

Spinach and Leek Gratin with Roquefort Crumb Topping

Makes 8 servings

Ingredients

- 5 tablespoons butter, divided
- 3 1/2 tablespoons horseradish Dijon mustard, divided
- 2 1/3 cups fresh breadcrumbs from crustless French bread
- 1 cup crumbled Roquefort cheese (generous 4 ounces)
- 3 9-ounce bags spinach leaves
- 1 8-ounce leek, halved lengthwise, thinly sliced crosswise (about 3 cups)
- 3/4 cup heavy whipping cream

Directions

1. Preheat oven to 400°F. Melt 3 tablespoons butter in medium skillet over medium-high heat. Mix in 2 tablespoons mustard, then breadcrumbs. Sauté until breadcrumbs are golden, about 5 minutes. Cool briefly. Mix in cheese.
2. Toss 1 1/2 bags spinach in large nonstick pot over high heat until wilted, about 3 minutes. Transfer to sieve set over bowl. Repeat with remaining spinach. Press on spinach to drain.
3. Melt remaining 2 tablespoons butter in same pot over medium-high heat. Add leek; sauté 4 minutes. Add cream, remaining 1 1/2 tablespoons mustard, and spinach. Toss until thick and blended, about 2 minutes. Season with salt and pepper. Transfer to 7x11-inch baking dish. Top with breadcrumb mixture. Bake until bubbling, about 10 minutes.



Sisters Hill Farm

127 Sisters Hill Road, PO Box 22, Stanfordville, NY

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<http://sistershillfarm.org>
845-868-7048

Edited by: Bob & Joan Cohen
cohenrd98@comcast.net
845-724-3518

Field notes from Hannah

I love fall. Ok, to be fair, all of the five seasons are great (we Vermonters like to include Mud season, or that time between winter and spring when people who live on dirt roads are cut off from the rest of the world). Winter is wonderful for the relaxation and sleeping in, when farmers daydream about the season to come and how flawless it will be. Spring is a time of growth, weeds and crops both thrusting out of the ground and towards the sun with an unchecked energy. Summer brings the long days of bounty and heat and an almost carefree stress: too much food, too little time. But fall... fall is magical. Fall is warm hats in the morning, and tank tops in the afternoon. Fall is calm, bittersweet, and mysterious; fall is apple cider and pumpkin pie and spooky corn mazes at dusk.

This is my first fall as a farmer, which means that fall has become more than the list above. Fall is now also frost dates and fewer daylight hours and squirreling food away for the winter. Earlier this week, we harvested all of our winter squash and pumpkins, an investment which we will reap the returns of throughout the long cold months ahead. The harvest was so exciting, with many members marching through the fields, loppers in hand. Looking out at the sea helpful volunteers, I couldn't help but stop and reflect on how wonderful the concept of community-supported agriculture is. We accomplished so much work in such a small amount of time!

Though it is only September, the plants have already sensed a change in the season. Their growth has slowed, and our battle against the weeds is no longer as epic a struggle. Our bodies are also feeling the change; with the shorter days, we no longer rise as early and our pace has calmed. Crops that we saw in the spring have now returned, bringing the season full circle. Just as our days in June were spent harvesting spinach, arugula, and radishes, we find ourselves enjoying the return of these early season flavors.

In our apartment we have been preserving the summer bounty like mad, canning tomatoes, jellies and pickles every chance we get. Fall signifies both a looming desert of fresh food, but also a respite from the long toiling days. These tidbits of summertime will be a reminiscent treat come December when we are curled up with a bowl of chili after a long, cold cross-country ski. For now, though, I

plan on eating as much pumpkin pie and drinking as much fresh apple cider as I can!

From Epicurious.com, submitted by member Linda Bhangdia

Tom's Tasty Tomato Soup with Brown Butter Croutons

Makes 6 servings

Ingredients

Soup

- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1 medium onion, thinly sliced
- 3 garlic cloves, smashed with the side of a knife and peeled
- 5 cups canned whole tomatoes in juice
- 1 cup water
- 2/3 cup heavy cream
- 2 teaspoons kosher salt, plus more as needed
- 1/4 teaspoon freshly ground black pepper, plus more as needed
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon celery seed
- 1/4 teaspoon dried oregano or 1/2 teaspoon finely chopped fresh oregano
- 1 tablespoon sugar

Brown Butter Croutons

- 3 tablespoons unsalted butter
- 4 slices european-style rustic bread, crusts removed, cut into 3/4- to 1-inch cubes (30 to 36 cubes)
- Kosher salt and freshly ground black pepper

Directions

1. Heat the butter and olive oil in a large saucepan and sauté the onion and garlic until the onion is translucent, about 5 minutes. Add the tomatoes, water, cream, salt, red pepper flakes, celery seed, oregano, and sugar. Bring to a boil, then lower the heat to a simmer and simmer for 15 minutes.
2. Remove from the heat and puree in batches in the container of a blender. Return the soup to the pot and reheat to a simmer, seasoning to taste with more salt and pepper.
3. Meanwhile, to make the brown butter croutons, preheat the oven to 350°F. Heat the butter in a small pan over medium heat and cook, stirring often, until the butter is golden brown and aromatic, about 3 minutes after the butter melts. Remove from the heat. Put the bread cubes in a bowl and pour the brown butter over them, tossing to coat. Season to taste with salt and pepper and toss again. Spread the bread cubes on a baking sheet and place it in the oven. Bake until the croutons are toasted and golden, about 20 minutes, stirring occasionally. Remove the pan from the oven.
4. Serve the soup hot, garnished with the croutons

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

Linguine with Chicken, Leeks and Tomatoes - Serves 4

Ingredients

- 2 tablespoons olive oil
- 4 boneless skinless chicken breast halves
- 1/4 cup (1/2 stick) butter
- 3 large leeks (white and pale green parts only), thinly sliced or 1 large onion, chopped
- 4 garlic cloves, minced
- 1 28-ounce can Italian plum tomatoes, drained, chopped
- 2 tablespoons dry vermouth
- 1 pound linguine, freshly cooked
- 1 cup grated Parmesan
- 1/4 cup chopped fresh basil (optional)

Directions

1. Heat oil in heavy large skillet over medium-high heat. Season chicken with salt and pepper. Add to skillet and sauté until just cooked through, about 3 minutes per side. Cool slightly. Thinly slice chicken crosswise and set aside.
2. Melt butter in same skillet over medium-low heat. Add leeks and garlic and sauté until leeks are very tender, about 10 minutes. Stir in tomatoes, vermouth and chicken. Cook until mixture is just heated through, about 2 minutes. Season generously with salt and pepper. Combine chicken mixture, linguine and 1/2 cup Parmesan in large bowl; toss well. Sprinkle with basil if desired. Serve, passing remaining Parmesan

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

Squash and Tomato Gratin - 4 servings

Ingredients

- 1 cup coarse fresh breadcrumbs
- 1/3 cup grated Parmesan
- 4 tablespoons olive oil
- Kosher salt
- Freshly ground pepper
- 1 sliced large tomato
- 2 thinly sliced large summer squash

Directions

1. Toss 1 cup coarse fresh breadcrumbs with 1/3 cup grated Parmesan and 2 tablespoons olive oil; season with kosher salt and freshly ground pepper.
2. Heat 2 tablespoons olive oil in a medium ovenproof skillet over medium-high heat.
3. Add 1 sliced large tomato; cook, tossing occasionally, until juices are bubbling, about 4 minutes; season with salt and pepper.
4. Top with 2 thinly sliced large summer squash and breadcrumb mixture. Bake at 350°F until squash is tender and breadcrumbs are golden brown, 20-25 minutes