

Recipes for The Farm at Miller's Crossing, Week1 – 2009

Carol Hargis, The Market Fresh Chef

ARUGULA w/ ROASTED SHALLOT-ORANGE VINAIGRETTEz

3 SHALLOTS, roasted & rough chopped

1 CLOVE GARLIC, chopped

2 Tbsp. balsamic VINEGAR

ZEST of 1 ORANGE

1/3 cup OLIVE OIL

1 & 1/2 lbs. ARUGULA

2 ORANGES, segmented

1 small RED ONION, thinly sliced

Whisk shallot, garlic, vinegar, zest. Drizzle oil in slow steady stream while whisking. S&p to taste. Toss w/ arugula. Garnish w/ oranges & onions.

RADISH SPREAD makes 1 cup

12 RADISHES

2 tbsp. DILL, BASIL, PARSLEY (or combo)

8 oz CREAM CHEESE

LEMON JUICE, to taste

In processor chop radishes & herbs briefly. Blend in cheese & lemon. Check s&p, chill.

GREENS w GRAPEFRUIT & POPPYSEED DRESSING Serves 8

2 heads romaine or other SALAD GREENS, torn small

4 GRAPEFRUIT, sectioned, piths removed

1 VIDALIA ONION, thinly sliced

Dressing:

1 cup APPLE JUICE

6 Tbsp. LEMON JUICE

1/4 cup DIJON MUSTARD

2 Tbsp. HONEY

1 Tbsp. POPPYSEEDS

1 tsp. PEPPER

Plate greens; top w/ grapefruit & onion. Whisk dressing smooth. Drizzle on.

ORECHIETTE w/ BABY TRUNIPS & GREENS (serves 2)

SEA SALT

2 bunches baby TURNIPS (15 total) with greens

4-6 oz. dry ORECHIETTE or penne pasta

3 tbsp. OLIVE OIL

1 CLOVE GARLIC, minced

pinch HOT PEPPER FLAKES

1/4 cup grated PARMESAN

Bring a pot of water to boil. Add 1T salt. Separate turnips from greens, leave 1/4" stems on turnips. Cut stems from leaves. Trim, scrub, halve turnips. When water boils, cook turnips til tender, remove. Cook turnip stems, then the leaves, remove both as done w/ slotted spoon. Add pasta, cook al dente, drain (save some cooking water). Heat oil med-lo in sauté pan. Add garlic, hot pepper, cook til pale gold. Add turnip, greens, stir. Add pasta, a splash oil, a little pasta cooking water. Pass Parmesan cheese at table.