

Recipe Page

July 13th, 2006- Week 6

What's in Your Box this Week?

Find recipes from previous weeks at our website www.siskiyoucoop.com

Lettuce (Wolf Gulch Farm)

Carrots (Quartz Creek Farm and Wolf Gulch Farm)

Potatoes (Dancing Bear Farm)- yellow fingerlings and blue potatoes for large shares

Snow Peas (Boones Farm)

Onions (Wolf Gulch Farm and Dancing Bear Farm)

Cabbage (Wolf Gulch Farm and Boones Farm)

Cherries (Rolling Hills Farm)

Garlic (Wolf Gulch Farm and Boones Farm)

Parsley for small shares (Wolf Gulch Farm and Dancing Bear Farm)

Collards for small shares (Wolf Gulch Farm, Boones Farm and Quartz Creek Farm)

Kale for large shares (Dancing Bear Farm)

Basil for large shares (Boones Farm and Wolf Gulch Farm)- delicious in salads or stir fries

Beets for large shares (Quartz Creek Farm and Wolf Gulch Farm)- grate raw or thinly slice and saute in butter and salt

Garlic Roasted Potato Fingerlings

Ingredients:

One heaping handful (or two) of Fingerlings

3 Tablespoons Organic Olive Oil

4 Cloves of Garlic, crushed

Freshly Ground Black Pepper to taste

1 Tablespoon Dried Rosemary

Line pie pan with foil. Arrange washed (never peeled) Fingerlings in pan. Slice larger Fingerlings in half lengthwise to ensure even cooking and keep the smaller ones whole. Add olive oil, Pepper, Rosemary, and Garlic and toss Fingerlings to coat with oil and seasonings. Roast in oven at 350 F until the largest Fingerling is tender when pierced with a knife, 20-30 minutes. Shake pie pan a couple of times during cooking to baste Fingerlings.

Cabbage and Potato Soup Recipe

Ingredients:

3 cups chicken or vegetable broth
2 cups shredded cabbage
5 fingerling potatoes, pared and diced
2 tablespoons butter
1 cup chopped onions
3 tablespoons all-purpose flour
3 cups half-and-half, divided
2 teaspoons Dijon mustard
3/4 teaspoon worcestershire sauce
1/2 teaspoon caraway seeds
1/4 teaspoon pepper
1/8 teaspoon salt
2-3 drops Tabasco sauce

In a large saucepan, heat broth over medium heat. Add cabbage and potatoes. Cover and simmer about 10 minutes until potatoes are tender. In a large skillet, over medium heat melt butter. Add onions and cook until tender. Stir in flour (into onion mixture) and cook 2-3 minutes. Add 1 cup half and half to the broth mixture. Add leek mixture to broth mixture. Add remaining ingredients. Stir in remaining 2 cups half and half. Cook over low heat 10-15 minutes.

Carrot Cake

Ingredients:

4 eggs
2 cups sugar
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 cup chopped pecans
8 ounces cream cheese, softened
1 teaspoon vanilla extract
1 1/4 cups vegetable oil
2 teaspoons vanilla extract
2 teaspoons baking soda
1/2 teaspoon salt
3 cups grated carrots
1/2 cup butter, softened
4 cups confectioners' sugar
1 cup chopped pecans

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.

Sautéed Kale or Collard Greens with Onions, Garlic & Cumin

Ingredients:

1 bunch kale or collard greens
1 cup chopped onion, thinly sliced
1/4 teaspoon ground black pepper
1/2 teaspoon sea salt or 1 tablespoons tamari soy sauce
Hot sauce, optional
1 tablespoons extra-virgin olive oil,
1 garlic cloves, minced or pressed
1/2 teaspoon ground cumin
1/2 cup water or broth

Wash kale or collard leaves. Strip leaves from stems, discarding stems. Tear leaves into bite-size pieces, or stack and roll up like newspaper and cut into 1-inch-wide strips, then crosswise into 1-inch squares. Heat oil in a 12-inch skillet or 3- to 4-quart Dutch oven over medium heat. Add onions, stir and cook until tender, about 4 minutes. Add garlic, pepper, cumin and sea salt or tamari. Stir and add greens and 1/2 cup water or broth. Cover and bring to boil. Reduce heat to medium and cook, covered, until vibrant green and tender, 10 to 15 minutes. If pan becomes dry before greens are done, add 1/4 cup liquid, or as needed, and cook until tender. Remove from heat and serve, with hot sauce on the side if desired, or chill for later. Use within 2 days or freeze.