

Recipes for The Farm at Miller's Crossing, Week 19 – 2010

Carol Hargis, The Market Fresh Chef 

Yummy CSA Dips from *Food Network*

Charred-Tomato Salsa

Broil/grill 2 TOMATOES til charred; cool, core. Pulse in processor w/ 1 minced JALAPENO, 1 SCALLION, 1 CLOVE GARLIC, 1 Tbsp. fresh MINT. SALT to taste.

Eggplant Caviar

Roast 1 EGGLPANT at 400' 45 min. til tender, peel, chop. Mix w/ 2 Tbsp. each OLIVE OIL & PARSLEY, the juice of 1 LEMON, 1 chopped CLOVE GARLIC, S&P to taste.

Romesco Dip

Puree' 1/2 c toasted ALMONDS, 2 roast RED PEPPERS, 2 chopped seeded TOMATOES, 1 CLOVE GARLIC, 1 slice TOAST, 1 tsp. smoked PAPRIKA. Add 2 tsp. sherry VINEGAR, 1/4 c olive OIL; puree'.

Refried-Bean Dip

Sauté 1/2 chopped ONION, 2 chopped CLOVES GARLIC, 2 tsp. CUMIN in olive OIL. Add 2 cans PINTO BEANS, SALT; mash, adding chicken or vegetable BROTH til creamy.

Tzatziki

Mix 1 grated peeled CUCUMBER, 2 cups Greek YOGURT, 1 sm. minced CLOVE GARLIC, 1 tsp. each chopped MINT, DILL & white wine VINEGAR.

Salsa Verde

Puree' 1 cup each PARSLEY & BASIL, 3 chopped SCALLION, 2 tsp. CAPER, 1 tsp. red wine VINEGAR, 2 ANCHOVIES, 2 CLOVES GARLIC, 1/3c olive OIL. SALT to taste; thin w/ WATER as needed.

Spinach-Walnut Dip

Puree 2 cups SPINACH, 1 CLOVE GARLIC. Mix w/ 3/4 cup Greek YOGURT, 1/4 cup finely chopped WALNUTS, 1 tsp. each chopped TARRAGON, DILL & CILANTRO, 1/2 tsp. RED PEPPER FLAKES, a pinch SALT

Tomato Chutney

Toast 1 tsp. each CORIANDER, FENNELSEED & CUMIN SEED in veg oil. Add 2 lbs. chopped TOMATO, 2 Tbsp. each TOMATO PASTE & grated fresh GINGER, pinch each CURRY POWDER, CAYENNE, SUGAR & SALT. Sauté til thick. Serve w/ FLATBREAD.

Tangy Fresh Spinach Dip Makes 1&1/3 cups

From *Mizkan.com*

6 cups SPINACH leaves
1 Tbsp. WATER
8oz. canned sliced WATER CHESTNUTS, rinsed, drained
3 Tbsp. Nakano Seasoned Rice VINEGAR, Roasted Garlic flavor
3 Tbsp. SOUR CREAM
1/2 tsp. ONION POWDER
1/2 tsp. SALT
Grated peel of 1 LEMON

Microwave spinach & water 1min on 100% power, cool 15min. Put in processor w/ the rest. Process til smooth. Serve w/ pita triangles or crudité.

