

Recipes for The Farm at Miller's Crossing, Week10 – 2009

Carol Hargis, The Market Fresh Chef

White Gazpacho Soup

(red recipes come *when* the tomatoes arrive)

2 med CUCUMBERS

2 CLOVES GARLIC, crush

1 pt SOUR CREAM

1/2-3/4 cup plain YOGURT as needed

1/4-1/2 cup STOCK, chix or veggie, (if needed)

dash TABASCO

Chop TOMATO, SCALLION, PARSLEY, &/or slivered ALMOND garnishes

Peel cuke; mince in processor. Add garlic, sour cream, 1/2c yogurt, s&p; blend. Add stock if too thick or more yogurt if too thin. Add Tabasco as desired. Chill overnight. Top w/ garnishes as you please.

Roasted Pesto Chicken serves 3-4

4 lb. Whole CHICKEN

1 cup BASIL leaves

1 tsp. GARLIC, minced

1/4 cup EACH Olive oil & grated PARMESAN

1 Tbsp. PIGNOLI (pine nuts) or WALNUTS

Set oven to 425. Put basil, garlic, oil, Parm, s&p, & nuts in processor. Pulse til paste forms. Rub this under chix skin & inside cavity. Put chix on rack in roasting pan. Cook 7 min. Reduce heat to 375. Add 1c water to pan. Cook 1&1/2-2 hrs (or til light brown & tender).

Grilled Eggplant w/ Herbs Serves 2-3

1 globe EGGPLANT, peeled & cut in 1/4" circles

1/4 cup OLIVE OIL

1 tsp. EACH minced GARLIC, BASIL, OREGANO, THYME

1/2 tsp. PAPRIKA

Mix oil, herbs, s&p. Add eggplant, marinate 5 min. Put slices on hot grill & grill, turning, til just soft.

Quick Pickles (reprint from 2001)

8 medium thinly sliced unpeeled CUCUMBERS

2 cups thinly sliced ONION

1 Tbsp. PICKLING SALT

2 cups SUGAR

1 CLOVE GARLIC, minced

1/8 cup chopped DILL

2 Tbsp. CELERY SEED

2 Tbsp. MUSTARD SEED

1 cup CIDER VINEGAR

Mix cuke & salt in bowl, let stand 30 min. Drain well, add the rest, stir well. Pour in clean, hot jars, cover w/ very tight fitting lids. Chill at least overnight. Can be stored for up to 3 months.