

Recipes for The Farm at Miller's Crossing, Week 12 – 2011

Carol Hargis, The Market Fresh Chef 

Stuffed Zucchini Boats Serves 8

- 4 med ZUCCHINI
- 1 cup long grain RICE, cooked
- 1 med ONION, chopped
- 1 CLOVE GARLIC, chopped
- 1 EGG, beaten
- 2 Tbsp. OLIVE OIL
- 1/2 lb. lean GROUND BEEF
- 1/2 cup BREADCRUMBS
- 2 cups TOMATO SAUCE
- 3 Tbsp. chopped DILL
- 2 Tbsp. chopped PARSLEY
- 2 Tbsp. grated PARMESAN



Split zucchini lengthwise, scoop seeds. Sauté beef, onion, garlic, dill & parsley in oil. Remove from heat. Add rice, egg, 1/4c crumbs & mix. Fill zucchini & put in casserole. Cover w/ sauce, sprinkle cheese & the rest crumbs on. Cover, bake @ 350' 45min. til tender/ firm.

Zucchini Tart w/ Swiss & Herbs

- 2 lbs. ZUCCHINI, thinly sliced to equal 4 cups
- 1 cup chopped ONION
- 1 Tbsp. OLIVE OIL
- 1 CLOVE GARLIC mince
- 1 tsp. HERBES DE PROVENCE
- 1/2 cup chopped PARSLEY
- 2 Tbsp. prepared PESTO
- 2 EGGS, beaten
- 1 cup grated SWISS or Gruyere
- 1 8oz pkg. CRESCENT ROLL DOUGH



Set oven 400'. Press dough in bottom, up sides of tart pan w/ removable bottom. Press & seal perforations; spread pesto on dough. Sauté zucch, onion, garlic in oil til soft, 10min. Stir in parsley, herbs, s&p. Cool slightly, stir in egg & cheese. Fill pastry; sprinkle w/ cheese. Bake til set & golden 16-19m. Cool 10m, remove sides of pan. Rest 10. Serve at any temperature.

Chocolate Zucchini Cake

- 1 cup BROWN SUGAR
- 1/2 cup SUGAR
- 1/2 cup BUTTER
- 1/2 cup CANOLA OIL
- 3 EGGS
- 1 tsp. VANILLA
- 1/2 cup BUTTERMILK
- 1&1/2 cup shredded ZUCCHINI
- 1 cup CHOCOLATE CHIPS

2&1/2 cup FLOUR
1/4 cup COCOA POWDER
2 tsp. BAKING SODA
1/2 tsp. ALLSPICE
1/2 tsp. CINNAMON
1/2 tsp. SALT

Oven 325'. Cream sugars, butter, oil. Add egg, vanilla, milk; stir well. Mix flour, cocoa, baking soda, allspice, cinn, salt. Stir dry into wet til well combined. Fold in zucch & chips. Pour in 2 greased/ floured 9" round cake pans, or 1 sheet pan. Bake 25-30m, 45 for 9x13'.