even just a quiet dinner for a small group. Contact: Anne @ 926-2720.



(This has the requisite “Oooyum!” factor. Believe it or not – rhubarb supposedly came from northern China & eastern Siberia.)

Rhubarb & Almond Crisp

Base -

- 2 pounds fresh rhubarb – cut into 1” pieces
- ¾ cup sugar
- ½ cup dried apricots – chopped
- ½ cup dried cherries
- 2 teaspoons vanilla extract

Crisp Topping –

- ¾ pound cold unsalted butter
- 1 ¼ rolled oats
- ½ cup brown sugar
- ½ cup all-purpose flour (or GF)
- ½ cup slivered almonds



Preheat oven to 350°F
Yields 8 servings (individual)
Can be made as gluten free

In a 4 qt. saucepan, add the rhubarb & sugar and cook over medium heat til the rhubarb starts to break down (10-15 minutes). Mix in the apricots, cherries, and vanilla and remove from heat.

Cut butter into small pieces. Place all remaining ingredients in a large bowl with the butter and using a pastry cutter, a fork, or your fingers cut in the butter until it resembles course meal.

In eight 6-ounce ovenproof ramekins equally divide the rhubarb-mixture filling and then sprinkle the crisp topping over the fruit. Bake for 30 minutes until the top is set and golden.

Tip: put ramekins on a cookie sheet to prevent spills onto the bottom of the oven. Oh, and serve with ice cream 😊.

From: **The Farmer’s Market Cookbook** by Richard Ruben, The Lyons Press. 2000.

Focus on Our Chefs:

Tracy Lopez & Montaña Madre

Tracy has been working at Moonlight Kitchens for several years to create her outstanding *fresh* salsas. She uses an old family recipe with a few twists of her own to produce both regular and hot tomato salsa and a rich tomatillo salsa. She can be found most Saturdays at the Clark Fork Farmers Market offering samples. You can purchase directly there or find Montaña Madre at many local grocery stores. In the past year she’s been working with a western Montana distributor to expand her market. The high quality of ingredients and the personal attention to detail makes all the difference. Grab some for the 4th!

Dates to keep in mind:

June thru October – The Farmers Markets are up and running. Please patronize your local farmers and merchants and enjoy the bounty of what Montana has to offer.

4th of July – stay safe & have fun.

July 26-29th – Red Ants Pants Music Festival in White Sulphur Springs, MT.

Sept. 9th – Sunday Streets (downtown Higgins St. closed to car traffic).

Moonlight Kitchens* featured in *The Montana Quarterly Magazine
<http://themontanaquarterly.com>

Check out the March issue of the MQM. They focused on our Tasting Dinners and local food emphasis with lovely photos and interviews with our kitchen clients.

Thanks Laura & Lido!

Moonlight Kitchens is owned by Pat & Anne Little with the purpose of operating a triple bottom line business that provides a space for cooks to connect local food with our neighbors while supporting local farmers. Come learn from, work with, and be entertained by people who like real food!
406-926-2720 Stop in for a tour of the kitchens or **our new meeting space.**
We’re available for meetings, small events, & educational opportunities.