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Pacific Natural

Simple Seasonal Entertaining

Foreword by Martha Stewart

RIZZOLI
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A CAMPFIRE DINNER

There's something so nostalgic about the smell of a campfire. A crackling fire always takes me back to my childhood, listening to the sounds of nature and enjoying the peaceful stillness of nighttime outdoors. While my version of camping isn't exactly roughing it, nothing compares to cooking on an open flame and enjoying the woodsy surroundings.



Vegan Chili

To make the chili: Combine vegetable stock, red chili powder, and cumin in a pot over medium heat until hot.

Meanwhile, heat olive oil in a heavy saucepan. Add onions, carrots, garlic and oregano, and a pinch of salt. Cook, stirring occasionally for about 6 minutes, until onions and carrots begin to soften and color a bit. Add squash and zucchini and a sprinkle of salt. Cook, continuing to stir occasionally, about 5 minutes, until the squash and zucchini take on color. Add the tomatoes and cook for about 2 minutes. Add the flour and cook for 3 minutes, stirring constantly. Once the flour is golden brown, add the stock mixture all at once, whisking until the sauce thickens. Lower the heat and simmer for about 15 minutes. Add the beans and corn and adjust consistency, if necessary, with the reserved bean liquid. Add sherry vinegar and adjust seasoning to taste.

To serve: Divide chili into serving bowls and serve alongside bowls of your favorite condiments for your guests to add as they please.



INGREDIENTS

Serves 6

Chili

5 cups vegetable stock

¼ cup red chili powder

1 teaspoon ground cumin

4 tablespoons olive oil

2½ cups yellow onion, diced

2 cups carrots, diced

2 cloves garlic, finely chopped

1 tablespoon dried oregano

1¼ cup yellow squash, diced

1¼ cup zucchini, diced

Salt

2 cups fire-roasted tomatoes, diced

4 tablespoons plus 2 teaspoons gluten-free flour

1 (15-ounce) can of organic kidney beans,
strained with liquid reserved

1 (15-ounce) can of organic black beans,
strained with liquid reserved

1 ear of corn, charred & cut off the cob

2 teaspoons sherry vinegar

Topping Suggestions:

Scallions, thinly sliced

Cheddar cheese, grated

Avocados, diced

Tortilla chips

Cilantro, chopped

Sour cream

Hot sauce





*INGREDIENTS**Serves 6**Blackberry Syrup*

4 cups blackberries

1½ cup sugar

1½ cups water

Margarita

1¾ cups blanco tequila

¼ cup mezcal

2 cups blackberry syrup

1¾ cups freshly squeezed lime juice

1 bottle sparkling water

8 wedges lime, for garnish

½ cup blackberries, for garnish

Smoky Blackberry Margarita

To make the blackberry syrup: Combine the blackberries, sugar, and water in a saucepan. Bring to a boil, then turn down the heat and simmer for 5 minutes. Remove from heat and let cool.

Set a fine mesh strainer over a mixing bowl. Strain the blackberry mixture through the strainer, using the back of a wooden spoon to extract any remaining juice from the blackberries. Reserve the syrup and set aside.

To make the margarita: Combine the tequila, mezcal, blackberry syrup, and lime juice in a large pitcher and stir. Divide the margarita between 8 glasses filled with ice. Top with sparkling water and garnish with a lime wedge and a couple of blackberries.



Mixed Berry Crumble

To make the filling: Preheat the oven to 325° F. While the oven warms, combine 1 cup berries with sugar in a medium saucepan. Simmer on low heat about 5 minutes, until the sugar is melted. Combine cornstarch and water in bowl. Next, add the cornstarch and water to the pan with the berries. Cook over medium heat until mixture comes to a full boil, and the liquid is clear and thick.

Pour the mixture into large bowl. Cool until warm. Fold in the 3 remaining cups of berries with lemon zest, cinnamon, nutmeg, and butter.

To make the topping: In a bowl, stir the sugar, lemon zest, baking powder, flour, salt, and the butter with a fork until crumbs form.

To assemble and bake the crumble: When oven has heated, grease a 10-inch cast iron pan and fill with the berry filling. Top with the topping. Bake the crumble for 30-35 minutes, until the topping is golden brown and the filling starts to bubble.

INGREDIENTS

Serves 8

Filling

4 cups of mixed berries

(raspberries, blackberries or blueberries)

$\frac{3}{4}$ cup sugar

3 tablespoons cornstarch

3 tablespoons water

1 teaspoon lemon zest

$\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon nutmeg

3 tablespoons unsalted butter

Topping

6 tablespoons sugar

Zest of 1 lemon

1 teaspoon baking powder

1 $\frac{1}{2}$ cups gluten-free flour

Pinch of salt

$\frac{1}{2}$ cup unsalted butter, melted





Tips for the Table

Forage wildflowers from your surroundings to create special, unique arrangements.

Wrap napkins with twine or bits of leather and add a piece of Palo Santo or greenery.

Enamelware mugs are the best outdoor companion: they're lightweight, durable, and easy to clean.

When camping, everything should have a purpose, but even better, a multi-purpose: Dutch ovens and cast iron pans double as cookware and serveware.

Bring folding tables and cots to make your campsite comfy and cozy.

Parting Gift | S'Mores Kit

Nothing says summer like s'mores around the fire. What's not to love? They're deliciously simple. Sending guests home with a s'mores kit lets them recreate that campfire experience at home—without the fire hazard.

To assemble a s'mores kit: Add a few graham crackers, pieces of chocolate, and marshmallows in a gift box. Wrap with muslin and tie with string. Attach a piece of cardstock and handwritten or printed name tags.

SUPPLIES

Graham crackers

Chocolate

Marshmallows

Cardboard gift boxes

Muslin

String







Summer Craft | Infused Honey

Infused honey is a great way to make the most of leftover herbs. Try your hand at different infusions to see what you prefer. These make great gifts, as it's a pantry staple but with a little something special. Use to sweeten anything you like.

To make a jar of infused honey: Place dried herbs at the bottom of a clean jar and pour the honey on top. Stir. Tie with cotton ribbon and use a fabric pen to write names to gift.

SUPPLIES

Dried herbs (page 76)

*(like lavender, sage, thyme,
rosemary, & lemon verbena)*

Honey

Bail closure canning jar

Muslin or linen fabric

Cotton ribbon







Summer Craft | Flower Crowns

SUPPLIES

Wire cutters

30-gauge wire

Twine

Flowers

Ribbon

This is a sweet accessory for kids or a group of friends to make together. Use the same day or preserve by putting it in the refrigerator, though once dried, flower crowns act as lovely decor. Let them be messy and organic—I think they look the prettiest that way.

To make a flower crown: Measure wire around a head's circumference and cut to size with extra to make a loop at either end. Cut stems of flowers to 3-4 inches and lay the flowers on the wire. Wrap the twine around the stems two or three times. Lay the next stem on top of the last, looping with twine continuously so the wire is hidden. Cut one piece of ribbon and thread through both loops of wire, like a shoelace, and tie together in a bow.



