

- 1 tablespoon minced fresh ginger
- 1/8 teaspoon cayenne pepper

Directions

1. Toss cucumbers with sea salt in colander. Place colander over bowl and let stand 15 minutes. Rinse cucumbers. Drain and pat dry with paper towels.
2. Place radish sticks in medium bowl. Cover with water. Soak 15 minutes. Drain and pat dry with paper towels.
3. Stir vinegar and next 3 ingredients in large bowl to blend. Add cucumbers and radish; toss to coat. Cover and chill at least 30 minutes and up to 2 hours.

******From Epicurious.com******

Smothered Yellow Squash with Basil - Makes 4 servings

Ingredients

- 2 tablespoons olive oil
- 1 1/2 lb medium yellow squash, halved lengthwise and cut crosswise into 1/8-inch-thick slices
- 2 garlic cloves, finely chopped
- 1/2 cup water
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup finely chopped fresh basil

Directions

1. Heat 1 tablespoon oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then add half of squash and sauté, stirring occasionally, until browned, about 5 minutes.
2. Transfer browned squash to a bowl, then heat remaining tablespoon oil and sauté remaining squash in same manner.
3. Return squash in bowl to skillet. Add garlic and sauté, stirring occasionally, 1 minute.
4. Add water, salt, and pepper and simmer briskly, covered, until squash is tender and most of liquid is evaporated, 6 to 7 minutes. Stir in basil.



Sisters Hill Farm

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**Our last picnic of the season will be in 2 weeks.
Saturday October 11th at 3PM! Join us!**

The Apprentice Perspective

Creamy Turnip Soup with Carrot Julienne - Yield: Serves 6

Ingredients

- 3 tablespoons butter
- 2 leeks, thinly sliced (white and pale green parts only)
- 1 medium onion, thinly sliced
- 5 turnips (about 2 1/2 pounds), peeled, cut into 1/2-inch-thick slices
- 1 medium russet potato, peeled, cut into 1/2-inch-thick slices
- 5 cups (or more) canned low-salt chicken broth
- 1 3/4 cups milk
- 1/4 cup whipping cream
- Pinch of ground nutmeg
- 2 carrots, cut into matchstick-size strips
- 1 turnip, peeled, cut into matchstick-size strips
- 2 tablespoons chopped fresh dill

Directions

1. Melt butter in heavy large Dutch oven over medium heat. Add leeks and onion and sauté until onion is translucent, about 12 minutes. Add 5 sliced turnips and potato and sauté 2 minutes. Add 5 cups broth. Bring to boil. Reduce heat to medium-low and simmer until vegetables are very tender, about 30 minutes.
2. Puree soup in blender in batches until very smooth. Return to Dutch oven. Add milk and cream. Bring to simmer. Season to taste with nutmeg, salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.)
3. Cook carrot and turnip strips in pot of boiling salted water until just crisp-tender, about 2 minutes. Drain.
4. Bring soup to simmer, thinning with more broth if necessary. Ladle into bowls. Garnish with carrot strips, turnip strips and chopped fresh dill.

Lettuce Soup - Yield: Makes 4 servings

Ingredients

- 1 cup chopped onions, scallions, and/or shallots
- 1 garlic clove, chopped
- 3 tablespoons unsalted butter
- 3/4 teaspoon ground coriander
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3/4 cup diced (1/3 inch) peeled potato
- 8 cups coarsely chopped lettuce leaves including ribs (3/4 lb)
- 3 cups water

Directions

1. Cook onion mixture and garlic in 2 tablespoons butter in a 4- to 5-quart heavy pot over moderately low heat, stirring, until softened, 3 to 5 minutes. Add coriander, salt, and pepper and cook, stirring, 1 minute.

Stir in potato, lettuce, and water and bring to a boil, then reduce heat and simmer, covered, until potato is very tender, about 10 minutes.

2. Purée soup in batches in a blender (use caution when blending hot liquids) and transfer to a 2- to 3-quart saucepan. Bring soup to a simmer, then whisk in remaining tablespoon butter and salt and pepper to taste.

Baked Tomatoes - Yield: Serves 4

ingredients

- 1/2 loaf Italian bread (about 8 ounces)
- 5 to 6 sprigs flat-leaf Italian parsley
- 1 medium clove garlic
- 1 tablespoon capers
- 1 teaspoon salt
- 3 tablespoons extra-virgin olive oil, or more as needed
- 2 large tomatoes or 4 small ones

Directions

1. Preheat the oven to 250°F. Cut away and discard the crust from the loaf of bread and cut the loaf in half lengthwise. Bake for 5 minutes on each side. Let cool for 10 to 15 minutes.
2. Raise the oven temperature to 350°F on convection heat or to 375°F in an oven without convection heat.
3. Cut the bread into chunks small enough to fit easily in a food processor. Place them in the food processor and pulse until you have fairly even crumbs that are not too fine. Set aside 1 cup of crumbs and reserve any extra for another use.
4. Finely chop enough parsley leaves to measure about 2 tablespoons. Peel and finely chop the garlic. Put the parsley, garlic, bread crumbs, capers, salt, and olive oil in a mixing bowl. Mix well until the ingredients are evenly distributed and the bread crumbs are well coated with the olive oil. If there doesn't seem to be enough olive oil to coat them all, add a little more.
5. Cut the tomatoes in half crosswise and scoop out all the seeds. Place the tomatoes, cut side up, on a baking sheet. Fill the cavities with a generous amount of the bread-crumbs mixture, heaping it on top of each tomato half.
6. Bake until a brown crust forms, about 20 minutes. Serve hot or at room temperature.

Cucumber-Daikon Relish - Yield: Makes 6 servings

Ingredients

- 2 English hothouse cucumbers, peeled, halved, seeded, cut crosswise into 1/4-inch-thick slices
- 2 teaspoons sea salt
- 8 ounces daikon (Japanese white radish), peeled, cut into 2x1/4-inch sticks
- 2/3 cup unseasoned rice vinegar
- 2/3 cup sugar