

Recipes for The Farm at Miller's Crossing, Week 13 – 2010

Carol Hargis, The Market Fresh Chef 

Basil-Garlic Green Beans w/ Pignoli Serves 4-6

- 1-1&1/2 lbs GREEN BEANS
- 1 Tbsp. olive OIL or butter
- 2 Tbsp. PINE NUTS (pignoli)
- 1 CLOVE GARLIC, chop fine
- 1/4 cup chopped BASIL
- 1/4 tsp. SALT
- 1/4 tsp. PEPPER



Boil beans 5-7 min. Rinse to stop cooking, drain. In skillet heat oil on medium. Add nuts, toast 2-3 min., watching closely. Remove. Add garlic & sauté 1-2 min. Add beans, nuts, basil. Toss 2 min. S&p to taste.

White Beans Neapolitan Serves 4

- 4 cups white navy BEANS, soaked overnight
- 1/2 cup OLIVE OIL
- 2 lg. LEEKS, chopped
- 1 Tbsp. minced GARLIC
- 1/2 cup chopped TOMATOES
- 1/2 cup chopped PARSLEY
- 2 Tbsp. chopped BASIL
- 1 tsp. SALT
- 1/2 tsp. PEPPER



Wash beans, cover w/ water in large pot & bring to boil. Simmer til tender. Check & add more water halfway thru. Remove from heat, rinse & drain. Heat oil in large skillet. Sauté leeks & garlic til tender. Add tomato, parsley, basil, s&p, & beans. Stir well. Cover & simmer 20 min. Adjust seasoning.

Potato Salad w/ Dill Serves 4-6

- 4 medium POTATOES, peeled & cubed
- 2 SCALLIONS, chopped, w/ tops
- 1/2 cup sliced CELERY
- 1/2 cup sliced DILL PICKLES
- 1 Tbsp. chopped PARSLEY

Boil potatoes in salted water. Cool; s&p, set aside. Mix sugar, mustard, salt & flour. In small saucepan, heat vinegar w/ butter til butter melts; slowly add to flour mix. Whisk til very smooth. Add garlic. Put yolk in top double boiler; stir in vinegar mix. Put over hot-not boiling water & cook, stirring, til thick. Cool slightly; blend in whipped cream. While warm, pour on cubed potatoes. Add scallion, celery, dill pickle & parsley. Toss, chill well.

Cooked Dressing:

- 1 tsp. SUGAR
- 1 tsp. DRY MUSTARD
- 3/4 tsp. SALT
- 1 Tbsp. FLOUR
- 1/4 cup VINEGAR
- 2 tsp. BUTTER
- 1 CLOVE GARLIC, minced
- 1 EGG YOLK
- 1/4 cup heavy CREAM, whipped

Spring Salad Dressing

- 1/4 cup lightly packed MINT leaves
- 1 tsp. minced or grated fresh GINGER
- 1/4 cup white wine VINEGAR
- 2 Tbsp. OLIVE OIL
- 1 tsp. Dijon MUSTARD
- 1/4 tsp. SUGAR



Whisk mint, ginger, vinegar, oil, mustard & sugar til emulsified. Try tossed with cold cooked rice & shrimp (or crab) salad, plated on a mound of your favorite lettuces.