

Recipes for The Farm at Miller's Crossing, Winter Share 11-6-10

Carol Hargis, The Market Fresh Chef 

Cauliflower Gratin

Smitten Kitchen dot com

3lbs. CAULIFLOWER, in large florets
1/2 stick BUTTER
3 Tbsp. FLOUR
2 cups hot MILK
1/2 tsp. PEPPER
1/4 tsp. NUTMEG
3/4 cup grated GRUYERE
1/2 cup grated PARMESAN
1/2 cup fresh BREAD CRUMBS



Set oven 375. Boil cauliflower 5-6min til tender/firm. Drain. Melt 2T butter in med saucepan on low. Add flour, whisk 2min. Add milk, whisk til comes to boil. Boil, whisking, 1min til thick. Off heat add 1t salt, pepper, nutmeg, 1/2c Gruyere, Parm. Pour 1/3 sauce on bottom of 8x11" cass. Put cauliflower on, then sauce. Mix crumbs w/ 1/4c Gruyere, sprinkle on. Melt 2T butter, drizzle on. S&p. Bake 25-30 til brown.

Sweet Potato, Gouda & Herb Gratin Serves 10

Expatriates Kitchen dot com

4 lbs. SWEET POTATOES
1&1/2 tsp. fine SEA SALT
1 cup heavy cream
1 cup whole MILK
3 Tbsp. BUTTER, soft
6 oz. finely grated GOUDA
2 oz. finely grated PARMESAN
1 Tbsp. chopped fresh SAGE
4 sprigs THYME



Set oven 350. Peel potato, slice 1/8". Mix cream & milk. Spray 9x13 cass, dot w/ 1/2 butter. Add 1/3cup cream/milk. Put 1 layer potato in. Add 1/3c cream, 1/4 cheese. Repeat. On 4th layer, sprinkle herbs, top w/ last layer. Pour 1/3c cream on potato, dot w/ 1/2 butter. Bake very tender & brown 2h. Let stand 10.

Rutabaga, Turnip, & Carrot Soup Serves 6

Reprint '07/ Bon Appétit dot com

1 Tbsp. OILVE OIL
1&1/2 cups chopped LEEK (white & pale green only)
1/2 cup chopped CELERY
1 CLOVE GARLIC, minced
2 cups 1/2" dice TURNIP
2 cups 1/2" dice peeled RUTABAGA
2 cups 1/2" dice peeled russet POTATO
2 cups sliced CARROT
28oz can diced TOMATOES in juice
8 cups veggie or chix BROTH



Heat oil in pot on med-lo. Add leek, celery, garlic, & sauté til veggies begin to soften, 5 min. Add turnip, rutabaga, potato, carrot, tomato w/ juices, 4cups broth. Bring to boil. Set to lo; cover, simmer til veggies very tender, 45 min. Puree 4 cups of soup almost smooth. Return to pot. Add 4 cups broth; simmer. S&p.

1 Hour Kale & Lentil Soup: Put 1 cup LENTILS, 6-8 cups WATER, 1 peeled & diced POTATO, 1 chopped ONION, 1 thickly sliced CARROT in pot. Bring to boil, reduce heat, simmer 1hr. Add a large handful chopped KALE, simmer 3-5min. Season w/ MISO paste, TAMARI or SOY SAUCE.