

Recipes for The Farm at Miller's Crossing, Week 5 – 2010

Carol Hargis, The Market Fresh Chef

Fennel & Orange Salad w/ Pistachios

Eating Well, Serves 4

2 navel ORANGES, peel, quarter, thin slice
1 small bulb FENNEL, trim, quarter, slice very thin
1 cup very thin sliced RADISH
1/4 cup chopped CILANTRO
2 Tbsp. OLIVE OIL
4 tsp. LIME JUICE
1/4 tsp. SALT
6Tbsp. PISTACHIOS, toasted & chopped
Mix orange, fennel, radish, cilantro, oil, lime, s&p. Plate, sprinkle w/ nuts.

Lola's Zucchini Cakes (Fritters) w/ Tzatziki

Tom Douglas, Serves 6-8

1/2 medium ONION, minced
3 medium ZUCCHINI grated
2 oz. FETA CHEESE, crumbled
1 Tbsp. chopped DILL
1 LEMON, juice
1 EGG YOLK
About 2 cups FLOUR
3 EGG WHITES, beat stiff
Heat oil in pan, add onion, sauté til soft. Set aside. Mix zucchini, onion, feta, dill, lemon, yolk. Stir in flour to make a thick batter. Fold in whites, s&p. Heat about 1/4" olive oil in large skillet (or griddle) on medium. Ladle batter into pan & fry, turning as browned. Serve w/ tzatziki*. I have been to all of Tom's restaurants in Seattle, incl. Lola, & am a big fan.

***Tzatziki**

2-3 CUCUMBERS, peeled
1 tbsp. chopped DILL
3 cups Greek YOGURT
2 tbsp. OLIVE OIL
1/2 tbsp. RED WINE VINEGAR
1 LEMON, juiced
2 tsp. minced GARLIC
SALT

Grate cuke, then mince the grated cuke. Gather up cuke in cheesecloth, squeeze out excess liquid. Mix cuke in bowl w/ yogurt, oil, vinegar, lemon, garlic, salt to taste. Chill.

Spicy-Sweet Turnips

Cooking Light, Serves 4

Set oven 400. Mix 1Tbsp. BROWN SUGAR, 2tsp. melted BUTTER, 1/4tsp. SALT, 1/4tsp. CRUSHED RED PEPPER FLAKE, 1/8tsp. GROUND GINGER, dash ALLSPICE, 6-8 TURNIPS -quarter if large. Toss well in roasting pan. Roast 35min, stirring a couple times.