

Recipes for The Farm at Miller's Crossing, Week 14 – 2011

Carol Hargis, The Market Fresh Chef

Chard Sauté w/ Pistachio & Raisins Serves 4

1 bu CHARD, stems & leaves separated, stems diced 1/4", leaves chopped 1"
1 ONION, 1/4" dice
2-3 CLOVES GARLIC, minced
1/4 cup golden or black RAISINS, soaked in grappa, vodka, or white wine
1/4 cup LIQUID from soaking the raisins, or use white wine
1/3 cup shelled unsalted PISTACHIOS (or pine nuts or chop roast almonds)
1 Tbsp. OREGANO, minced
1 Tbsp. PARSLEY, minced



1-4 hours ahead, put raisins in bowl, cover w/ grappa. Drain 1-4hours later, save the soaking liq. Gently squeeze raisins over bowl, catch liquid. Heat skillet medhi. When hot add 1T oil. When hot, add onion, stems & toss. Cook til soft. Add garlic, cook fragrant & soft. Do not let garlic color. Add 1/2 herbs, stir. Add raisin, toss. Add chard leaves, turn under to bottom. Add soaking liq/wine, stir. Cook til evaporated. Scatter nuts, 1/2 herbs, stir. S&p.

Green Beans w/ Caramelized Onion Serves 4

Heat skillet. Add 2T WATER, 1lb GREEN BEANS. Cover, steam til tender. Set aside. Heat 1T OIL in skillet. Add 2c fine chop ONION, cook 8m, carmelized. Add bean, s&p. Cook 1m.

Linguine w/ Cabbage & Sausage Serves 4

2 CHICKEN SAUSAGES, sliced 1/4"
1/2 cup sliced RED ONION
3 cups shredded savoy/napa (or other) CABBAGE
1 Tbsp. BALSAMIC VINEGAR
3/4 tsp. CORNSTARCH
3 tsp. OLIVE OIL
1 cup BROTH
1/4 tsp. PEPPER
12 oz. pkg. FRESH LINGUINE



Bring water to a simmer, covered. Whisk vinegar & starch. Heat 2t oil in skillet til hot not smoking. Add sausage, set med, cook 1m. Turn, cook 2m. Add 1t oil, onion, cabbage, sauté 1m. Add broth, 1/4c cold water; bring boil on hi. Stir in starch, pepper til glossy 30sec. Return pasta water to boil. Add pasta, cook 2 or til done. Drain. Add to skillet, toss.

Pepperonata 3&1/2 cups

1/2 cup OLIVE OIL
2 Tbsp. minced GARLIC
1 small ONION, minced
5 BELL PEPPERS (mix of colors), cut in 1/2" strips
2 TOMATOES, peel, seed & coarse chop
2 tsp. SALT
1/4 cup fresh OREGANO
1/2 RED ONION, sliced paper thin
2 Tbsp. minced PARSLEY



In skillet heat 1/2 c oil til hot not smoking. Add garlic, onion & sauté til light colored 3min. Stir in peppers, tomato, salt, oregano. Cover, simmer til peppers are soft 12-15min. Serve at room temp, garnished w/ onion & parsley if desired.