

Recipes for The Farm at Miller's Crossing, Week 14 – 2010

Carol Hargis, The Market Fresh Chef 

Curry Roasted Acorn Squash Serves 4

2 lbs. ACORN SQUASH (also good with butternut, cook longer...)
1/2 tsp. SALT
4 tsp. BUTTER, softened
2 Tbsp. BROWN SUGAR
1&1/2 tsp. CURRY POWDER (I use sweet curry)
Pinch CAYENNE



Set oven to 400. Halve squash longway, seed. Sprinkle w/ salt. Put cut side down in foil-lined baking dish. Bake 30min. Remove from oven, turn cut-side-up. Mix butter, sugar, curry, cayenne. Spoon into cavities, spread around, covering flesh. Bake 10min. til brown & bubbly. Slice 2 or 3 more times into wedges.

Bratwurst Hoagies w/ Tomato Jam & Sauerkraut Serves 4

1 lb. ripe TOMATOES, core, chop
1 Tbsp. APPLE CIDER VINEGAR
2 tsp. SUGAR
1 tsp. finely chopped THYME
4 uncooked BRATWURSTS (1&1/4lb)
4 HOAGIE ROLLS, split
1 Tbsp. OLIVE OIL
1/2 tsp. CUMIN SEED
1 cup bagged SAUERKRAUT drain
1/3 cup BROTH



Set grill med. In saucepan mix tomato, vinegar, sugar, thyme, 1/4t salt, 1/8t pepper. Bring boil, simmer til most liquid evaporates, texture is a thick chunky ketchup, 20min. Grill sausages 10-15min. During last 2min, toast rolls. Heat oil, cumin in skillet 2-3min. Add kraut, broth, 1/4t salt, 1/8t pepper, bring to boil. Cover simmer 10min. S&p. Spread rolls w/ tomato jam, add sausage & kraut.

Lentils w/ Roasted Beets & Carrots Makes 7c

3 small or 2 lg BEETS, peeled, diced
3 lg. CARROT diced
4 SHALLOTS, chopped
1/3cup + 3 Tbsp. OLIVE OIL
2 sprigs ROSEMARY
2 sprigs THYME

1&1/4 cups French GREEN LENTILS,
picked over & rinsed
3 Tbsp. SHERRY VINEGAR



Set oven 400. Stir veggies & 1/3c oil in roast pan. Add parsley, thyme, s&p, cook, stirring once, til veggies begin to brown 40min. Add lentil, 3c water, stir, cover pan w/ foil. Cook til lentils tender, all water is absorbed, 1&1/2hr. Remove from oven, discard herbs, dress w/ vinegar, oil. Cool slightly, stir in parsley.

Onion Jam

4 Tbsp. OLIVE OIL
3 lbs. ONIONS, sliced 1/4" thick (the sweeter the better, can use red)
2 tsp. chopped OREGANO
1 cup DRY WHITE WINE
Dash VINEGAR or lemon juice



In skillet heat oil on medium. Add onion & oregano, stir & cover. Cook 5min, set to low, add 1t salt. Cook covered 20-25min, add wine, stir & cover. Stir every 20-25min. After 1 hour, or when you hear hiss & sizzle, start stirring more often. When quite brown add dash vinegar, pepper & more salt if you like. Try it as a cheese replacement for quesadillas.