

Your Favorite Holiday and Winter Recipes

Preparation Time: 10-15 minutes

Serves: a large community of Laguna Farm Members
(over 500)

Ingredients

Your family favorite recipes for the winter holidays and the winter season (root vegetables).

If you like, please include your name so we may publish it with your recipe(s) that are also available at our website:
www.lagunafarm.com in the Recipes category.

Instructions

Please send your recipe(s) to info@lagunafarm.com
You are welcome to send them as attachments or text in the email...whichever is easiest.

Important: Please include Laguna Farm Recipe in the subject line so we can differentiate your recipe from spam.
Happy Holiday

Pumpkin and Turnip Gratin

Preparation Time: 20 minutes

Cooking Time: 35 minutes

Serves: 4

Ingredients

1lb pumpkin

8oz turnip

medium onion

5fl oz cream

5fl oz milk

2 tbsp fresh parsley

4oz cheddar cheese

salt & pepper

1. Peel and cut the turnips in slices. Peel the pumpkin, remove the seeds and cut into pieces. Slice the onion and mix all the vegetables together.

2. Place half of the vegetables in a greased, shallow baking dish. Grate the cheese and chop the parsley. Sprinkle half of each on top of the vegetables. Put the remaining vegetables on top and finish with the remaining cheese and parsley.

3. Pour over the milk and cream, season and bake at 180C (350F gas 4) for 35 minutes.

Riverford Organic Vegetables - www.riverford.co.uk

Pumpkin Loaf with Orange Glaze

Preparation Time: 20mins

Cooking Time: 1 hr 10 mins

Serves: 4

Ingredients

6oz wholewheat flour

3oz plain flour

1 1/2 tsp cinnamon

1 tsp bicarbonate of soda

1/2 tsp baking powder

1/2 tsp nutmeg

1/4 tsp salt

3oz soft butter

4oz sugar

1/2 tsp vanilla essence

2 eggs

4oz cooked pumpkin or squash

5 tbs water

4oz raisins

GLAZE

2 tbsp icing sugar

4tbsp orange juice

Instructions

Pre heat oven to 350oF/180oC/gas mark 4.

Lightly grease and flour 9 x 5 inch loaf pan.

Combine flour, cinnamon, bicarb, baking powder, nutmeg and salt.

In a large bowl, cream butter, sugar and vanilla essence; add eggs one at a time, beating well after each addition. Stir in pumpkin.

Alternatively stir in flour mixture and water just until smooth. Stir in raisins and pour them into prepared pan.

Bake in oven for 1 hour or until done. Let cool in pan for 10 minutes; turn out onto rack.

GLAZE: Pierce hot cake with a fork. Mix icing sugar with orange juice; pour over cake and let cool completely.

This recipe is from 'The everyday light-hearted cookbook' by Anne Lindsay which contains several good recipes.

Riverford Organic Vegetables - www.riverford.co.uk

Root Vegetable Rosti

Preparation Time: 25 minutes

Cooking Time: 40 minutes

Serves: 4

Ingredients

2 potatoes, peeled and coarsely grated

1 turnip, coarsely grated

1 leek

1 carrot, coarsely grated

½ lb rutabaga or veggie of your choice, coarsely grated

1 tbsp butter

1 tbsp olive oil

1 onion, chopped

1 inch fresh root ginger, peeled and finely grated

1 medium egg, beaten

1 tbsp plain flour

crispy bacon to serve (optional)

salt & pepper

fresh parsley to garnish

Instructions

1. Pre-heat the oven to 190C (375F, gas 5). Place the grated potato, turnip, carrot, leek and rutabaga in a clean towel then squeeze out an excess liquid. Heat the butter and oil in a frying pan. Fry the onion and ginger for 5 minutes or until the onion has softened.

2. Place the grated vegetables in a large bowl, stir in the onion and ginger with the egg, flour and plenty of seasoning. Mound the mixture onto a greased baking sheet, to make a 8' round. Bake for 30-35 minutes until golden and crispy at the edges and cooked through.

3. Carefully slide the vegetable rosti onto a large serving plate. Add 1 bacon (if using), garnish with parsley and serve.

Riverford Organic Vegetables - www.riverford.co.uk

Young Chef's Corner: Cold Holiday Hors d'oeuvres

Ants on a Log

celery sticks

peanut butter

raisins

adult assistant to help with cutting

1. Wash the celery and cut it into pieces (about 5 inches long).

2. Spread peanut butter in u-shaped part of celery, from one end to the other.

3. Press raisins into peanut butter.

There you have it.... Now you can serve your Aunts some Ants!

Holiday Breakfast: Leek Frittata

Adapted from Nourishing Traditions by Sally Fallon

4 medium to large leeks, well rinsed, dried, sliced

2 Tablespoons olive oil

2 Tablespoons butter

6 eggs

1/3 cup crème fraiche or yogurt or Mexican 'crema' or milk

1 teaspoon finely chopped lemon rind

Pinch dried oregano

½ teaspoon finely chopped fresh rosemary or pinch dried

S & P to taste

1 cup grated Monterey Jack or other nicely melting cheese

In a cast iron or other oven-proof skillet, sauté the leeks in 1 T of each butter and olive oil until soft and beginning to brown. Remove with a slotted spoon. Beat eggs with cream (or milk) and seasonings. Stir in the leeks. Melt the remaining butter with the remaining olive oil in the pan and pour in the egg mixture. Cook over medium heat about 5 minutes until underside is golden. Sprinkle cheese on top and place under the broiler for a few minutes until the frittata puffs and browns. Cut into wedges and serve.