

Recipes for The Farm at Miller's Crossing, Week 15 – 2011

Carol Hargis, The Market Fresh Chef 

Summer Squash Potato Hash Serves 2-4

Heat 2t olive OIL in skillet medhi. Add 1 med SQUASH sliced in 1/2 moons, 3 new POTATOES diced 1/2", 1 sliced ONION, sauté gold 2-3m. s&p. Cover loose, set medlo. Cook 5m, add 2T torn basil. Cook 5m. Sprinkle paprika or ground chipotle chile'.

Refrigerator Beets

1/2 cup CIDER VINEGAR
1/4 cup WATER
2 Tbsp SUGAR
1/2 tsp MUSTARD SEED
1/2 tsp FENNEL SEED
1 BAY LEAF
1 tsp whole black PEPPERCORNS
1 whole Clove
1 tsp SALT
1 sprig DILL
1-2 bu BEETS, washed



Bring all but beets to boil in 3qt pot. Cover, steep 4-24hrs. Strain, discard spices. Trim greens from beets. Steam/ boil beets 20-40m til barely knife tender. Drain; rinse under cold, slip skins w/ fingers. Cut 1/2" wedges. Put in glass jar, pour marinade on. Refrig at least 1 day or longer. Can be stored this way, in refrigerator, 3-6 months.

Cheesy Green Bean Casserole

Melt 2T. BUTTER in skillet, add 2t grated ONION, cook 30sec. Stir in 2T FLOUR, s&p, & whisk til bubbly. Whisk in 1c SOUR CREAM, cook 2min, turn off heat. Put 4c sliced blanched GREEN BEANS in buttered casserole. Sprinkle 8oz shredded MOZZARELLA, pour sauce. Top w/ 1c crushed CORN FLAKES, dot 2T BUTTER. Bake 400 degrees 20min.

Tomato Fennel Soup Serves 6

2 tbsp. OLIVE OIL
1 CLOVE GARLIC, minced
1&1/2 cups chopped FENNEL
1 cup chopped ONION
2 28-oz cans peeled WHOLE TOMATOES, drained, liquid saved
1 tbsp. LEMON ZEST
1 tbsp. chopped ROSEMARY
1/2 tsp. RED PEPPER FLAKES
1 tsp. BROWN SUGAR
1/2 tsp. SALT
1/4 cup chopped PARSLEY
1 tsp. THYME
1/3 cup HEAVY CREAM



Heat oil in stockpot med-hi. Add garlic, cook til soft 2min. Add fennel, onion, cook til onion transluc. 5m. Add tomato, zest, rosemary, pepper, cook 5m. Add tomato liquid, 2c water, sugar, salt. On lo, cover, simmer 45m. Add herbs. Puree, return to pot, stir in cream, reheat.