

## *Recipes for The Farm at Miller's Crossing, Week2 – 2009*

*Carol Hargis, The Market Fresh Chef*

### SPICY BROCCOLI RABE serves 4

1 cup BROTH ( chix, beef, veggie – your choice, even water or white wine is OK)  
1&1/2 lb. BROCCOLI RABE, hollow stems trimmed  
1 RED BELL PEPPER, cut in thin strips  
1/2 tsp. dried HOT PEPPER FLAKES  
3 CLOVES GARLIC, smashed  
Combine all in saucepan, s&p to taste, simmer covered, stirring a bit, 10 min.



### PORTUGUESE COLLARDS serves 6 from *Couve à Mineira*

1&1/2 bunches COLLARDS, washed & stemmed  
2 Tbsp. OLIVE OIL  
2 Tbsp. BUTTER  
1-2 CLOVES GARLIC, mince  
1 chix (or veggie) BOULLION CUBE  
WHITE PEPPER  
Stack collard leaves, rollup the longway tightly, cut crossways in 1" strips. Cook in big pot boiling water til tender, still bright green, 3-5min. Drain. Heat oil, butter in big skillet on med. Add garlic, bouillon, cook, mash cube, til garlic soft, 1-2. Add green, sauté 3-5. Pepper.



### ORANGE & RADISH SALAD serves 4

1 cup grated RADISH  
2 cups ORANGE sections  
1 tbsp. CILANTRO, minced  
2 tbsp. ORANGE JUICE  
1 tsp. CONFECTIONERS' SUGAR  
1/4 tsp. SALT  
Combine all in bowl, cover & set aside at least 30 min. Serve room temp.



### BOK CHOY TOFU STIR-FRY serves 2

1&1/2 tbsp. SOY SAUCE  
1 tbsp. SHERRY  
1 tsp. SESAME OIL  
1 tsp. CORNSTARCH  
2 tsp. VEGETABLE OIL  
3 CLOVES GARLIC, minced  
1 tbsp. minced GINGER  
1/8 tsp. dried CRUCHES RED PEPPER  
3&1/2 cups BOK CHOY, thinly sliced trimmed  
5-oz can sliced WATER CHESTNUTS, drained  
3 SCALLIONS, 1" pieces  
10&1/2 oz. extra-firm TOFU, drained, 3/4" dice (optional)  
Whisk soy, sherry, sesame oil, starch. Heat oil very hot in heavy wok/ skillet on hi. Add garlic, ginger, crush red pepper. Stir-fry til aromatic 30sec. Add bok-choy, stir-fry til just wilted 2min. Mix in chestnut, onion & stir-fry til onion tender 1min. Add tofu, litely stir-fry til tofu just heated thru, 2min. Pour on soy/starch slurry. Stir-fry til sauce boils/thick 1min.

