



American Farmland Trust
DINE OUT *for* **FARMS**

FRIEND
of **FARMS**[™]
2010



American Farmland Trust

2011 Friends of Farms Recipe Collection

Cultivator General Store

"We love to see the smiles on our customers' faces after they try these roll-ups, or any of our daily lunch soup or salad specials, or come to one of our monthly Farmhouse Dinners! We offer a fun place to shop and eat, and try something different and new, as we bring in different vegetables, cheeses, wines, local artists' wares, and fun and funky goods!"

Cultivator Roll-ups

Recipe Ingredients:

Fresh young collard greens with stems cut off

House-made red pepper hummus or housemade cashew cheese

Grilled sliced tempe, or a tofu pate, or an egg salad

Sliced cucumbers

Chopped olives

Grated carrots

Avocado slices

Sliced radishes, or any other lovely vegetable can be added, many delicious options!

Either house-made peanut sauce, or a sesame dipping sauce, or a sweet chili dipping sauce

The possibilities are endless for this lovely crunchy salad in a collard green leaf!

Recipe Instructions:

Take collard green and spread hummus, tofu, or your choice of spread on one side, layer crunchy ingredients down the middle (stem is center), roll up and secure with toothpick, dip in sauce, enjoy!

Proprietors Paulette Rees-Denis and Jeff Rees started the Cultivator General Store from their love for healthy food, yummy wine, delicious fresh coffee, and a desire to feed their friends! The kitchen wizards at this vegetarian eatery, Miss Heidi and Paulette, cook up delightful dishes using organic, fresh produce.

www.cultivatorgeneralstore.com • 503.728.3496



Full Circle Catering

"Full Circle Catering is proud to be one of 12 caterers that are "certified green restaurants" by the green restaurant association. I am fully committed to using local, organic, and sustainable products and have watched my food go full circle. From feeding my clients to my compost feeding the chickens that provide my business eggs we recycle and compost both on and off site! We truly believe in our slogan—"big taste~ little footprint"

Asian Pear and Gorgonzola Slaw

Recipe Ingredients:

6 large Asian pears, grated

1 pound dry cheese, gorgonzola is great, I also use a local cheese that is "Gouda like," grated

1 bunch green onions minced finely

Recipe Instructions:

As you grate pears, grate them into a container filled with cold water and a few lemon slices. When you are finished, squeeze it really well. Mix pears, cheese and green onions in a bowl.

Mix 1/4 - 1/2 C. Mayo with a T. honey, 1 T. rice wine vinegar, squeeze of 1 lemon

Mix until smooth-- I make my own mayo but you can use commercial

Mix with slaw until it is wet

This is great as a dip; a brushetta topping; a filling for endive or heirloom cherry tomatoes

Full Circle Catering provides a menu of fresh, innovative, homemade food using local, sustainable ingredients. When the owner Jenny started full circle, she made a commitment to keep her everyday practices of recycling, composting, and buying locally at the core of her catering philosophy. Jenny even offers her clients a 20 percent discount off their catering events if they start a composting or recycling system at their home!

www.fullcirclecatering.com • 540-463-1634



Full Circle Catering

Spice Cake

Recipe Ingredients:

2 C unbleached all purpose flour
2 tsp baking powder
1 1/2 tsp baking soda
1/2 tsp cinnamon
1 tsp salt
1/4 tsp allspice or freshly ground nutmeg
1 C canola oil or 1/2 C oil and 1/2 C applesauce
1 C sugar
3/4 C brown sugar
4 large eggs
1 tsp vanilla
3 cups grated, peeled butternut squash--1 medium
1 C grated zucchini or grated apple 1 C toasted black walnuts (optional)

Recipe Instructions:

Preheat the oven to 350' and grease a 13X9 pan (or 2 8 inch round cake pans).

Sift together flour, baking powder, baking soda, salt, and spices.

In another large bowl combine oil and sugars, beat until well combined (I use my mixer). Add eggs 1 at a time then add vanilla, Beat until fluffyish. Gradually add the dry ingredients mixing until the batter is smooth and blended. Fold in the squash, zucchini or apple, and nuts. Pour into prepared pan.

Bake about 35 minutes until cake springs back and a tester comes out clean. Cool completely before cutting.

