

Recipes for The Farm at Miller's Crossing, Week 14 - 2008

Carol Hargis, The Market Fresh Chef 

Basil Butter 1/2c from *Fine Cooking*

1/2 cup unsalted **butter**, room temp
1/2 cup finely chopped **basil**
1 t minced **garlic**
1/2 tsp. **lemon zest**
1/2 tsp. **white pepper**
Kosher **salt**

Mash butter, basil, garlic, zest, pepper, 1/2t salt. Use as a tasty spread on corn, grilled veggies, dinner rolls. Or form into a log by laying on a piece of plastic wrap, roll the long sides up, over, and twist ends. Chill til firm. Slice into 1/4" coins; melt on just-off-the-grill steak, chix, pork cutlet, fish. Stir into pasta, polenta, or mashed potato; toss w/ cooked veggies; serve softened w/ bread. Will keep in fridge 2wks. or freezer 1 mo.

Grilled Salmon & Leeks Serves 3

3 **salmon** steaks
3 small-medium **leeks**

Brush salmon w/ **oil**. Trim, rinse leek & butterfly (slice open the longway, not cutting all the way thru, spread & flatten). Set grill. Brush leek w/ oil, grill til brown & starting to soften, 5 min. Push to outer edge of grill. Grill salmon as desired. S&p. Serve salmon on the leeks w/ **Mustard Butter**: mix 1tsp. dry mustard w/ 2 tsp. water. Blend in 3 Tbsp. soft butter, Salt. Offer cousous on the side.



Dilly Potato Salad

2 lbs mixed small **potatoes**
1/2 cup **celery**, chopped
2 Tbsp. **chives**, chopped
2 **hard boiled eggs**, chopped
1/4 cup **mayonnaise**
1/2 cup **sour cream**
1/4 cup **dill**, chopped
1 Tbsp. **mustard**
1/4 cup **parsley**, chopped
1/4 cup **olive oil**
1/4 cup **red wine vinegar**



Boil potatoes til just fork tender. Remove from water, drain, cool. (Cut in large chunks if desired). Mix the rest & stir in potato, S&P. Serve slightly warm or chilled.

Wilted Escarole w/ Garlic Serves 4

1 lb. **escarole**
1/4 cup **olive oil**
3 **cloves garlic**, sliced paper thin
S&P



Trim root base from escarole, wash well. Drain in colander, let some water drip off. Heat skillet til hot, add oil. Saute' escarole, adding 1/4 at a time. 1/2way thru, add garlic. Add last two additions of escarole, stirring. Cook til just wilted, 5 min. S&P.