

# *Recipes for The Farm at Miller's Crossing, Week22 – 2008*

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*My Thanksgiving Menu (there will be turkey & pies too...)*

Recipes with \* courtesy 2007 Thanksgiving Issue *FOOD & WINE*

## APPETIZER:

### \*Potato Chips with Chèvre, Pepper Jelly, & Bacon Serves 12

6 oz Millers Crossing **bacon**, sliced

36 thick-cut **potato chips**

5 oz. fresh **goat cheese**, soft

3 Tbsp. sweet red **pepper jelly**

1 Tbsp. snipped **chives**

In skillet crisp bacon. Drain, cool, crumble. Platter chips. Spread or pipe 1tsp. cheese on each. Top w/ a dollop jelly, a sprinkling of bacon & chive, serve right away. Bet you can't have just 1.

## SIDES:

### \*Green Beans w/ Shallots & Walnuts Serves 10

2&1/2 lbs. **green beans**, cut in 2" pieces

2 lg. **shallot**, sliced thin

3 Tbsp. **olive oil**

1 Tbsp. **lemon juice**

1/2 cup chopped toasted **walnuts**

In boiling salted water blanch beans til bright, 3 minutes, drain, pat dry. In big deep skillet, cook shallot in oil on med til soft 5 min. Add beans, cook, heat thru. Add lemon, nuts, s&p.

### \*Butternut Squash Bread Pudding Serves 10

2 med **butternut squash** (1&1/2 lb ea) halve longway, seed, peel

2 Tbsp. **butter**, melted

2 Tbsp. **olive oil**

Pinch **nutmeg & cinnamon**

2 Tbsp. **maple syrup**

3 cups **1/2&1/2**

6 **eggs**, beat

1/2 cup **Parm**

1&1/2 **baguettes**, crusts trimmed if desired, 1/2" cubed to = 8c

Set oven 400. Butter 3qt. baking dish. Thin slice bulbous part squash in crescents, lay 1 layer on baking sheet. Dice the rest of the squash 1/2", spread on other baking sheet. Mix butter, oil. Brush on crescents, salt. Drizzle the rest butter on diced squash, sprinkle salt, nutmeg, cinnamon. Roast 10 minutes, turning 1x. Drizzle syrup, roast 5min. Cool. Whisk 1/2&1/2, egg, cheese, pinch s&p. Add bread, squash cubes; toss. Spoon in dish, lay squash crescents on top. Bake 60min, til top golden in spots, center firm. Cool 15. For an elegant presentation, bake in individual ramekins.

### Mashed Potatoes w/ Celery Root Serves 4–6

(Ricing the cooked potatoes makes all the difference)

2&1/2 lbs. russet **potatoes**

1 lb. **celeriac**, peeled, 1" chunk

1&1/2 cups **heavy cream**

8 Tbsp. unsalted **butter**

Peel potatoes, dice 1". Put veggies 4qt saucepan, cover w/ cold salted water. Bring to boil,

reduce heat to med-lo, simmer til fork slides easily into potato, 15–20 min. Drain. Heat cream, butter in 4-qt saucepan on med, stir a bit, til butter is melted, cream is hot. Remove pan from heat. Work in batches & pass potatoes thru ricer into hot cream mixture. Beat potatoes vigorously w/ whisk til smooth & creamy. S&p to taste.

\*Roasted Brussels Sprouts with Cranberry Brown Butter Serves 12

4 lbs. **brussels sprouts**, halved longway

6 Tbsp. **olive oil**

1/2 lb. fresh or thawed froz **cranberries**

3 Tbsp. **maple syrup**

1 Tbsp. grated **ginger**

1&1/2 tsp. **orange zest**

2 stick unsalted **butter**

1 lg. **shallot**, mince

1 tsp. chop **thyme**

Set oven 400. On 2 baking sheet toss sprouts w/ oil, s&p. Roast 40min, stir @ 20, til tender w/ brown spots. Mix berries, syrup, ginger, zest in pan. Cook on mod-lo stirring, til berries break down, thick, 10min. In skillet cook butter on mod-hi til deep gold, 4min. Remove from heat, add shallot, thyme, stir into sauce. Put butter in bowl, add sprouts, toss. Salt to taste. Cranberry brown butter can be refrig. up to 3 day. Reheat b4 tossing w/ sprout.

\*Sweet Potatoes w Apple Butter Serves: 10

4 lb. **sweet potato**

6 Tbsp. **butter**, room temp

1/2 cup **apple butter**

Set oven 350. Prick potatoes, put on baking sheet. Bake 90min very tender. Peel, put in bowl. Hand mash til creamy, mash in butter, apple, salt.

Pumpkin Spice Bundt Cake 12 servings.

1&1/2 sticks unsalted **butter**, softened

2 1/4 cups **flour**

2 tsp. **baking powder**

1 tsp. **baking soda**

1 tsp. **cinnamon**

1/2 tsp. EACH: **allspice, ginger, nutmeg, cardamom, cloves, salt**

2 cups cooked **pumpkin**

3/4 cup well-shaken **buttermilk**

1 tsp. **vanilla**

1&1/4 cups **sugar**

3 **eggs**

Put oven rack in middle, set oven to 350. Butter Bundt pan generously, dust w/ flour, knock out excess. Whisk flour, baking powder, baking soda, spices, salt. In other bowl whisk pumpkin, buttermilk, vanilla. Beat butter, sugar in 3rd bowl w/ electric mixer at medhi til pale and fluffy, 3-5 min. Add eggs, beat 1 minute. Reduce speed to low, add wet & dry alternately in batches, begin & end w/ dry, mixing til batter is just smooth. Spoon in pan, smooth top, bake til wooden pick comes out clean, 45-50min. Cool cake in pan on rack 15min, invert cake on rack. Cool 10min. Dust w/ confectioners' at serving time, or frost.