Recipes for The Farm at Miller's Crossing, Winter Share 11-20-10

Carol Hargis, The Market Fresh Chef

Bourbon Sweet Potato Apple Casserole w/ Pecan Crust Serves 8

1 cup toasted very finely chopped PECANS
1&1/3 cups fresh BREADCRUMBS
2 Tbsp. finely chopped PARSLEY
1 cup HEAVY CREAM
8 1/4" thick slices GINGER, unpeeled, crushed
2 whole STAR ANISE
CINNAMON stick
2 Tbsp. plus 2 tsp. BOURBON
1&1/2 tsp. VANILLA
1&3/4 lbs. Granny Smith APPLES (3 lg), peel, quarter, core, thinly slice
3 lbs. SWEET POTATOES
4 Tbsp. BUTTER

Set oven 400. Foil baking sheet. Prick potato, bake 1hr. Cool. Set oven 375. Discard skins, mash flesh. Melt 2T butter, mix w/ nuts, crumbs, parsley, 2 pinches salt. Mix cream, ginger, anise, cinnamon in saucepan. Bring boil, remove from heat immediately. Steep 15-20min. Strain thru sieve into liquid measuring cup, press down on solids. Stir in 2T bourbon, vanilla, 1/4t salt. Melt 2T butter in skillet on medhi. Add apple, 1/4t salt, toss. Set hi, sauté til soft golden 8-9min. Turn off, add 2t bourbon, stir til evaporates 10sec. Pour in 1/3c cream, stir til apple absorbs most of liq. 10sec. Set pan to cool 15min, stir occasionally. Butter 9x13" casserole. Add remaining cream to potato, mix well. Salt to taste. Lay apple on bottom of cass. Spread potato on. Top w/ crumb. Bake til top well browned 25min.

My Mother's Rutabaga

2 RUTABAGAS
1 stick BUTTER
3 Tbsp. HONEY
S&P to taste

Peel rutabaga, dice about 1". Boil in water to cover til tender, 1 hour or more. Mash, beat or puree' as you like. Mom used an electric mixer. Mix in butter, honey, s&p. This is the only way we ate it growing up.

ACORN SQUASH: Acorn squash is an acorn-shaped winter squash w/ dark green fluted skin & yellow/ orange flesh. Its large seed cavity makes it a perfect choice for stuffing. This squash is characterized as having thick hard skin & seeds. Its firm flesh requires long cooking times. The typical acorn weighs 1 to 3 pounds & is noted for its sweet flavor. Choose squashes heavy for their size w/ hard, thick shells. Avoid any signs of decay, soft spots or cuts. Store whole unwashed in cool 50°, dry, dark place w/ good ventilation up to 2 mo. Smaller do not keep as long as larger. Do not wrap or put in plastic. Wrap cut pieces in plastic wrap & refrigerate up to 5 days.

Fruit Stuffed Acorn Squash Serves 4

2 large ACORN SQUASH, halved & seeded
13oz. can crushed drained PINEAPPLE
1 cup sliced CELERY
2 APPLES, unpeeled, cored, diced
1 cup BROWN SUGAR
1 cup BUTTER
1 tsp. NUTMEG
1 Tbsp. CINNAMON

Put water in baking dish & squash cut side down. Bake 40 min at 350'. Stuff. Bake cut side up (dry) 15min.

EZ Candied Winter Squash Serves 4-6

Peel, seed, dice 1-2 Winter SQUASH (Acorn, Hubbard, Butternut). Cover w/ water, cook soft. Drain. Make 1 layer in greased casserole. Top w/ 1/2c SUGAR, 3T BUTTER. Repeat layers. Bake 375 20min til golden.