

Recipes for The Farm at Miller's Crossing, Week 22 – 2010

Carol Hargis, The Market Fresh Chef 

Sweet Potato Pie serves 8

Set oven 375. Blend 2 cups cooked, peeled & mashed sweet POTATOES, 1/2 cup BUTTER, 1 cup SUGAR. Add 2 EGGS, 1 at time, beat well after each. Add 1 tsp. VANILLA 1/4 tsp. NUTMEG, 1/8 tsp. GROUND CLOVE, 1/4 tsp. CINNAMON, 1/8 tsp. SALT 1 cup MILK. Mix well. Pour in an unbaked PIE SHELL & bake 35min or til set. Let cool.

Winter Squash & Gnocchi in Brown Butter serves 6

1/2 cup WATER
1 cup white WINE
1Tbsp. SOY SAUCE
2 lbs. Winter SQUASH, quarter
1 lb. GNOCCHI
6 Tbsp. BUTTER
1/2 tsp. Kosher SALT
1/4 tsp. PEPPER
1/4 tsp. RED PEPPER FLAKES



Put water, wine, soy, squash in lidded pot. Steam 20 min. til tender. Plate, let cool 20min. Peel, seed, dice 1/2". Cook gnocchi. Set skillet on medhi, add butter. When foams, set med-lo, cook til butter is brown & fragrant, stirring frequently, 4min. Add squash, sauté 2min. Drain pasta, add to skillet. S&p, redpepper flake.

Skillet-Roasted Rosemary Potatoes Serves 3- 4

3 Tbsp. OLIVE OIL
8" sprig ROSEMARY
3/4 tsp. Kosher SALT
8-10 sm. red POTATOES or other waxy potatoes, scrubbed & halved



Set oven 425. Pour oil in cast-iron skillet, tilting, to cover bottom. Scatter rosemary, salt. Set potatoes in pan cut-side down. Roast on lowest rack til tender, crisp, brown, 30-40min. From Fine Cooking dot com.

Daikon & Bitter Greens w/ Pear Dressing Serves 4

4 handfuls curly CHICORY, FRISEE, or other small-leaved bitter green, torn
6 " piece DAIKON
1/2 very ripe PEAR, peeled, cored & cut in small chunks
1 tsp. LEMON JUICE
1 Tbsp. OIL



Peel daikon, slice into ribbons the long way w/ vegetable peeler. Add to the greens. Liquefy the pear by scraping it thru a sieve into a small bowl w/ spoon. Stir in lemon, oil, s&p. Toss with salad & serve.

Creamed Rutabaga & Sweet Potato Serves 2

1&1/2 Tbsp. BUTTER, cut up
1&1/2 Tbsp. FLOUR
1 ONION, chopped
3/4 lb. RUTABAGA, peel, 1/2" chunks
1 cup HEAVY CREAM
3/4 lb. SWEET POTATO, peeled, cut in 1/2" chunks



In microwaveable 9" square baking dish microwave butter at hi (100%) 15 sec, til melted. Stir in flour, microwave roux at hi (100%), stirring every minute, 3 min. Stir in onion, microwave hi (100%) 1 min. Stir in rutabaga, cream, 2T water, microwave hi (100%) 5 min. Stir in sweet potato, s&p, microwave hi (100%) 15-18 min, til veggies tender. Let stand, covered, 5 min. from Gourmetdotcom.