

# Recipes for The Farm at Miller's Crossing, Week 20 – 2010

Carol Hargis, The Market Fresh Chef 

## Eggplant Salad Serves 8

1&1/2-2 lbs. EGGPLANT  
1 Tbsp. SALT  
1 cup FLOUR  
1/2 tsp. PEPPER  
1 cup PEANUT OIL  
1/4 cup VINEGAR  
1/4 cup ONION, chopped  
1 CLOVE GARLIC, crushed  
2 Tbsp. PIMIENTO or roast red pepper, chopped  
2 Tbsp. GREEN OLIVES, chopped  
A handful mixed LETTUCES  
1 hard cooked EGG, sliced (optional)  
BLACK OLIVES, sliced (optional)



Without peeling, slice eggplant in 1/2" slices. Sprinkle w/ salt; let stand 15min. Mix flour & pepper; dredge eggplant in this. Sauté in 1/2c peanut oil til golden. Lay in shallow baking pan. Mix 1/2c oil, vinegar, onion, garlic, pepper, olives. Pour on eggplant; chill at least 1hr. Lay eggplant on lettuce, top w/ egg & olives.

## Mushroom Cabbage Slaw Serves 4- 6

1/4 lb. MUSHROOMS  
1/2 cup MAYONNAISE  
4 cups shredded CABBAGE  
1/2 DILL PICKLE, chopped  
1 SWEET GHERKIN, chopped  
1/2 tsp. dried DILL  
1/2 tsp. SALT  
1/4 tsp. PEPPER  
2&1/2 Tbsp. chopped CHIVES



Slice mushrooms thin; mix w/ mayo. Mix in cabbage, pickle, gherkin. Add dill, s&p. Chill 1hr. Top w/ chive.

## Pepperonata 4 cups

1/2 cup OLIVE OIL  
2 Tbsp. minced GARLIC  
1/2 ONION, minced  
5 BELL PEPPERS (red, green, any color or combo) 1/2" wide strips  
2 TOMATOES, peeled, seeded, coarse chop  
2 tsp. SALT  
1 Tbsp. dried OREGANO  
1/2 RED ONION, sliced into paper thin slices for garnish (optional)  
2 Tbsp. minced PARSLEY for garnish (optional)



In skillet on med. heat oil til hot not smoking. Add garlic, onion, sauté 3min. Add peppers, stir. Add tomato, salt, oregano, stir. Cover, simmer 12-15min. Put in bowl to cool. Serve room temp, top w/ onion, parsley.

## Roasted Autumn Vegetables Serves 8-12

5 lbs. mixed veggies: PUMPKIN, BUTTERNUT, ONION, CARROT, BEET, TURNIP  
Oven 350°. Peel, seed veggies, or trim & scrub. Coarse chop in equal size, put in baking pan, brush w/ 3 Tbsp. olive OIL. Scatter 1tsp each thyme & sage, 1T garlic. S&p. Roast, turning, til golden edges, tender 1 hr.