

Recipes for The Farm at Miller's Crossing, Week 13 – 2008

Carol Hargis, The Market Fresh Chef

Chilled Tomato Dill Soup

3 cups **tomato**, peel, seed, coarse chopped

1 cup **sour cream**

1/4 cup **scallion or onion**, chopped

2 tbsp. **dill**, chopped

Tabasco, S&P to taste

Puree all. Chill. (To peel tomato, poke X in end; blanch 30 sec. Scoop out of water, peel.)



CSA Potato Salad Serves 6-8

4 lbs. new &/or **fingerling potatoes**, 1" chunks, cooked tender (leave little ones whole)

2 tbsp. **rice or cider vinegar**

1 tsp. **salt**, 1/2 tsp. **pepper**

1 bunch **scallions**, slice thin

1 sm. head **fennel** or couple **celery stalks**, small dice

1/4 cup **sweet pickle** (not relish), small dice

handful chopped **arugula**

1 cup **mayonnaise**

3 tbsp. **Dijon mustard**

1 bunch minced **parsley**

Layer warm potato in bowl; sprinkle vinegar, s&p as you go. chill. Mix in the rest; chill.



Arugula Pesto Pasta serves 6

2 cups **basil**

2 cups **arugula**

1/4 cup **parsley**

3 tbsp. **walnuts**

3 tbsp. **olive oil**

4 **cloves garlic**

1 cup **Parmesan cheese**

1/2 cup **broth**

1 tsp. **salt**, 1/2 tsp. **pepper**

1 lb. **linguini**, cooked & kept hot



Pulse basil, arugula, parsley, nuts, oil & garlic in processor 6 times. Add cheese, broth, s&p, pulse til combined. Toss hot pasta w/ pesto.

Chunky TexMex Gazpacho

2 med. **cucumbers**, peel, seed, chopped

1 lg. **green pepper**, chopped

2 sm. **onion**, chop fine

4 cups **tomatoes**, chopped

6 cups chilled low sodium **V8 juice**

2 cans (15oz.) **black beans**, rinsed & drained

4 Tbsp. **red wine vinegar**

4 **cloves garlic**, minced

2 tsp. **Worcestershire**

1 tsp. **Tabasco**, or to taste

8 oz. **sour cream**



Put cukes in big bowl. Add pepper, onion, tomato w/ juices, V8, beans. Stir in vinegar, worcest., garlic & Tabasco. Serve w/ dollop of sour cream.