Although frosting is optional you can frost this with traditional cream cheese icing or I like to whip 2 C ricotta, marscapone, or creme fraiche with honey until light and pipe a dollop on each piece--yummy!

This is the moistest cake ever! And I can make it completely locally sourced except for the spices and oil!



Galletto Ristorante

“Our local farmers are the true backbone of Galletto Ristorante; without them we would not be able to truly provide the quality of food our guests have come to expect. Besides local farmers are the last stand to our heritage and the pride of this great country.”—Chef Jesse Layman, Galletto Ristorante

Local Lamb Sugo

Recipe Ingredients:

5# Lamb Shoulder, cut into fist size pieces, season well with salt & pepper

3 Carrots, diced

3 Celery, diced

1 large white onion, chopped

32oz veal stock (can use chicken stock just not as flavorful)

1-#10 can chopped tomato in juice

½ bunch fresh rosemary

½ bunch thyme

Recipe Instructions:

Brown shoulder meat. Add onions, carrots, celery. I like to deglaze at this point with red wine, reduce and add stock and tomatoes and fresh herbs. Cover and place in oven at 325 for 6 hours, or until meat starts to pull apart easily. Once done to desired tenderness, take meat out of liquid. Strain liquid and reduce by ½ and add back over meat.

When ready to serve, reheat, and serve over polenta or mashed potatoes. Can be mixed into risotto or served alone.

Galletto Ristorante offers a truly unique experience, featuring earthy and satisfying cuisine that allows diners to bask in the culinary delights of Northern Italy. Galletto Ristorante uses seasonal ingredients created in an uncomplicated and inspired style. Tom and Karyn, the owners of Galletto Ristorante, have truly recreated the Italian experience, making art out of life.

www.galletto.biz • (209) 523-4500



Clyde's of Reston & Clyde's Willow Creek Farm

Sweet Potato Gratin

Recipe Ingredients:

- 2 - 3 lbs. sweet potatoes, peeled and thinly sliced
- 1 tbsp chipotle in adobo sauce
- 1/4 cup brown sugar
- 1 quart heavy cream

Recipe Instructions:

1. Puree/blend chipotles to produce smooth paste.
2. Combine chipotle puree, cream and sugar.
3. Layer sweet potatoes in shallow (2 inch side) baking dish, overlapping layers slices of sweet potato.
4. Pour some of the cream mixture over each layer. Three or four layers is sufficient.
5. Do not over-soak potatoes. Cream should not cover sweet potatoes completely.
6. Cover with foil and bake 350 for about 25 minutes. Remove foil and bake another 20-30 minutes until top has crusted and potatoes are tender. Mixture should be bubbly. Cool somewhat before serving.

Variations:

1. A mild cheese (mozzarella, pepper jack) can be added between layers and on top.
2. A sparse amount of thinly sliced sweet onions or green onions can be sprinkled between the layers of sweet potatoes.
3. Sour cream could be added between the layers with or without pats of butter.

Working with local producers since 1991, Clyde's of Reston serves seasonal and regional American cuisine made from locally sourced ingredients that are featured on the menu, spring through late fall. Clyde's of Reston's kitchens are famous for going to the ends of the earth for the finest meats, seafood, poultry, and fresh produce in every season.

While dining at Clyde's Willow Creek Farm in Loudoun County, VA, be sure to visit the boutique raised bed garden. This restaurant serves seasonal and regional American cuisine in the atmosphere of an 18th century tavern.

www.clydes.com • 571.209.1200



Maple Avenue Restaurant

Butternut Squash Soup

(Recipe contributed by Joey Hernandez)

Recipe Ingredients:

Makes 8 servings (8-oz each)

2 medium butternut squash from your local farmer's market

2 medium red onions

2 tbsp butter

chicken stock to cover

4 parsley stems

4 thyme

10 black peppercorns

2 garlic cloves

2 bay leaves

3 tbsp kendall farms creme fraiche

2 tbsp cinnamon

1 tbsp nutmeg

1 tbsp clove

1 tsp cardamom

1 tbsp salt

1/2 cup brown sugar, packed

We use local butternut squash from Tuscarora Organic Growers, but butternut squash is easily available from many local producers. Second, we use a creme fraiche from Kendall Farms in California that holds up well to being heated without breaking. I've never tried this with Vermont Butter and Cheese Creme Fraiche but I think it should probably hold up fine as well. I would maybe cool the soup slightly before incorporating the creme fraiche. Lastly, you need an excellent blender to give this soup the creaminess that we get at the restaurant. A commercial VitaMix blender is what we use at the restaurant.

