

The Spoon



The Quarterly Newsletter of Moonlight Kitchens

November 2017

Kitchen Hours: 24/7/365
Office Hours: 10–4 M–F
& by appointment

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So, what's cookin' - you?

Do you have some major holiday cooking planned? Consider using Moonlight Kitchens for cookies, candy, canning, & meal prep. We have big spaces, stainless surfaces, and lots of commercial equipment which make cooking and clean-up a breeze.

Book now and bring friends!

Available 24/7. Call Anne @ (406) 926-2720

**Nov. 4th : MOONLIGHT KITCHENS
CROSS-QUARTER POTLUCK 5-7pm.
Bring a dish and stories to share –
what's happening with your garden
or farm? Focus on the late harvest.**



TASTING DINNERS SCHEDULED!

As part of Missoula Restaurant Week, *Moonlight Kitchens* is offering **A Multi-course Traditional Italian Dinner** prepared by Crave Catering with select paired wines for each course presented by Wine Guy Mike.



Nov. 11th, 6-9pm at Moonlight, Limited to 14 - \$100/each

A percentage of profits will go to CFAC (see page 2).

Please go to moonlightkitchens.com or call 406-926-2720 to reserve seats for this inaugural Tasting Dinner.

This will be the FIRST in a series of **Tasting Dinners** to be offered this winter which will include foods such as cheese, chocolate, tea, and olive oils. If you (or a friend) would like to be added to our mailing list please go to moonlightkitchens.com/about – the link is in the top right corner.

Stay tuned!



COOKING WITH ALTITUDE

At 3,000 feet (1,000 meters) it can be a challenge to get baking recipes to “work” in Missoula (or Butte!). While you may need to adjust leavening, flour type, and/or baking times and technique, it’s a non-linear equation. The following recipe is from **“Pie in the Sky”** by Susan Purdy. All of her recipes have been adjusted for 6 elevations from sea level to 10,000 feet. This one’s easy and works at Moonlight Kitchens here in Missoula!

Troutdale Oatmeal Cookies

- 1 ½ cup all-purpose flour
- ½ teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon cinnamon
- ½ pound unsalted butter (at room temp)
- 1 cup granulated sugar
- ½ cup dark brown sugar, packed
- 2 eggs, large (at room temp)
- 1 teaspoon vanilla extract
- 3 cups old-fashioned rolled oats

Preheat oven: **350°F**
 Makes: 55-60 2” cookies
 Pan prep: Line w/ parchment

1 cup raisins (6 oz.) – or cranberries, dried cherries, apricots, etc.
 In a medium bowl, whisk together the flour, baking soda, salt, & cinnamon. In a large bowl (or a stand mixer w/ a paddle attachment) beat the butter until soft and creamy. Then beat in both sugars. Scrape down the bowl (and beater) and beat again until smooth. Beat in the eggs and vanilla & scrape down the bowl again. It will look curdled – don’t worry, keep going. Slowly stir in the flour mixture, then the oats and raisins. The dough will be very stiff. (You can make ahead, cover & fridge for several hours). Drop the dough onto the cookie sheet by the heaping tablespoon about 2” apart. Bake for 12-13 minutes or until golden brown. The longer they bake the crisper they will be. If you like yours chewy, cook less. Cool the cookies on a wire rack – just slide them off the parchment. When completely cool store in an airtight container.

*Moonlight Kitchens is owned by Pat & Anne Little who have lived in Missoula for nine years. The purpose of the operation is to run 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! Stop in for a tour of the kitchens or **our new meeting space.***

What’s a CFAC?

Community Food and Agriculture Coalition is a Missoula-based non-profit that envisions a future where houses, farms, and ranches thrive; people are well-fed and food secure; family farms are sustainable, successful, and supported within a community food system; and farmers and ranchers can access the land they need.

The CFAC staff provides farmer education & support and connects new farmers with the land they need through their “Land Link” program. They also support the Farm-to-School, Double SNAP Dollars, & EBT programs and work with government agencies to preserve prime farmland. Moonlight Kitchens is proud to support this mission through our Tasting Dinners and other efforts.



Contact Moonlight Kitchens about renting our kitchens by the hour for catering, food truck prep, small manufacturing and personal cooking projects. All of our rental info is online and we’re happy to give tours of the kitchens. Check us out!