

Recipes for The Farm at Miller's Crossing, Week 9 – 2009

Carol Hargis, The Market Fresh Chef 

Sautéed Escarole w/ Currants & Capers Serves 4

- 4 CLOVES GARLIC, chopped
- 2 tbsp. OLIVE OIL
- 2 heads ESCAROLE, cut in 1" pieces
- 2 tbsp. dried CURRANTS, CRANBERRIES, OR CHERRIES
- 1 tbsp. chopped drained CAPERS
- 1 tbsp. toasted PINE NUTS



Set oven to 350°. Sauté garlic in oil in skillet on medhi til fragrant 1 min. Add escarole in 3 batches; toss each batch w/ tongs til wilted before add next. Stir in currants, capers, s&p to taste. Cook, covered, on medlo til escarole is tender, 3 min. Uncover, cook on medhi til most liquid is evaporated, 2 min. Stir in nuts.

Eggplant Circle Appetizers

Puree' 2/3 cup MAYONNAISE, 1/2 cup PARMESAN, 1/3 cup ONION, 1/3 cup PARSLEY, 1 Tbsp. OREGANO, 2 CLOVES GARLIC, S&P. Slice 3 JAPANESE EGGPLANTS into 1/3" coins, lay out on greased cookie sheet. Spread some topping on each slice, top with chopped almonds or walnuts (optional). Bake @ 350' 15-20min til browned.

Summer Squash w/ Toasted Garlic & Lime Serves 4.

- 1 lb. YELLOW SQUASH &/or zucchini, 1/2" dice
- 1 tsp. SALT
- 2 Tbsp. BROTH
- 5 CLOVES GARLIC, sliced thin
- 1 Tbsp. LIME JUICE (or lemon)
- 2 tsp. chopped fresh OREGANO or 1/2 tsp. dried
- 2 Tbsp. chopped PARSLEY
- 1/4 tsp. PEPPER



Toss squash w/ salt & let stand in colander set over large bowl 30min. Rinse & pat dry. Sauté garlic in skillet w/ broth til soft, 3min. Remove garlic & set aside. Raise heat to medhi. Add squash & sauté 8-10min, til tender but still crunchy. Stir in lime, oregano, parsley, pepper, reserved garlic & salt. Mix well.

Carrot Cupcakes w/ Cream Cheese Frosting 2 dozen

- 2&1/4 cups FLOUR
- 1-1/2 Tbsp. CINNAMON
- 3/4 tsp. SALT
- 3/4 tsp. BAKING SODA
- 1/4 tsp. BAKING POWDER
- 4 EGGS
- 3/4 cup CANOLA OIL
- 1&3/4 cups SUGAR
- 1 lb. CARROTS, finely shredded
- 2 cups chop PECANS or WALNUTS

Recipe: Wolfgang Puck

FROSTING:

- 1 lb. CREAM CHEESE, room temp
 - 1/2 lb. BUTTER, room temp
 - 1&1/2 cups CONFECTIONERS' SUGAR
 - 1/2 tsp. VANILLA, Pinch SALT
- Beat cheese, butter on medium til smooth & spreadable. On lo add the rest, beat til combined.



Set oven 375°. Spray 12 (1/2c) muffin pans or line w/ paper cups. Sift dry ingredients. Put eggs in mixer, beat on hi til frothy. Mixing on med. speed, pour oil in a slow stream til incorporated. Add sugar, mix. Fold dry into wet til just moist. Fold in carrot, nuts. Spoon into cups. Bake til toothpick comes out clean 20min. Cool pan on wire rack. Frost.