

Recipes for The Farm at Miller's Crossing, Week 8 – 2011

Carol Hargis, The Market Fresh Chef 

Collards w/ Onion & Bacon Serves 8

2 lbs. COLLARDS, trim tough stems, chop fine stems & leaves coarse
1/2 tsp. RED PEPPER FLAKES, to taste
1/4 cup CIDER VINEGAR
1&1/4 cups BROTH
3 ONIONS (red or other), chop coarse
1/2 lb BACON, chop
2 Tbsp. BROWN SUGAR



In stockpot crisp bacon, save fat, drain bacon on paper towels. In same pot sauté onion in 3T baconfat til golden & soft. Move onion w/ slotted spoon to bowl. To same pot add broth, vinegar, sugar, red pepper flake, 1/2 the bacon, & stir til sugar dissolves. Add 1/2 the collards, toss til a bit wilted, add 1/2 the collards, & toss. Simmer covered 30min. Stir in onion, simmer covered 30m til very tender. Serve topped w/ remaining bacon.

Pasta w/ Basil Goat Cheese Sauce Serves 6

1 lb. BOWTIE PASTA
1 cup lightly packed BASIL
3/4 cup packed MINT
1/2 cup SPINACH, steamed & drained
1/2 cup PARMESAN
2 Tbsp. BUTTER, soft
2 GARLIC CLOVES, mince
1&1/4 tsp. SEA SALT
1/2 tsp. PEPPER
6-8oz. GOAT CHEESE



Cook pasta, drain & save 2T. cooking water. Put basil, cilantro, spinach, Parm, butter, garlic, s&p in processor & pulse smooth. Blend in cheese. Mix pasta, sauce & cooking water.

EZ Salad of Orzo & Squashes

Sauté ZUCCHINI, yellow SQUASH & SCALLIONS in OLIVE OIL until tender. Toss with cooked ORZO, PARSLEY, DILL, GOAT CHEESE, s&p.



Roast Beets & Carrots w/ Orange-Rosemary Vinaigrette

1/2 bunch BEETS
1 bunch small CARROTS
1/4 cup ORANGE JUICE
3 Tbsp. RICE VINEGAR
1 SHALLOT, minced
Leaves from 2 sprigs ROSEMARY, chopped fine
OLIVE OIL



Set oven to 375. Put beets in dish w/ a little water, cover & roast 45-60min. Cool slightly, peel, quarter. Toss carrot w/ oil, salt, roast 25-30m. Mix oj, vinegar, shallot, rosemary in saucepan, bring to boil. Simmer til reduced by half, add a dash salt. Cool slightly, whisk in oil to taste. Toss veggies w/ dressing, plate. Eat warm or room temp.