

Recipes for The Farm at Miller's Crossing, Week 14 – 2009

Carol Hargis, The Market Fresh Chef

Roast Beet Salad serves 4

2 lb BEETS, trimmed
2 Tbsp. red wine VINEGAR
2 tsp. veg OIL
1 tsp. DIJON
1/8 tsp. SALT
1/8 tsp. PEPPER
1 Tbsp. fresh OREGANO



Set oven 375. Put beets on foil lined baking sheet. Bake 45min. til tender. Let cool, peel, slice, put in bowl. In processor mix vinegar, oil, mustard, s&p. Process 1min. Pour on beets, toss. Sprinkle w/ oregano.

Ham & Leek Pie

2 LEEKS, sliced thin
1 cup thin sliced ONION
3 Tbsp. BUTTER
1 Tbsp. FLOUR
1/2 tsp. SALT, 1/8 tsp. PEPPER

1/8 tsp. NUTMEG
1 cup MILK
4 beaten EGGS
1/4 lb cooked HAM, dice fine
1 unbaked 9" PIE CRUST



In skillet sauté leek, onion in butter tender. Mix flour, s&p, nutmeg, stir in onion, stir in milk; cook & stir til thick & begins to boil. Stir some into the egg in a bowl, then add all the egg to the skillet. Stir in ham. Pour in pie shell. Bake 400 30. Try it w/ a potato crust: mash cooked **potato** w/ olive **oil**, shape in the pie plate, prebake a bit to set. Continue w/ recipe.

Chipotle Cheddar Chard serves 6

2 tsp. canola OIL
1 sm ONION, thin slice
1 lb CHARD, stems, leaves separated, chop
1 med TOMATO, chop
1/4 cup chix BROTH or water
1/4-1/2 tsp. ground CHIPOTLE
1/4 tsp. SALT
2/3 cup shred CHEDDAR



Heat oil in skillet on med. Add onion, chard stems, cook soft, 3-5 min. Add tomato, broth, chipotle, salt; bring to simmer. Add leaves, cook covered, stir 1x, 2 min. Scatter on cheese, cook uncovered til cheese melts, 1-2 min. Make a double batch for a quesadilla filling,

CSA Tomato Water

Extra tomatoes, soft tomatoes, tomatoes that are damaged or too “cosmetically challenged” to be of other use can be made into *tomato water*. Chop ripe tomatoes, lightly salt them, put in cheesecloth bag hanging over bowl, & leave to drain. The clear liquid that is captured has a clean, flavorful, essence of tomato without any distracting catsupy notes or pizza-ish tones. Tomato water can be used to give character to vinaigrettes, sauces, broths, juices & cocktails. The pulp left behind can be used as basis for sauce or broth. Freeze some tomato water as ice cubes, zipbag them to use in winter