

Recipes for The Farm at Miller's Crossing, Week 1 – 2008

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Welcome to my 10th CSA season. These recipe sheets are available at each pickup to offer ways to enjoy the harvest. We are not always exact in matching the recipes to the weekly share. But don't throw the sheets away – you might get the produce next week. If you have a favorite recipe you would like to share with the CSA, send it in an email to: carol@marketfreshchef.com . Thanks!

Catalan Chard serves 4

1/4 cUP golden RAISINS, dried cherries or currants
2-3 T. OLIVE OIL
2-3 CLOVES GARLIC, flattened
1 lg bu SWISS CHARD, trim, rinse, drain
2 T. PIGNOLI NUTS



Put raisins in bowl, cover with hot water, soak 10 min. Drain. Heat oil in Dutch oven on medium. Add garlic, cook til golden 4 min. Discard garlic. Set heat to hi, add spinach. Cover, cook til wilted, stirring occasionally, 5 min. Uncover, add raisins, nuts, stir til liquid evaporates 4 min. S&p. Try with spinach, too.

Beijing Radish Salad

1 bunch watermelon RADISH
2 T. rice or balsamic VINEGAR(or a combination)
1 T. SOY SAUCE
1 t. SUGAR
2 t. SESAME OIL
2 CLOVES GARLIC, finely chopped
Julienne or grate radishes. Mix dressing & serve over radishes.



Caesar Salad with Spinach serves 6-8

6 cups SPINACH, trimmed, cleaned
1 CLOVE GARLIC
2/3 cup PARMESAN
1 t. DIJON
2 T. red wine VINEGAR
1/4 cup OLIVE OIL
1/2 t. PEPPER
SALT & PEPPER



Croutons

Rub garlic over insides of wood salad bowl, discard pieces. Add spinach, cheese. Whisk mustard, vinegar, oil, s&p. Pour on spinach just before serving, toss. Top with crouton.

Arugula Pesto

2 large bunches ARUGULA, wash & dry
1/3 cup WALNUTS or PIGNOLI, toast & cool
1/2 cup PARMESAN
SALT to taste
1-2 CLOVES GARLIC
3 T. OLIVE OIL



Pulse all but oil in processor til arugula finely chopped. With motor on, add oil in stream til smooth. Stir in 1/4c hot water (plus more) to thin as desired. Eat with: artichokes, noodles, toast, carrot sticks, pasta, couscous, rice, on cheese panini.