

Recipes for The Farm at Miller's Crossing, Week21 – 2008

Carol Hargis, The Market Fresh Chef 

Robust Beet Salad serves 8

3 lbs. **beets**
1/4 cup **brown sugar**
1/4 cup rice or cider **vinegar**
1/4 cup **water**
1 tsp. **wasabi powder**
1 tsp. **mustard powder**
1 tbsp. xv **olive oil**
1 big **onion**, slice thin
Salt to taste



Cut beet tops, leave 1" stem. In pot cover beets w/ 3" cold water, bring to boil. Cover, boil on med til tender 45min. Drain, let cool, slip skins off. Trim, slice thin. Put beets in bowl w/ the rest, chill. Stir several times. Will keep 1 week cold.

Pasta with Radish & Radish Greens

24 **radishes**, sliced (=2 c) w/ green tops
2 tbsp. **olive oil**
1 med **onion**, chopped
12oz. **pasta** such as penne or shells, cooked
1/4 cup cooking water from pasta
1/3 cup **Parm or Romano**
S&P



Separate greens from radishes. Wash greens. Drain. Wash, trim radishes & slice thin. Heat oil in skillet or wok. Add onion & cook just til soft. Add radish & greens. Cover & cook 5-7 min til greens wilt & radishes look translucent. Remove from heat. Season w/ s&p to taste. Add pasta to skillet & toss. Add pasta cooking liquid & stir. Add cheese & toss.

Cream of Celery Root, Potato & Garlic Soup serves 5

1 tbsp. **butter**
7 **cloves garlic**
4 cups **chix broth**
1 large (or 2 small) **celery root/celeriac**: 1&1/4 lb, peel, 1-2" dice
1/2 lb. **potatoes**: peel, 1" dice
1/2 tsp. **salt**
pepper to taste
2/3 cup **buttermilk**



Melt butter in saucepan on med. Add garlic, cook, stirring, 1min. Add 1 cup broth, reduce heat to lo. Cover, simmer 10min til garlic tender. Add celery root, potato, salt, pepper, 3 cups broth. Bring to boil on med-hi. Set heat to lo, cover, simmer 30min. Puree'. When soup smooth, return to pan, stir in buttermilk, keep from boiling while comes up to serving temp.

Sweet Potato Pie Serves 12

Preheat oven to 350'. In large bowl mix 3 tbsp. **flour** & 1-2/3 cups **sugar**. Add 1 cup mashed **sweet potatoes**, 3/4 cup **evaporated milk**, 1/2 cup room temp **butter**, 1/4 cup **light corn syrup**, 2 room temp **eggs**, 1/4 tsp. **nutmeg** & pinch **salt**. Mix well. Pour in unbaked 9" **pie shell**. Bake 55-60 min.

