

# Recipes for The Farm at Miller's Crossing, Week 15 - 2008

Carol Hargis, The Market Fresh Chef 

## Country Swiss Chard serves 4-6

4 strips **Bacon**  
1 cup sliced **Red Onion**  
2 cups sliced **mushroom**  
2 tsp. minced **Garlic**  
1 cup thin sliced **Apple**  
8 cups chopped **Chard**  
**S&P**  
**Cider Vinegar**



Fry bacon, chop 1/2". Set aside. Sauté onion, mushroom, garlic in bacon fat 3 minutes. Add apple, toss, cover & cook 2 minutes. Boil 1/2 cup water in a pot, add chard, toss to wilt, drain. Stir in onion mix, s&p, dash vinegar. Platter chard, top w/ bacon.

## Baked Pasta with Fontina Serves 4

2 tsp. **Olive oil**  
1/2 tsp. minced **Garlic**  
1 diced **Onion**  
1 peeled & diced **Eggplant**  
1 tbsp. **Tomato paste**  
1/4 cup **Chicken or veg broth**  
6 oz. **Penne pasta** (dry)  
1 chopped **Tomato**  
1 cup grated **Fontina** or good **Provolone**



Heat oil in heavy pan. Add garlic & onion. Cook 4 minutes on medium heat. Add eggplant & cook til soft. Add paste & broth & simmer 10 minutes. Set aside. Add pasta to pot of boiling water & cook 7-10 minutes. Drain & rinse w/ cold water. Add hot pasta to greased casserole dish. Cover w/ eggplant & onion sauce. Top w/ chopped tomato & cheese. Cover. Bake at 375' 15 minutes.

## Marmalade Carrots 3-4 servings

8-10 large **Carrots**  
2 cups **Water**  
3 tbsp. **Butter**  
juice of 1/2 **Lemon**  
1 tbsp. **Orange Marmalade**  
1 tbsp. **Brown Sugar**  
1/4 tsp. **Salt**  
dash **Pepper**



Peel carrots, halve the long way & cut in 4-5" lengths. Put in saucepan w/ water & cook, covered, on medium heat til tender, 20 minutes. Drain & return to heat. Add butter, lemon, marmalade, sugar, salt & pepper & simmer, uncovered, on low heat 15 minutes, til carrots are glazed. Shake pan frequently to keep carrots from sticking.

## Panzanella from Louisa's, Cape May

Mix 1/2 loaf cubed stale **Italian Bread**, 2 large chopped **Tomatoes** w/ juices, 1/4 cup **Olive Oil**, 1 thinly sliced **Green Pepper**, 3 tbsp. **Red Wine Vinegar**, 1/2 thinly sliced **Onion**, 1/4 cup chopped **Basil**, 1/4 cup cold **Water**, **S&P** in large bowl. Let sit to absorb all the juices.