

# *Recipes for The Farm at Miller's Crossing, Week 9 – 2010*

*Carol Hargis, The Market Fresh Chef* 

## **Pepper & Onion Oven Frittata** 4-6 serv

3Tbsp. OLIVE OIL  
1 CLOVE GARLIC, minced  
1/3 cup SOURDOUGH BREAD CUBES  
1 ONION, diced  
2 RED OR GREEN PEPPER, diced  
6 EGGS  
2 Tbsp. minced PARSLEY  
3 Tbsp. minced BASIL  
1/2 cup shred FONTINA



Set oven to 350°. Grease 10" round casserole. In skillet on med heat 1Tbsp. oil, add garlic, bread, shake pan til bread is coated & toasted 2min; put in bowl. Heat 2Tbs. oil on med, sauté onion, peppers 5min, cool slightly. Beat egg, mix in parsley, basil, s&p, cooked veggies. Pour in cass, sprinkle croutons & cheese. Bake 20 min. til set. Serve warm, or room temp, garnished w/ basil.

## **Pasta w/ Sausage & Escarole** Serves 6:

3 cups uncooked FUSILLI PASTA  
12 cups torn ESCAROLE (1 head), or other mixed braising greens  
1 Tbsp. OLIVE OIL  
1 (12oz) pkg basil, pine nut, & chicken SAUSAGE, in 1/2" slices  
1 cup chopped ONION  
2 tsp. minced GARLIC  
1/4 cup chicken BROTH  
1/4 cup dry WHITE WINE  
2 Tbsp. Dijon MUSTARD  
2 cups cannellini or other WHITE BEANS, canned or cooked, rinsed & drained  
1 cup chopped TOMATO



Cook pasta. Add escarole & cook 4 min. Drain & set aside. While pasta cooks, heat oil in large skillet over med-hi. Add sausage & sauté 5 min. Add onion & garlic & sauté 3 min. Add broth & wine; bring to a boil. Reduce heat & simmer 3 min til liquid almost evaporates. Stir in mustard & beans; cook 2 min. Combine pasta, sausage & tomato in large bowl; toss. Serve w/ grated Parmesan if desired.

## **Creamy Garlic & Potato Soup**

3 Tbsp. OLIVE OIL  
6 CLOVES GARLIC, minced  
1 ONION, diced  
1/2 cup CELERY TOPS, diced  
1 pinch HOT CHILE FLAKES  
8 cups BEEF (or veggie) BROTH  
2 whole russet (or other) POTATOES, peeled & sliced thin  
1/2 tsp. SALT  
2 whole CARROTS, sliced thin  
Chopped PARSLEY



Heat oil in large pot. Add garlic, onion, celery & chile flakes. Sauté 3 min. Add broth, potato & salt. Bring to boil, reduce heat & simmer 30 min. Remove half veggies & puree?. Return to pot & bring to boil. Add carrots & cook til tender. Remove & season to taste. Garnish with parsley.