

# *Recipes for The Farm at Miller's Crossing, Week2 – 2010*

*Carol Hargis, The Market Fresh Chef*

## **GLAZED RADISHES** Serves 2-3

1 bu. RADISHES, halve or quarter (red, watermelon, or daikon)  
2 tbsp. BUTTER  
1 tsp. SUGAR  
1/2 tsp. SALT  
2 tbsp. minced PARSLEY or cilantro (optional)



In heavy saucepan wide enough to hold radishes in 1 layer cook radishes in butter w/ sugar & salt over mod-lo heat, stirring, 1 min. Add 1/2c water & simmer, covered, 10-15min, or til tender. Boil uncovered, shaking pan a bit, til liquid reduces to glaze. Swirl radishes over mod heat til coated w/ glaze & sprinkle w/ parsley if using.

## **4 baby BOK CHOY ideas, courtesy Washington Post:**

1. Halved lengthwise, brushed w/ peanut oil & tossed on grill.
2. Left whole & braised w/ broth or w/ sautéed garlic or toasted sesame oil.
3. Steamed & drizzled w/ toasted sesame oil & sesame seeds.
4. Slice thin & stir into Vietnamese broth, chilled soba salad or a summer minestrone just before serving.

## **ORECCHIETTE w/ BABY TURNIPS & GREENS** Serves 2

2 sm. Bu. baby TURNIPS (15), trim greens, keep 1/2" stems intact  
4-6 oz. ORECCHIETTE or penne  
3 Tbsp. OLIVE OIL  
1 CLOVE GARLIC, mince  
Pinch HOT PEPPER FLAKES  
1/4 cup grated PECORINO or Parm



Bring a pot of water to boil. Add 1T salt. Cut thin roots off turnip, scrub, halve. Cut stems 1", keep leaves whole. Boil turnips til tender, remove, set aside. Cook stems, then leaves, remove both after done. Add pasta, cook al dente. Heat oil on med-lo in sauté pan. Add garlic, hot pepper, cook til pale gold. Add turnip, greens, heat, salt. Add pasta, toss w/ a splash of olive oil, a little pasta cooking water. Serve w/ grated cheese.

## **SPRING SALAD GREENS w/ TOASTED GOAT CHEESE** Serves 2

2 EGG WHITES  
1 tsp. WATER  
4 rounds (1/3") mild GOAT CHEESE  
4 tbsp. BREAD CRUMBS (or panko)  
2 tsp. CIDER VINEGAR  
1/4 tsp. SALT  
1/4 tsp. DIJON  
pinch SUGAR  
2 tbsp. xv OLIVE OIL  
4 cups SPRING SALAD GREENS



Whisk egg & water. Dip cheese in then dredge in crumbs, press them on, & chill 15min.+ Whisk dressing (save 2 tsp. oil). Heat oil til hot in skillet, add cheese, sauté 30sec. per side. Toss greens w/ dressing, plate & top w/ hot crispy cheese. Mmmmmm.