

Recipes for The Farm at Miller's Crossing, Week 18 – 2009

Carol Hargis, The Market Fresh Chef 

Lobster, Corn, Arugula & Potato Salad Serves 4

My "End of Summer" Favorite!

1&1/2 lbs. cooked fresh LOBSTER meat
1 lb. small POTATOES, steamed
3 ears CORN, steamed
2 cups halved cherry or diced TOMATO
1 cup ARUGULA
1/3 cup sliced SCALLION

For Vinaigrette Dressing:

2&1/2 Tbsp. LEMON JUICE
1&1/2 Tbsp. chop TARRAGON
1/2 tsp. DIJON MUSTARD
1/2 tsp. SALT
1/4 cup OLIVE OIL

Cut lobster 1". Cut potato 3/4". Cut corn from cob. Whisk lemon, tarragon, mustard, salt; add oil in thin stream. Toss lobster, potato, corn, dressing, tomato, greens, scallion, s&p.

EZ Glazed Turnips & Carrots Serves 6

1 lb. small TURNIPS
3/4 lb. small CARROTS
1&1/2 Tbsp. BUTTER
1/2 tsp. SUGAR

Steam turnips & carrots separately, covered, til just tender, 6-8 min. In skillet cook veggies in butter w/ sugar, s&p to taste on mod-lo, stirring, til heated thru & glazed 4 min.

Tatsoi Wilted in Mustard Dressing Serves 4

Vegetables from Amaranth to Zucchini

1 lb. TATSOI
2 SCALLIONS, mince the whites, thinly slice the pale green parts
2 Tbsp. LEMON JUICE
1 tsp. DIJON MUSTARD
1/4 tsp. Kosher SALT
3 Tbsp. OLIVE OIL

Rinse tatsoi, inspect for grit. Dry. Mix scallion whites w/ lemon, mustard, salt, stirring to dissolve. Blend in oil. Pour in skillet on med heat. Add tatsoi, toss. Cook til just wilted but stems remain crunchy 2min. Add scallion greens, toss. Platter. Pour dressing on.

Potato & Butternut Gratin Serves 6

2 lbs. BUTTERNUT squash, peeled & seeded
3 big russet POTATOES, peel, slice 1/8"
3 CLOVES GARLIC, mince
2 cups HEAVY CREAM

1 tsp. chop THYME
1 tsp. chop MARJORAM
1 tsp. chop SAGE

4 oz. GRUYERE, shredded (or Swiss, but it's not as yummy)

Set oven 375. Butter 9x12" gratin/casserole dish. Slice neck of squash in 1/8" thick rounds, slice the base in half, slice 1/8" thick moons. Mix herbs. Layer 1/3rd of the 1/2 squash circles (save prettiest rounds for top) in dish. Sprinkle herbs, s&p. Layer 1/2 potato on top. Sprinkle herb, 1/2 garlic. S&p. Spread 1/3rd squash on. Sprinkle herb, s&p. Layer rest potato on, sprinkle herb, garlic. Top w/ rest squash, herb, s&p. Press down w/ large spoon while slowly pouring on cream to barely cover veggies when pressed. Cover w/ foil, bake 45-50min. Remove foil, sprinkle Gruyere. Bake uncovered 25-30min, til tender, cream nearly absorbed, top light brown. Let rest 10. You can use smaller potatoes, but slice them the long way.

*Tip: If you halve the squash with a large heavy knife where the narrow neck meets the bulbous base, it's easier to peel & you can scrape out the seeds before continuing.