

# Recipes for The Farm at Miller's Crossing, Week10 - 2008

Carol Hargis, The Market Fresh Chef 

## Eggplant Fritters

1 big or 2 small EGGPLANT  
1 EGG, beaten  
1 small ONION, mince  
1/2 tsp. RUBBED SAGE or POULTRY SEASONING  
S&P  
FLOUR  
OIL



Peel & dice eggplant. Cook in boiling salted water til tender. Drain well. Mash. Add egg, onion, sage, s&p. Stir in enough flour to make stiff batter. Drop by tsp. in small amount of hot oil & brown evenly both sides.

## Asian Coleslaw (Wolfgang Puck) Serves 8

1 med. head green CABBAGE  
1 lg CARROT  
1 bu SCALLIONS, trimmed  
1/2 c MAYO  
1/4 c rice wine VINEGAR  
1/4 c HONEY  
2 T SESAME OIL  
S&P



Cut cabbage in 1/2 lengthwise, core, slice in thin strips. Shred carrot (box grater) in long, thin shreds. Cut scallion in 4, cut lengthwise in thin strips. Put cabbage & carrot in bowl. Add 1/2 scallion. Mix mayo, vinegar, honey, oil. Pour on cabbage, toss, s&p. Cover, chill at least 30 minutes. Toss before serving.

## Seven Zucchini Uses

1. *Freeze*: Shred it, measure out for your favorite zucchini bread, then freeze in zip freezer bag. To make fresh zucchini bread this winter, thaw a bag out & add to recipe.
2. *Freeze bread*: Make zucchini bread loaves & freeze for later.
3. *Add to*: Shred it & add to spaghetti sauce, or meat loaf - adds nutrition & bulk.
4. *Deep-fry*: Make a beer-batter, dip slices of zucchini in it & deep fry. Dip in ranch or barbecue sauce to eat.
5. *Fry in butter*: Dip zucchini slices in egg wash, then dredge in flour seasoned w/ s&p, then fry in butter & season w/ more salt.
6. *Eat fresh*: Cut up & dip in your favorite veggie dip such as ranch.
7. *Stir-fry*: Add to stir-fry, or stir-fry it all by itself. Heat wok on high, add oil & stir-fry til crisp-tender. Add stir-fry sauce or eat it plain.

## Baby Potatoes w/ Chive Vinaigrette

2 lb. new red POTATOES  
1/3 cup OLIVE OIL  
1/3 cup red wine VINEGAR  
1 Tbsp. CHIVES  
2 CLOVES GARLIC, minced  
1/4 tsp. CUMIN  
1/2 tsp. SAT, 1/4 tsp. PEPPER



In saucepan, boil potato til tender. Drain. Whisk oil, vinegar, chive, garlic, cumin, s&p. Pour on potatoes just before serving.