

## **A few Recipes from the Farmers Market Farms**

### **Raspberry Peach Crisp From Silberleaf Farm**

Preheat oven to 375F.

2 cups sliced peaches  
2 cups raspberries  
juice of 1 lemon  
1/2 c all-purpose flour  
1/2 c sugar  
1/4 c butter, room temperature

Mix the fruit in a bowl with the lemon juice and arrange it on a pie dish

Cream the butter and sugar together, then add the flour.

Spread the mixture over the fruit and bake for about 30 min. Serve hot or cold with vanilla ice cream.

### **Heirloom Tomato and Fresh Bean Salad From Salt Box Kitchen**

1 # assorted heirloom tomatoes, cut into 1-inch pieces  
1/2 # yellow wax beans, stems removed, cut into 1-inch pieces 1/2 # green beans,  
stems removed, cut into 1-inch pieces  
1 cup fresh herbs, finely chopped (parsley, basil, mint, etc)  
1 small shallot, minced  
1 T dijon mustard  
1 T honey  
1/4 c red wine vinegar  
3/4 c extra virgin olive oil  
salt and pepper  
grated parmesan  
1 1/2 cups fresh ricotta  
1/4 lb baby greens  
sea salt

1. In a large mixing bowl, combine tomatoes, beans, and herbs. Set aside.

2. For the dressing: whisk shallot, mustard, red wine vinegar, salt and pepper, until combined. Slowly drizzle-in oil to emulsify. Season with salt and pepper as needed.
3. Dress vegetables with 1/4 cup of salad dressing to coat. Reserve remainder of dressing for a later date (it can be kept in a refrigerator for up to 1 week).
4. Divide salad greens evenly between 6 plates. Spoon 1/4 cup of the fresh ricotta onto each plate and finish with the bean and tomato mixture on top of the greens. Garnish with additional fresh herbs and grated parmesan, a drizzle of the vinaigrette and a pinch of sea salt.

**Leek and Swiss Chard Tart**  
**A favorite at the Barrett's Mill Farm Stand**  
***adapted from Bon Appétit October 1999***

1 sheet frozen puff pastry (half of 17.3-ounce package), thawed

2 tablespoons butter

3-4 leeks, coarsely chopped

1 teaspoon dried thyme

2 1/2 cups chopped Swiss chard leaves (ribs removed)

1 1/4 cups whipping cream

3 large eggs

2 large egg yolks

1 teaspoon salt

1/4 teaspoon ground black pepper

Pinch of ground nutmeg

Roll out pastry on floured work surface to 12-inch square. Transfer to 9-inch-diameter glass pie dish. Trim overhang to 1 inch. Fold under; crimp edges. Cover; chill. Melt butter in large nonstick skillet over medium-low heat. Add leeks and thyme. Sprinkle with salt and pepper. Cover; cook until leeks are very tender but

not brown, stirring often, about 10 minutes. Add chard; saut until wilted, about 2 minutes. Remove from heat; cool. Position rack in bottom third of oven; preheat to 425°F. Whisk cream and next 5 ingredients in large bowl. Mix in cooled leek mixture. Pour filling into crust. Bake tart 15 minutes. Reduce heat to 350°F and bake until filling is puffed and just set in center, about 15 minutes longer. Transfer to rack; cool 10 minutes.

**Summer Carrot Salad Italiano**  
**By Dan Rodrick, from The Baltimore Sun, July 14, 2017**  
**A favorite at the Barrett's Mill Farm Stand**

- 2 pound carrots
- Coarse-grain salt
- 1 medium-size lemon
- 15 sprigs Italian parsley, leaf only
- 2 large cloves garlic (or scapes!)
- 2 tablespoons capers, drained
- 1/2 cup extra virgin olive oil
- Salt and freshly ground pepper
- Boil the carrots with skin on in salted water for 10 minutes or so, depending on size. The carrots must be cooked, but not mushy and not under-cooked. Remove the skins under cold running water and cut the carrots into disks about a quarter-inch thick. (\*Dan's note: You can do this the easy way: Peel the carrots, then boil them, then put them in ice water and cut into discs when they are cool.)

Cut the lemon into quarters and each quarter into very thin slices, skin and all. Then chop. Coarsely chop the parsley and finely chop the garlic, then combine. Place the carrots, lemon slices and capers together in a large crockery or glass bowl. Add the olive oil and garlic mixture, salt and pepper to taste. Mix very well and transfer to a serving dish. Serve chilled or at room temperature with a few leaves of the parsley on each portion.

**Blistered Beans With Tomato-Almond Pesto**  
**By Chris Morocco, Bon Appétit November 2015**  
**A favorite at the Barrett's Mill Farm Stand**

- 2 pints cherry tomatoes
- 1/4 cup unsalted, roasted almonds
- 1 garlic clove, grated
- 2 tablespoons olive oil
- 2 tablespoons Sherry vinegar or red wine vinegar
- 1 teaspoon paprika
- Pinch of cayenne pepper
- Kosher salt, freshly ground pepper
- 3 teaspoons vegetable oil
- 2 pounds green or Dragon's Tongue beans, trimmed

Preheat oven to 450°F. Roast tomatoes on a rimmed baking sheet, turning once, until blistered and lightly charred, 15-20 minutes. Let cool slightly. Finely chop almonds in a food processor. Add garlic, olive oil, vinegar, paprika, cayenne, and half of tomatoes; pulse to a coarse pesto consistency. Season with salt and pepper.

Heat 1 1/2 tsp. vegetable oil in a large skillet over medium-high. Add half of beans; cook, undisturbed, until beginning to blister, about 2 minutes. Toss and continue to cook, tossing occasionally, until tender, 7–9 minutes; season with salt and pepper. Spread beans out on a platter; let cool. Repeat with remaining vegetable oil and beans. Toss beans with pesto; season with salt and pepper if needed. Add remaining tomatoes and transfer to a platter.