

Recipe Page

October 20th, 2005- Week 20

What's in Your Box this Week?

Potatoes (L&R Family Farm and Wolf Gulch Farm)

Chard (L&R Family Farm)

Leeks (L&R Family Farm)

Winter Squash (Riverwood Island Farm and L&R Family Farm)-acorn, delicata or butternut

Apples (Thompson Creek Orchard)

Tomatoes (L&R Family Farm)

Pumpkins (L&R Family Farm)

Broccoli for small shares (L&R Family Farm)

Herb Bunches for small shares (Riverwood Island Farm)- bay leaf, sage, rosemary, lavender, and oregano.

Raspberries for large shares (Seven Seeds Farm)

Autumn Pumpkin Pie

Ingredients

1 1/4 cups pumpkin puree, cut in half
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 eggs, lightly beaten
2 tablespoons water
1 unbaked pastry shell (9-inch)

3/4 cup sugar
1/4 teaspoon ground ginger
1 teaspoon all-purpose flour
1 cup evaporated milk, undiluted
1/2 teaspoon vanilla extract

Preheat oven to 400F. Lay the pumpkin halves cut side down on baking sheets, and roast them for 45 minutes or until the flesh is soft . When the pumpkin has cooled a little, scoop out the seeds and discard them. Then, with a large spoon, scoop out the flesh of the pumpkin into a bowl. Puree in a food processor. Combine pumpkin, sugar, salt, spices, and flour in a medium mixing bowl. Add eggs; mix well. Add evaporated milk, water, and vanilla; mix well. Pour into pastry-lined pie pan. Bake at 400° for 15 minutes; reduce heat to 350° and bake about 35 minutes longer, or until center is set.

Tomato Pie with Potato Crust

Ingredients for tomato filling:

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| 3 or 4 medium tomatoes, sliced (approximately 1/8-inch thick), drained, and patted dry | |
| Salt and pepper to taste | 8 bacon slices, cooked crisp and crumbled (optional) |
| 4 tablespoons dried basil | 3/4 cup freshly grated parmesian cheese |
| 1/2 cup mayonnaise | 1/3 cup bread crumbs |

Ingredients for potato crust:

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| 2 firmly packed cups grated raw potatoes | 1/2 teaspoon salt |
| 1 egg, beaten | 1/4 cup chopped leek |
| Vegetable oil | |

Preheat oven to 400 degrees. Oil a 9-inch pie pan. Place raw potatoes in a colander. Salt potatoes and let set for 10 minutes. Squeeze out the excess water. In a medium bowl, combine potatoes, egg, and leek. Pat potato mixture into prepared pie pan, building up the sides of the crust with lightly floured fingers. Bake 35 to 40 minutes or until golden brown (after the first 20 minutes brush the crust with vegetable oil to crisp it). Remove from oven. Reduce oven temperature to 350 degrees.

Layer half of the tomato slices onto the bottom of baked Potato Crust; lightly season tomatoes with salt and pepper. Sprinkle with half of the bacon and 3 tablespoons basil. Repeat layer, using remaining tomato slices, salt, pepper, bacon, and basil.

In a small bowl, combine parmesan cheese and mayonnaise; carefully spread over tomato mixture. Sprinkle with bread crumbs and 1 tablespoon basil. Bake, uncovered, 30 minutes or until crumbs begin to brown. Remove from oven and serve immediately.

Roasted Squash Soup

Ingredients:

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| 2 winter squashes, cut in half | 3 tablespoons butter or olive oil |
| 1 large leek, chopped | 3 garlic cloves, minced |
| 1 tablespoon minced fresh ginger | 1 teaspoon curry powder |
| 2 apples, peeled and cut into 1/2-inch chunks | 2/3 cup sherry |
| 5 cups water or vegetable stock | 1 teaspoon salt |
| Fresh-ground black pepper to taste | Pinch cayenne (optional) |

Preheat oven to 400F. Lay the squash halves cut side down on baking sheets, and roast them for 45 minutes or until the flesh is soft. When the squash has cooled a little, scoop out the seeds and discard them. Then, with a large spoon, scoop out the flesh of the squash into a bowl. Heat the butter or oil in a medium saucepan over medium heat. Add the leek. Cook for 5 minutes, stirring frequently, until the leek softens. Add the garlic, ginger, and curry powder, and cook, stirring, for 1 minute. Add the apples and the sherry, and simmer for 10 minutes, or until the apples soften. Puree the squash flesh with the water or stock in batches in a blender or food processor. Transfer the squash puree to a large saucepan, then puree the apple-sherry mixture, and add this to the pureed squash. Heat the soup, and season it with the salt, pepper, and, if you like, cayenne. Ladle the hot soup into bowls, and serve.