

Recipes for The Farm at Miller's Crossing, Week 11 – 2010

Carol Hargis, The Market Fresh Chef 

CSA Linguine w/ Fresh Tomato Sauce Serves 4

3 Tbsp. OLIVE OIL
1 sm ONION, thin slice
3 GARLIC CLOVES, mince
2 lb TOMATOES, peel, chop (3c chop)
1&1/4 tsp. SALT
12 oz WW LINGUINE
16 leaves BASIL, torn or sliced chiffonade
1/4 cup grated PARMESAN



Heat 2T oil in skillet on med-low. Add onion, sauté tender 10min. Add garlic, cook 1min. Stir in tomato, salt, bring to a simmer. Cook til begins to thicken 10min. Cook pasta while sauce cooks, but undercook by 3min. Drain pasta, add to simmering sauce. Cook 3min. Add basil, 1T oil, s&p. Serve w/ Parm.

Corn, Onion & Zucchini Sauté w/ Mint Serves 4

FineCooking.com

2 Tbsp. BUTTER
1 Tbsp. OLIVE OIL
1&1/2 cups sm. dice SWEET ONION
1 tsp. kosher SALT
1&1/4 cups sm. dice ZUCCHINI - SQUASH
2 cups CORN off the cob
2 tsp. minced GARLIC
1/2 tsp. CUMIN
1/2 tsp. CORIANDER
2 Tbsp. chopped MINT
One-quarter LEMON



Melt 1T butter, 1T oil in Dutch oven on med-low. Add onion, 1/2t salt, cover, cook 5min. Uncover, set to med, sauté til golden & shrunken 3-4min. Add 1T butter, zucch. Cook zucch shrunken & tender 3min. Add corn, garlic, 1/2t salt. Deglaze 3-4min. (scraping brown bits off the bottom of the pan & incorporating into the whole). Corn will darken, glisten, shrink. Add cumin, coriander, sauté 30sec. Remove pan from heat, add 1/2 the mint, a squeeze of lemon, pepper. Stir, set 2min, stir, scrape brown bits up. S&p, lemon, mint to taste.

Caesar Salad serves 6

1 CLOVE GARLIC, crushed
1/4 cup OLIVE OIL
3 slices firm BREAD
3 Tbsp. LEMON JUICE
6 ANCHOVY fillets, minced (or equal amount anchovy paste form a tube)
1/4 tsp. SALT
1/2 tsp. DRY MUSTARD
1/8 tsp. PEPPER
1/2 tsp. WORCESTERSHIRE
1 EGG
1 lg head ROMAINE
1/2 cup PARMESAN



Steep garlic in oil overnight; remove garlic, discard. Cut bread in small cubes. In skillet, sauté bread in 1/4 garlic oil til golden. Heat egg in hot water in a small bowl 10min. (this is called coddling). Mix the rest of the oil, lemon, anchovy, salt, mustard, pepper, Worcestershire in the salad serving bowl, preferably a wooden one. Shred bite-sized pieces of romaine into bowl. Top w/ 1/2 Parm. Break egg over salad. Toss salad well from bottom up til greens are completely coated. Sprinkle w/ Parm, add bread cubes.