

Recipes for The Farm at Miller's Crossing, Week 15 – 2009

Carol Hargis, The Market Fresh Chef

Collards 4 servings

2 lbs. COLLARDS
1 lg. ONION, chop fine
1 tsp. PEPPER
1/2 tsp. CAYENNE
2 qt. cold WATER
1 cup diced HAM

Wash greens, discard stems. Chop about 1/2". Put greens, onion, pepper, cayenne in 8qt pot. Add water, cover, simmer 30min. Add ham and simmer 30 min. til tender. Salt to taste.



Brown Rice w/ Carrot Serves 4

1 cup long grain BROWN RICE, rinse, drain
2&1/2 cups WATER
1 cup grated or shredded CARROT
2 tsp. fresh THYME or 1/2 tsp. dri
1 tsp. BUTTER

Mix rice, water, salt in pan. Bring to boil, let boil 5min. Set as low as possible. Cover, simmer 45min (no peeking!) Turn off, let stand covered 10min. Stir in the rest, fluff w/ fork.



Lemon Roasted Potato w/ Bay Leaves

from Vegetable Harvest: Vegetables at the Center of the Plate

2 lbs. firm POTATOES
2 BAY LEAVES
2 LEMONS, scrubbed, cut longway in 8
3 Tbsp. LEMON JUICE
2 Tbsp. best OLIVE OIL
1 tsp. coarse SEA SALT (or Kosher)
1 tsp. dried OREGANO

Set oven 425°. Scrub potato, do not peel. Halve longway. Mix w/ bay, lemon, juice, oil, salt. Put in roasting pan big enough to hold in 1 layer. Roast til soft & golden, turning regularly, 40min. Remove from oven, discard bay. Rub oregano with your palms, crumble into potato.



Sautéed Radish & Greens

4 Tbsp. BUTTER or olive oil
1 bunch very fresh RADISHES w/ GREENS
Salt and Pepper

Heat butter in sauté pan, add radish, cook on medium 4min. Put in bowl. Add greens to same skillet, sauté 3min til wilted. Return radishes, toss w/ greens, heat briefly. S&P to taste. Add chopped garlic or onion (quantity to please you) to the first step if you like.



Bonnie's EZ family rice w/ veggies

Mix 1 cup RICE, 1 stick BUTTER, 3/4 cup chopped ONION, 3/4 cup sliced CELERY, 1 Tbsp. PARSLEY, SALT & PAPRIKA in a covered casserole. Add 2&1/2 cups BROTH (1/2 beef, 1/2 chix, veggie or water, or any combo), bake @ 350 for 60 minutes.