

# Recipes for The Farm at Miller's Crossing, Week 8 – 2008

Carol Hargis, The Market Fresh Chef 

## Creamy Red Potato Salad

3 lb RED POTATO, 1" dice  
1 cup MAYO  
1 cup SOUR CREAM  
1/2 cup PARSLEY, chopped  
1/2 tsp. CELERY SEED  
1 tsp. dried DILL  
1 small ONION, chopped  
3 oz. BACON, crumbled

Put potato in saucepan w/ water to cover. Bring to boil & cook til tender. Drain & let cool. Mix the rest. Stir in potatoes. S&p to taste. Chill.



## Avocado & Arugula Salad 2 servings

2 bunches ARUGULA, stems trimmed, cut in thin strips  
1 AVOCADO, peeled, cut 1/2"  
2 Tbsp. OLIVE OIL  
1 Tbsp. red wine VINEGAR  
1 tsp. balsamic VINEGAR  
S&P

Put arugula in bowl; add avocado. Drizzle w/ oil, vinegars. S&p. Toss gently.



## California Quiche Serves 6

single PIE CRUST  
3 EGGA (beaten)  
1&1/2 cups MILK  
1 bun CHARD (steamed & water squeezed out)  
1/4 cup sliced SCALLION  
1 bu PARSLEY, chop  
1 CLOVE GARLIC (minced)  
1 cup PARM  
1/4 tsp. SALT  
1/4 tsp. PEPPER  
dash ground NUTMEG  
1 Tbsp. FLOUR

Make pastry for single crust pie. Use pie weights & bake at 450° 10 minutes til pastry is nearly done. Remove from oven. Reduce oven temp to 325°. Stir egg, milk, onion, garlic, s&p, & nutmeg in bowl. Stir in chard & parsley. Toss cheese & flour. Add to egg; mix well. Pour into hot pastry shell. Bake 35-40 min til knife comes out clean. Let stand 10 min.



## CUCUMBER DILL DRESSING Serves 6.

1 cup peeled, chopped CUCUMBER  
3/4 cup plus 2 tbsp fat-free plain YOGURT  
3 Tbsp. chopped DILL  
2 tsp. SUGAR  
2 tsp. LEMON JUICE  
1/8 tsp. PEPPER

In processor or blender, blend 1/2 cup cuke w/ the rest til smooth. Stir in 1/2 cup cuke; chill.

