

# Recipes for The Farm at Miller's Crossing, Week 12 - 2008

Carol Hargis, The Market Fresh Chef 

## EGGPLANT PROVENCAL serves 8-10

- 3 **eggplants**, sliced 1/4" thick
- 4 med. **onions**, sliced 1/4 " "
- 6 med. **tomatoes**, sliced 1/4 " "
- 1/2 lb. **mozzarella**, sliced 1/4 " "
- 4 **cloves garlic**, coarse chop
- 3 **tblsp. olive oil**
- 2 **tsp. Herbs de Provence**: basil, rosemary, sage, thyme
- 1/4 **tsp. salt**



Preheat oven 400'. Grease 9x13" baking dish & scatter garlic around. You will fill the dish with rows of sliced the veggies, laying them on edge so they stand. Tightly pack the dish, alternating eggplant, onion & tomato slices. Brush the tops with oil, salt to taste & bake 50 min. Remove from oven & slip cheese slices between veggies at random. Brush with more oil & sprinkle with herbs. Bake 15 min. Cool 15 min.

## Cold Veggie & Tuna Stuffed Peppers serves 2

- 1 6&1/2 oz. can **tuna** packed in water, drained
- 1/4 cup **sour cream**
- 1/4 cup diced **cucumber**
- 1/2 cup shredded **carrots**
- 1/4 **tsp. dill**, crumbled
- Dash black **pepper**
- Dash **garlic salt**
- 1 large **green or red bell pepper**, cut in 1/2, seeds removed
- Carrot sticks (garnish)
- Radishes (garnish)
- Fresh fruit (garnish)



Combine tuna, sour cream, cuke, carrots, dill, pepper, & garlic salt. Fill each pepper with tuna mixture; sprinkle with dill. Serve garnished with carrot sticks, radishes & fruit.

## Heirloom Tomato Pizza

- Prebaked **pizza crust**
- xv **olive oil** for brushing
- 3 cups shredded high-quality **mozzarella**
- 3 lbs. **heirloom tomatoes**, peeled if desired, & sliced
- Salt & Pepper**
- Fresh **herb sprigs** for garnish



Preheat oven to 500°. Brush crust with oil & sprinkle cheese on. Lay tomatoes over cheese, sprinkle with s&p & drizzle with oil. Put pie in oven & bake til crust crisps & cheese & toppings are bubbly, 8 min. Remove from oven to board & brush edges of crust with oil. Garnish with herb sprigs. Slice & serve immediately.

## EZ CSA beets

- Parboil **beets** until tender, slice thin. Make vinaigrette w/ **lemon juice**, **vinegar**, **salt**, **pepper**, 2 Tbsp. **honey**. Dress beets, sprinkle **mint** on top.

