



Timken Farm 2006 Fall Recipes

Squash Bread

1 1/2 cups flour
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon ground nutmeg
3/4 cup sugar
2 cups finely shredded unpeeled squash
1/4 cup oil
1 egg
1/4 teaspoon lemon juice
1/2 cup walnuts

In a mixing bowl combine flour, cinnamon, baking soda, salt, baking powder, and nutmeg. In another mixing bowl combine sugar, shredded squash, cooking oil, egg, and lemon juice: mix well. Add flour mixture: stir just till combined. Stir in chopped walnuts.

Pour batter into a greased 8X4X2 inch loaf pan. Bake in a 350 degree oven for 1 hour. This bread is great to freeze. After cooling wrap in wax paper and put into a freezer zip lock bag.

Yellow Squash au Gratin

3-4 medium squash thinly sliced/ 2 lbs.
1/3 cup organic sour cream
1 med. onion or 2 leeks minced
1 large egg, beaten
4T butter, melted
2 tsp. honey or other sweetener
1/2 Tsp salt
1/3 Cup of breadcrumbs or oats and non wheat flour

Preheat oven 375, steam squash, mash until almost smooth, drain any liquid away. Sauté onions or leeks until caramelized, mix onion, sour cream, egg, 2 tsp. butter, sweetener and salt into mashed squash, scrap mixture into medium gratin dish or a baking dish. Sprinkle bread crumbs on top and drizzle rest of butter on top bake 45 min. Let sit 10 min before eating

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Kate's First Duck Egg

Butter
Chive, parsley, thyme
Leek, shallot or onion
Bread
Sheep milk cheese
Tomato and salt
Egg-of any variety

Mince chive parsley and leek or onion-mix into softened butter. Butter bread liberally and place in an oven proof dish. Thinly slice or grate a Spanish sheep milk cheese or gruyere on top of bread. Warm in the oven until cheese melts and bread softens- salt a tomato slice and fry an egg in the herb butter. Stack the warmed buttered bread with tomato and fried egg- begin.

Heather's Grandma Ruth's Breakfast Potatoes

2 pounds of potatoes
16 oz bacon, ham, sausage, tempeh or veggie sausage (pick one)
1/3 cup onion or leek, chopped fine
3/4 cup shredded cheddar cheese
5 eggs
1 cup milk
Salt/ pepper and parsley

Cook potatoes in jackets until tender. Peel (or not, I like skins) and slice into 1/2 inch slices. Cut bacon or tempeh into bite size pieces. In a buttered dish, 12x8x2 in size, place potatoes and sprinkle on meat/veggie, then onion, and cheese over top. Combine remaining ingredients- beaten eggs, milk and spices. Pour over. Bake at 375 for 30-40 minutes-until knife inserted near center comes out clean. Makes 6 servings. You may assemble ahead of time and refrigerate until you want to eat.

Bread Salad

Crusty bread (I like to use bill's bread made here on the island, available at thriftway)
Red or white onion sliced thin
Tomato torn or sliced
Cucumber, the lemons are great in here
Buffalo mozzarella, torn
Olives pitted
Balsamic vinegar
Olive oil
Salt

This salad delights in texture and freshness. The bread needs to be torn and drizzled with olive oil. Then spread it on a baking sheet and toasted. Then toss the bread with the above vegetables and cheese, proportions to your liking. Drizzle with your favorite balsamic and a pinch of salt. This one is simple and delicious.