

# *Recipes for The Farm at Miller's Crossing, Week20 – 2008*

Carol Hargis, The Market Fresh Chef 

## **Celery Root Fuji Apple Soup** **Wolfgang Puck 8-10 servings**

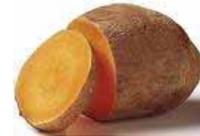
- 4 Tbsp. **butter**
- 2 lbs. **celery root**, peeled, coarse chop
- 2 **Fuji apples**, quarter, core, coarse chop
- 1 **yellow onion**, coarse chop
- 3 **garlic clove**, coarse chop
- 1 Tbsp. chop **parsley**
- 2 cups **white wine**
- 4 cups chicken **broth**
- 2 cups **heavy cream**
- 1 cup coarse chop **celery leaves**
- 1 med **Fuji apple**, quarter, peel, core, 1/4" dice



In skillet, melt 2T butter on medhi. Add celery root, apple, onion, garlic, parsley & sauté 30sec. Add wine, raise heat, bring to boil; boil til liquid red by 1/2, 10-15 minutes. Add broth, bring to boil. Stir in cream, reduce to gentle simmer, cook 1hr. Puree soup, sieve soup, press solids w/ rubber spatula. Puree again w/ celery leaves. Return to pan, reheat gently, s&p. Ladle soup into bowls, scatter diced apple on top.

## **Curried Mashed Sweet Potato Serves 6**

- 1&1/2 lb. **sweet potatoes**, peel & quarter
- 1 Tbsp. **oil**
- 1 medium **onion**, fine chop
- 2 tsp. **curry powder**
- 1/2 cup **Sour Cream**
- 1/2 tsp. **salt**



Cook potato in boiling water in 15min til tender. Drain. Heat oil in skillet on med-hi. Add onion, saute 4min. Add curry; cook 2min, stirring often. Remove from heat. Mash potato. Stir in onion, sour cream & salt.

## **2 Broccoli Raab Recipes:** **- With Garlic & Red Pepper Flakes**

- 2 Tbsps. extra virgin **olive oil**
- 3 **garlic cloves**
- 1/4 tsp. **red pepper flakes**
- 1 bunch **broccoli raab** greens



Heat oil, garlic & flakes in med skillet over med heat til garlic begins to sizzle, 3-4min. Increase heat to med-hi, add greens & cook, stirring, til heated thru, 1-4min. Salt to taste.

## **- Raab with Sun Dried Tomatoes & Pignoli**

Follow above recipe, adding 1/4c oil-packed **sun-dried tomatoes**, cut in thin strips, when you add garlic & pepper flakes. Add 3T toasted **pine nuts** to skillet when you add greens.

## **Pignoli Vinaigrette 1&1/2c**

Whisk 2/3 cup best **olive oil**, 1/4 cup balsamic (or good red wine) **vinegar**, 1/4 cup **lemon juice**, 3 Tbsp minced **shallot** & 1/2 tsp **orange peel**. Add 1/4 c toasted **pignoli nuts**, s&p.