



Grecian Pasta



<http://www.oregonhazelnuts.org/recipe-category/entrees/>

Ingredients

- 2 tablespoons olive oil, divided
- 2 cloves, minced
- ½ thinly sliced red pepper
- ½ thinly sliced yellow pepper
- ½ thinly sliced green pepper
- 2 large ripe tomatoes, peeled, seeded and diced in ½ inch pieces (2 cups)
- 4 ounces soft goat cheese (Chevre)
- Cooked Penne pasta
- ½ cup coarsely chopped toasted hazelnuts
- ½ cup cooked artichoke hearts, quartered
- ½ cup Kalamata or Sicilian olives
- ¼ cup chopped fresh basil
- 2 tablespoons fresh lemon juice
- Freshly ground black pepper to taste

Method of Preparation

1. In a large skillet, heat one tablespoon olive oil.
2. Over medium heat, sauté garlic until softened, about two minutes. Add peppers and sauté for another two minutes. Add tomatoes and stir just until they release their juices, about two minutes. Stir in goat cheese to make a creamy sauce.
3. Toss with cooked pasta, hazelnuts, artichokes, olives, and basil. Drizzle with lemon juice and remaining olive oil. Season with freshly ground black pepper to taste.

Tip: To peel tomatoes, spear the stem end with a fork. Holding the fork, immerse tomato in boiling water for about one minute. Cool by holding the tomato in a stream of cold water. The peel should slip off easily.



Turkey Nut Burgers



Provided by:

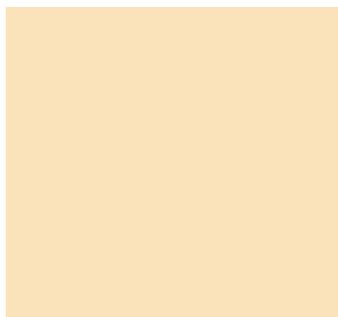
Carlton Hunter, Sergeant First Class, U.S. Army, ACFEF Training with the Industry Representative

Ingredients

1 pound ground turkey meat
½ cup fresh bread crumbs
⅓ cup coarsely chopped, toasted hazelnuts
¼ cup coarsely chopped fresh or frozen cranberries
¼ cup chopped celery
2 tablespoons minced onion
2 tablespoons minced fresh parsley
½ teaspoon dried ground sage
1 large egg, slightly beaten
1 teaspoon salt
Several grinds of freshly ground black pepper

Method of Preparation

Thoroughly mix all ingredients in a large bowl. Form into six patties and either broil about three inches from the heat for about two minutes on each side, or saute in a small amount of vegetable oil about two minutes per side or until they are browned, firm and have an opaque white color at the center.



Hazelnut Waffles



http://www.oregonhazelnuts.org/recipes_posts/hazelnut-waffles/

Ingredients

- 1-1/4 cups sifted flour
- 2-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 2 eggs, separated
- 1 cup milk
- 2 tablespoons butter or margarine, melted
- 3/4 cup roasted & chopped Oregon hazelnuts

Syrup

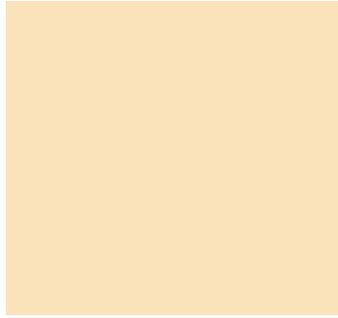
- 1/2 cup chopped Oregon hazelnuts
- 2 tablespoons butter or margarine
- 3/4 cup maple syrup

Method of Preparation

Sift dry ingredients into mixing bowl. Slightly beat egg yolks and milk. Pour egg-milk mixture and melted butter into a well made in the dry ingredients; stir only until all ingredients are mixed. Beat egg whites until stiff but still glossy; fold into batter with hazelnuts. Pour batter on preheated waffle iron. Bake 4 to 5 minutes, or until crisp and browned.

Syrup

In saucepan, saute hazelnuts in butter until lightly browned. Add syrup and heat through.



Hazelnutty Cocoa Spread



<http://www.superhealthykids.com/hazlenutty-cocoa-spread-homemade-nutella/>

Ingredients

- 1 cup whole hazelnuts
- 2 tablespoons honey
- 2 tablespoons cocoa, dry powder, unsweetened
- 2 tablespoons oil, coconut
- 1 teaspoon vanilla extract

Method of Preparation

1. Pour 1 cup of hazelnuts on a foil lined cookie sheet. Roast in oven at 400 degrees Fahrenheit for about 8-12 minutes.
2. When hazelnuts are slightly cool, cub between your hands by the handful and watch the skins fall off.
3. Grind nuts in a food processor or high speed blender. Add remaining ingredients and continue to blend until smooth.