

Recipes for The Farm at Miller's Crossing, Winter Share 12-11-10

Carol Hargis, The Market Fresh Chef 

Roast Fingerling Crisps w/ Shallot, Rosemary Serves 4

1 lb. fingerling POTATO, thin slice longway (1/8" thick)

3 Tbsp. OLIVE OIL

2 lg. SHALLOT, sliced 1/4" thick, rings

2 tsp. ROSEMARY

Set oven 425. Line rimmed baking sheet w/ parchment or foil. Toss potato w/ oil, shallot, rosemary, 1t salt, 1/2t pepper. Spread chips flat on pan. Bake, turn @ 10min, 25-30m til brown, crispy. Nice party appetizer.

CSA Napa Kimchee

6 lbs. CABBAGE

1/4 cup Korean pickling SALT or Kosher salt

8 SCALLIONS

1&1/2 cups shredded CARROT

2 Tbsp. grated GINGER

2 Tbsp. GARLIC, finely chopped

2 Tbsp. candied GINGER (or fresh ginger + add bit more sugar)

2 tsp. SUGAR

1/2 cup RED PEPPER FLAKES

1 Tbsp. SALT

Remove limp outer leaves from cabbage. Quarter, cut across quarters in 1&1/2" pieces. Put in large bowl w/ salt. Toss. Let stand 30min, toss. Rinse w/ cold water, drain. Toss w/ the rest, pack in large crock or covered pottery casserole. Add water to cover, about 3c. Let sit on counter 1-2 days. Store in refrigerator, covered, in crock, or in individual glass jars.



Green Beans & Mustardy Potato Serves 4

1/2 lb. Yukon Gold POTATO (6)

1/2 lb. fingerling POTATO (12)

1/4 cup OLIVE OIL

3 CLOVES GARLIC, mince

2 Tbsp. chop SAGE

2 Tbsp. fresh THYME

1 Tbsp. minced SHALLOT

1 Tbsp. apple CIDER VINEGAR

1/4 lb. HARICOT VERT

3/4 cup CRÈME FRAICHE (or plain Greek yogurt, or really rich sour cream)

1&1/2 Tbsp. whole-grain MUSTARD

Set oven 400. Mix potatoes w/ 1T oil, garlic, sage, thyme. S&p. Roast Yukon 15min. Add fingerlings, roast til gold, tender, 25m. Cool. Mix shallot, vinegar, set 10m. Whisk in 3T oil. Cook bean crisp-tender. Cool, toss w/ vinaigrette. Peel potato. Quarter Yukon, halve fingerlings. Whisk crème, mustard. Add potato, toss.

Platter. Top w/ beans.



Beet & Red Onion Compote Serves 8

1/2 cup CIDER VINEGAR

1/4 cup SUGAR

1/2 tsp. CINNAMON

1/8 tsp. ground CLOVE

1/4 tsp. SALT

1 lg. red ONION, cut in wedges

1 lb. cooked, peeled, chunked BEETS

Crumbled FETA, chopped PARSLEY (optional)

Mix vinegar, sugar, 1/4c water, cinnamon, 1/4t salt, clove in pot. Bring boil. Stir in onion. Boil; Simmer covered 10. Put beets in bowl; pour onion on. Set covered 30. Chill. Can serve w/ crumbled feta, parsley.

