

Recipe Page

October 12th 2006- Week 19

What's in Your Box this Week?

Winter Squash (Dancing Bear Farm and Seven Seesd Farm)

Garlic (Wolf Gulch Farm, Boones Farm, and Seven Seeds Farm)

Apples (Thompson Creek Farm and Yale Creek Ranch)

Turnips (Seven Seeds Farm and Dancing Bear Farm)

Salad Mix (Quartz Creek Farm and Whistling Duck Farm)

Onions (Seven Seeds Farm and Whistling Duck Farm)

Tomatoes (Wolf Gulch Farm, Quartz Creek Farm, and Boones Farm)

Carrots (Quartz Creek Farm and Seven Seeds Farm)

Chard (Seven Seeds Farm and Whistling Duck Farm)

Raspberries for some small shares (Seven Seeds Farm)

Sweet Peppers for large shares (Wolf Gulch Farm)

Parsley for large shares (Quartz Creek Farm)

Turnip and Onion Gratin

Ingredients:

1/2 pound turnips, peeled and grated

2 teaspoons cornflour

5 tablespoons of freshly grated Parmesan (keep one tablespoon to sprinkle over top)

1 onion, chopped finely

small tub of double cream cream

In a bowl toss the turnips and the onion with the cornflour, 4 tablespoons of the Parmesan, and salt and pepper to taste and transfer the mixture to a buttered 9-inch square dish, patting it down. Drizzle the cream evenly over the mixture, sprinkle the mixture with the remaining 1 tablespoon Parmesan, and bake the gratin in the middle of a preheated 190 C degree oven for 25 to 30 minutes, or until the top is golden.

Apple-Stuffed Winter Squash

Ingredients:

2 small winter squashes
boiling water
3 apples
melted butter, about 1/2 cup plus 1 to 2 tablespoons
1/2 cup honey
salt

Wash squashes and halve lengthwise; scoop out seeds and fibers. Put halved squashes into baking dish, cut side down, and add about 1/2 inch of boiling water to the dish. Bake at 400° for 20 minutes.

While squashes are baking, prepare stuffing. Peel, core, and dice apples. Mix apples with 1/4 cup melted butter and honey. Turn squash halves cut side up and brush with melted butter then sprinkle with salt. Fill each squash half with apple and honey mixture. Cover pan with aluminum foil and continue baking at 400° for 30 minutes longer, until squash and apples are tender.

Tomato Pasta Salad

for large shares

Ingredients:

8 ounces rotini or fusilli spiral pasta
3 large cloves garlic, minced
1/4 cup olive oil
1 tablespoon lemon juice
1 tablespoon balsamic vinegar
teaspoon cayenne pepper (ground)
salt and freshly ground pepper
2 tablespoons Italian parsley, chopped
3 red or yellow sweet pepper, seeded and sliced thin
2 cups chopped tomatoes
1/2 cup feta cheese or mild goat cheese, crumbled

Boil water and cook pasta until just done. While pasta's cooking, heat oil and garlic until hot. Stir in vinegar, lemon juice, salt, and peppers. Put drained pasta in a large bowl, pouring oil mixture over it. Stir in parsley, and sweet peppers. If you're serving immediately, stir in tomatoes and top with crumbled cheese. Otherwise refrigerate salad until serving time, then slice and stir in tomatoes and top with cheese.

Carrot and Turnip Puree

Ingredients:

1 pound carrots, peeled and cut into 1-inch pieces
1 pounds turnip, peeled and cut into 1-inch pieces
1/2 cup sour cream
1/4 tsp ground ginger
4 Tbsp softened butter
Salt and pepper to taste

Cook both carrots and turnips in boiling salted water for 30 to 40 minutes or until tender. Drain and mash. Transfer to a food processor and add sour cream, ground ginger, and softened butter; process until smooth. Season with salt and pepper.

Baked Apple and Carrot Casserole

Ingredients:

3 Apples, cored, peeled, and thinly sliced
1 cup cooked carrot slices
1/6 cup brown sugar
1 Tablespoon flour
Salt to taste
1/2 cup orange juice

Place half the apples in non-stick baking dish and cover with half the carrots. Mix brown sugar, flour, and salt and sprinkle half the mixture over the carrots. Repeat layers and pour orange juice over top. Bake at 350 degrees for 45 minutes.