

Recipes for The Farm at Miller's Crossing, Week 17 – 2011

Carol Hargis, The Market Fresh Chef 

CSA Potato Salad w/ Radish

1/4 cup WHITE WINE VINEGAR
1/4 cup RICE VINEGAR
2 Tbsp. SUGAR
1 Tbsp. CORNSTARCH
4 lg. gold POTATO, peel, julienne, soak in cold til ready
6-10 RADISHES, julienne
Large pinch RED CHILI FLAKES



Boil vinegars & sugar, stirring to dissolve. Stir starch w/ 1T water, pour into boiling vinegar/sugar solution, stir constantly til thick. Remove from heat. Fill bowl w/ ice water. Boil potatoes 1min, no more than 2min, drain, plunge in ice bath. Drain, toss w/ radish, chili flakes, dressing. S&p. Serve room temp or chilled.

Stuffed Squash Alton Brown Serves 4

4 sm ACORN SQUASH
2 Tbsp. BUTTER, cut in 4
1/2 lb GROUND PORK
1 Tbsp. OLIVE OIL
1/4 cup chopped ONION
1/4 cup chopped CELERY
1/4 cup chopped CARROT
1/2 cup WHITE WINE
1&1/2 cups cooked RICE (white or brown)
1 cup cooked drained chopped SPINACH (or other tender cooking greens)
1/2 cup toasted PINE NUTS
1&1/2 tsp. OREGANO



Set oven 400. Cut 1" off top squash, seed. Add butter. Set on foil-lined baking pan. Brown pork in skillet. Remove from pan (wipe out fat if desired). Add oil, sauté onion, celery, carrot 7-10min. Deglaze w/ wine. Add pork, rice, spinach, nuts, oregano, s&p. Stir 2-3min. Fill squash (do not pack tightly), loosely replace lid, bake 1hour.

Roast Beet Salad Wolfgang Puck Serves 4-6

1/2 cup RED WINE VINEGAR
1&1/2 Tbsp. Dijon MUSTARD
1 tsp. SUGAR
1 SHALLOT, chopped
1&1/2 cups OLIVE OIL
1 Tbsp. chopped CHIVES
1 lg. red BEET (or a couple small ones)
1 lg. yellow BEET (“ “)
4 cups baby SALAD GREENS
Toasted PECANS, crumbled GOAT CHEESE garnish



Puree vinegar, mustard, sugar, shallot. Whisk in oil. Stir in chive, s&p. Set oven 375. Trim beets leaving 1" stem. Put in shallow baking pan w/ 2c water. Cover w/ foil, bake tender 1hr. Cool. Trim, peel, thinly slice. Toss w/ dressing to coat. S&p. Toss greens w/ some dressing. Plate greens, put beets on top, add toasted pecans, goat cheese.