

Recipes for The Farm at Miller's Crossing, Week 21 – 2011

Carol Hargis, The Market Fresh Chef 

Double Cooked Potatoes Serves 4

8-12 POTATOES, 3" in diameter.

2 Tbsp. fresh HERBS, chopped (rosemary, oregano, marjoram, thyme)

OLIVE OIL

Set oven 450'. Put potato in cold water, salt. Bring to boil, set to vigorous simmer, til tender. Line baking sheet w/ foil shiny side up. Drizzle foil w/ oil to coat. Drain potato, put on foil. Gently flatten w/ potato masher or spatula. Brush oil on potato. S&p, sprinkle chopped herbs. Bake 15-25m til edges are golden crisp. *Can sprinkle w/ cheese, scallions last 10min.



Barbecued Onions Serves 4

Heat 2T OIL in skillet. Add 2 lg sliced ONIONS & cook til soft. Add 1/2 c BBQ sauce, 1/4c BEEF BROTH & 1T CIDER VINEGAR & simmer 20m. Serve warm on burgers, steaks, etc.

Broccoli & Carrots w/ Orange Butter Serves 6-8

2 cups sliced CARROT

2 cups BROCCOLI FLORETS

1/3 cup BUTTER

1 Tbsp. grated ORANGE ZEST

1/4 cup ORANGE JUICE

1 tsp. CORNSTARCH

Steam carrot 5 min. Add broccoli & steam til both are crisp-tender. Remove to platter. Mix butter, zest, juice & starch in saucepan & simmer til thick. Pour over veggies.



Warm Winter Squash Salad Serves 8-10

1 HARD SQUASH: butternut, small pumpkin, etc.

1 cup OLIVE OIL

1 lb chanterelle or other wild MUSHROOMS, bite size

2 Tbsp. dry WHITE WINE

2 Tbsp. THYME leaves, chop, plus 4 thyme sprigs

1 SHALLOT, minced fine

3 Tbsp. SHERRY VINEGAR

1 pound FRISEE' or other bitter winter salad greens

Seeds of 1 POMEGRANATE

Aged hard SHEEP'S MILK CHEESE for shaving

Set oven 425, line baking sheet w/ parchment. Halve squash, seed, slice 1". Toss w/ 3T oil, thyme, s&p. Put on baking sheet & bake 30min. Cool, peel. Toss mushrooms w/ 3T oil; s&p.

Put on a baking pan, top w/ thyme sprigs, add wine. Cover, bake 20min. Uncover, bake til tender 5-10min. Put shallot in bowl w/ vinegar & salt, let set 15. Slowly whisk in 1/2 cup oil. Reheat squash & mushroom if cool & toss w/ greens in large bowl. Add vinaigrette, s&p, toss. Plate. Garnish w/ pomegranate. Shave cheese directly on top.



Bitters & Honey Vinaigrette

Whisk: 1/4 cup VEGETABLE oil, 1/4 cup RICE VINEGAR, 3 Tbsp. HONEY, 1 Tbsp.

chopped MINT, 2 tsp. BITTERS, 1/4 tsp. each S&P. Toss w/ GREENS, particularly arugula & other slightly bitter greens.