

# Recipes for The Farm at Miller's Crossing, Week 4 - 2008

Carol Hargis, The Market Fresh Chef 

## Turnip Slaw serves 6

1/2 cup MAYO  
3 Tbsp. SOUR CREAM  
2 tsp. TARRAGON VINEGAR  
1 tsp. DIJON  
1 tsp. SUGAR  
dash SALT  
1/4 tsp. CLERY SEED  
1/4 tsp. PEPPER  
1 tsp. chop DILL or 1/2t dri  
1 lb. TURNIPS, shred (4c)

Mix mayo, sour cream, vinegar, mustard, sugar, s&p, turnips. Chill.



## Chicken With Scapes & Capers Serves 4

4 skinless boneless CHICKEN breasts  
4 Tbsp. BUTTER  
4 Tbsp. DRY WHITE WINE  
2 Tbsp. LEMON JUICE  
4 chopped GARLIC SCAPES  
1&1/2 Tbsp. drained CAPERS

Pound chicken slightly flat. In skillet heat 2 Tbsp. butter & oil on med hi. Sauté chix til cooked thru. S&p. Platter chix, keep warm. Pour off fat from skillet & add 2 Tbsp. butter, wine, lemon juice, scapes. Bring to boil. Stir in capers, s&p. Spoon sauce on chix.



## Baby Bok Choy with Garlic serves 4

2 Tbsp. BUTTER  
4 tsp. minced GARLIC  
BABY BOK CHOY (chop if large)  
2 cups chicken or veggie STOCK

Melt butter in heavy large skillet over high heat. Add garlic; sauté 1 min. Add bok choy & stock; simmer til bok choy is tender, turning a bit, 4 min. S&p.



## Sesame Snap Peas serves 6

1 lb. SUGAR SNAP PEAS, stringed  
1 tsp. TOASTED SESAME SEEDS  
1 tsp. SESAME OIL

Steam peas til crisp-tender, 3min. Put in serving bowl. Toss w/ seeds & oil. Season w/ salt.



## Poppyseed Vinaigrette

1/4 cup ORANGE JUICE  
3 tbsp. RED WINE VINEGAR  
2 tbsp. SUGAR  
1 tbsp. OLIVE OIL  
1 tsp. GRATED ORANGE PEEL  
1 tsp. POPPYSEEDS  
1/4 tsp. SALT

... Whisk oj, vinegar, sugar, oil, orange peel, seeds & salt...

