

Recipes for The Farm at Miller's Crossing, Winter Share 1-8-11

Carol Hargis, The Market Fresh Chef 

Curried Date Carrot Soup 4 servings

FoodReference.com

2/3 cup pitted DATES, chopped
1 ONION, chopped
2 stalks CELERY, chopped
2 cloves GARLIC, minced
1 Tbsp. minced GINGER or 1 tsp. ground
2 Tbsp. OLIVE OIL
2 Tbsp. FLOUR
4 cups BROTH
2&1/2 cups CARROTS
1 tsp. CUMIN
1/2 tsp. CURRY POWDER
Pinch CAYENNE
Pinch WHITE PEPPER
1 Tbsp. LEMON JUICE

In heavy saucepan sauté onion, celery, garlic, ginger in oil on med 3-4min til transl. Remove from heat, stir in flour. Return to heat, cook 1-2, whisk in broth. Stir in carrot, cumin, curry, cayenne, pepper. Bring to boil, set lo, cover, simmer 10. Stir in dates, simmer 5-10. Puree?. Stir in lemon, heat. Spoon in bowls, dollop of yogurt.

Sweet Potato Biscuits Makes 6-8

1 Tbsp. SHORTENING
1 cup FLOUR
2 tsp. BAKING POWDER
2 tsp. SUGAR
1/4 tsp. SALT
1/4 cup cooked, mashed SWEET POTATO
1/4-1/3 cup MILK

Set oven to 400'. Grease baking sheets or line w/ parchment. Sift flour, baking powder, sugar, salt; cut in shortening w/ pastry blender til resembles coarse meal. Stir in potato, milk, mixing just til moist. Drop by spoonfuls on baking sheet; or, roll out 1/2" thick & cut w/ biscuit cutter. Bake 12-15 min til light brown.

CSA Orzo w/ Beets & Goat Cheese Serves 4

1 lg or 2 med BEETS, peeled, trimmed
1 Tbsp. OLIVE OIL
1/2 sm. ONION, diced
1 cup ORZO
2 cups BROTH
2 tsp. red wine or sherry VIINEGAR
1 Tbsp. BUTTER
2 oz. fresh or aged GOAT CHEESE, crumbled

Grate beets using the large hole of a box grater. Heat oil in pan on medhi. Add onion, cook soft 3min. Add orzo, toast it, stirring constantly til golden. Add broth, beet, s&p. Stir, bring to boil. Set on lo, cover, simmer til liquid absorbed, beets & orzo are cooked, about 10min. Stir in vinegar, butter. Plate, top w/cheese.

Potato Rolls

Set oven to 400'. Mix 4cup FLOUR, 1tsp. SALT, 2Tbsp. BAKING POWDER. Add 1cup cubed BUTTER, mix til crumbly. Add 1cup cooked mashed POTATO, 1cup BUTTERMILK, 1Tbsp. SUGAR, mix well. Put on floured surface, roll 1/2" thick. Cut w/ round cutter, put on greased cookie sheet. Bake 15min lite brown.