

Recipes for The Farm at Miller's Crossing, Week 7 – 2011

Carol Hargis, The Market Fresh Chef 

Fusili w/ Arugula Pesto Serves 4

- 1 cup ARUGULA leaves
- 1 cup PARSLEY leaves
- 4 large SUN DRIED TOMATOES, soaked in oil
- 3/4 cup toasted PISTACHIOS
- 6 Tbsp. OLIVE OIL
- 4 Tbsp. finely grated PARMESAN
- 1 tsp. each SALT & PEPPER
- 1 lb. dry FUSILI PASTA (or another shape)



Boil pasta. Put arugula, parsley, tomato, nuts in processor & pulse to make a fine paste. Gradually add oil, Parm. s&p. Drain pasta, toss w/ pesto.

Garlic Herb Marinade 1 cup

- 1/2 cup Worcestershire
- 1/4 cup OLIVE OIL
- 1/4 cup apple cider VINEGAR
- 1/4 cup chopped BASIL or oregano
- 2 Tbsp. chopped GARLIC
- 1/4 tsp. SALT



Whisk all. Use with meats or vegetables as a marinade for 3 to 24 hours. Grill as desired.

Whole Wheat Zucchini Bars

- 1 cup SUGAR
- 3 EGGS
- 2/3 cup OLIVE OIL
- 2 cup whole wheat FLOUR
- 1/2 cup regular FLOUR
- 1 tsp. BAKING POWDER
- 1 tsp. CINNAMON
- 2 cups ZUCCHINI, grated
- 1/2 cup RAISINS &/or chopped NUTS
- 1 cup CONFECTIONER'S SUGAR
- 1/2 tsp. CREAM OF TARTAR
- 1 POWDERED EGG WHITE
- 2 Tbsp. WATER
- 1 Tbsp. LEMON JUICE



Mix sugar & eggs. Add oil, flours, baking powder, cinnamon & mix well. Stir in zucchini & raisins/nuts. Pour in 13x9" greased baking dish & bake at 350' 45 min. Let cool. Mix confectioner's, cream of tartar, egg white, water & lemon juice to make lemon icing (or use your own recipe for a lemon glaze). When bars cool, drizzle w/ icing. Cut & serve.

Creamy Ranch Dressing makes 1&1/2 cups

Whisk 3/4 cup MAYO & 1/2 cup BUTTERMILK. Stir in 2 Tbsp. chopped PARSLEY, 1 Tbsp. LEMON JUICE, 1/2 tsp. powdered MUSTARD, 1/4 tsp. DILL, 1/4 tsp. EACH S&P. Cover, chill 1hr. to overnight. Store refrigerated up to 5 days. Dip those lovely RADISHES & enjoy!