

Recipes for The Farm at Miller's Crossing, Week19 – 2008

Carol Hargis, The Market Fresh Chef 

Classic Vichyssoise 6 cups

- 2 tbsp. **butter**
- 1 **bay leaf**
- 2 cups diced leeks, white part only, well washed
- 2 cups diced, peeled **potatoes**
- 2 cups **chicken or veg stock**
- 3 cups light or heavy **cream**
- S&P**
- 2 tbsp. snipped **chives**



In pan on med heat, melt butter. Add bay, leek, cover & sweat 7min til leek is tender. Add potato & stock, set heat to med-hi & bring to boil. Cook 12-15min, til potato is fork-tender. Discard bay. Puree 20sec, pour in bowl set over ice & stir constantly til cool. Add cream, s&p & mix well. Pass thru fine strainer. Pour 1 cup soup in each of 6 shallow bowls, sprinkle w/ chives. Vichyssoise is generally served cold, but may be served hot as well.

Green Beans w Smoked Almonds serves 6-8

- 2 lbs. **green beans**, trimmed
- 2 Tbsp. **butter**
- S&P**
- 2 Tbsp. **thyme**, chopped
- 1/4 cup **smoked almonds**, chopped



Steam beans til crisp-tender. In small pan, melt butter. Add salt, pepper & thyme. Put beans in bowl, pour butter on top & sprinkle w/ almonds.

Carrot & Celeriac Salad Serves 10

- 1 cup **mayo**
- 2 tbsp. **Dijon mustard**
- 1 tbsp. chopped **parsley**
- 1/2 tsp. **pepper**
- 1 large **celeriac root**, 1/8" julienne
- 1 tbsp. **lemon juice**
- 4 large **carrots**, 1/8" julienne



Mix mayo, mustard, parsley & pepper. Cover & chill 3-8 hrs. Put celeriac in bowl, toss w/ lemon. Add carrot & mayo. Cover & chill 15+ min. Plate & garnish w/ parsley.

Sweet Potato Pancakes Serves 4

- 4 **eggs**
- 1/2 tsp. **baking powder**
- 1/4 cup **flour**
- 1 cup cooked mashed **sweet potatoes**
- 1/4 cup **butter**
- 1/4 cup **milk**
- 1/4 tsp. **cinnamon**
- oil**



Mix all (but oil) in big bowl. Preheat skillet or griddle. Add a little oil. Drop 1&1/2oz ladle of batter on hot pan. Cook 3min per side til light brown. Serve w/ honey & butter.