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Maple Avenue Restaurant

Butternut Squash Soup

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Recipe Instructions:

1. Peel, then cut the butternut squash at the base of the neck.
2. Firmly holding the bulb of the squash, cut in half and scoop out the seeds.
3. Cut the bulb and the rest of the neck of the squash into 1-inch by 1-inch cubes.
4. Slice the onions along the grain thinly.
5. Wrap parsley, thyme, garlic, black peppercorns, garlic, and bay leaves in cheesecloth and tie tightly with kitchen twine.
6. Melt the butter in a large stockpot, sweat the onions over low heat until they are translucent.
7. Add the squash and coat with butter and onions.
8. Cover with enough chicken stock to just come over the squash.
9. Add cheesecloth with aromatics.
10. Bring to a simmer and simmer for 20 minutes or until squash is tender.
11. Remove cheesecloth of aromatics and discard.
12. Working in batches, ladle squash into blender and cover with enough liquid.
13. Leave an air gap in the cover of the blender to prevent hot soup from splashing out after blending.
14. Starting from low speed, move up to maximum speed slowly until soup is smooth.
15. After completing all of the squash, add creme fraiche, spices, and sugar, and whisk until incorporated.
16. Taste and adjust as necessary.

Maple Ave Restaurant serves eclectic American Cuisine in the heart of Vienna, Virginia, blending American style cuisine with Asian, Latin American, French flavors and techniques. Chef and Owner Tim Ma took many leaps in his life, the last in March 2009, when he decided to start the journey that created Maple Ave Restaurant.

www.mapleaverestaurant.com • (703) 319-2177



Wildfire

Wood Roasted Vegetable Frittata

Recipe Ingredients:

1 oz. House oil

3 ea. Cracked eggs

2oz. spoodle Breakfast potatoes

2oz. spoodle shredded white cheddar

2 oz. spoodle Roasted vegetable mix

Recipe Instructions:

1) Heat pan over medium heat until oil is hot.

2) Crack three eggs in mixing bowl and whisk well.

3) Add in potatoes (previously browned with oil, caramelized onions, melted butter, salt and pepper), veg mix (balsamic roasted zucchini, yellow squash, red onion, red peppers, mushrooms, cauliflowerettes and brussel sprouts) and cheese.

4) Pour into hot skillet and put skillet in oven for five to six minutes until egg mixture is just set up.

The chefs and managers at Wildfire are committed to a philosophy that fresh ingredients of the highest quality, followed by consistent and skilled preparation, will deliver the best flavor, while also adhering to sustainable practices. Executive Chef Steven Lukis works directly with Bay Haven Farm to gather seasonal vegetables, spices, poultry and farm fresh eggs that are used in various weekend brunch selections. Come visit Wildfire and taste some of our farm fresh, delicious dishes for weekend brunch, lunch and dinner!

www.wildfirerestaurant.com • (703) 442-9110



Ray's Boathouse

Pumpkin Gnocchi with chanterelles, brown butter and pepitas

Makes 4 to 6 servings

For gnocchi:

Recipe Ingredients:

1 lb. 2 oz. pumpkin weighed before baking; it should measure about 1 cup grated or riced.

2 eggs

Zest of 1 lemon

1/4 teaspoons freshly grated nutmeg

1 teaspoon each white pepper and salt

1-1/2 cups hard red winter wheat, plus 1-2 tablespoons as needed

3-1/2 tablespoons unsalted butter, very soft

Recipe Instructions:

Heat the oven to 375F. Cut the pumpkin squash in large chunks and remove the seeds. Bake on an oiled sheet until chunks are tender when poked with a fork. Cool them enough to handle comfortably and peel them. You may either press the squash through a ricer or set the squash in a food processor fitted with the grating disc. Do not puree it in the processor or your mixture will be too smooth. By hand, stir together the squash, eggs, lemon zest, nutmeg, salt, and pepper. Stir in the flour and mix vigorously until well blended. The mixture should come away from the sides of the bowl and hold together. You may need to add 1 to 2 extra tablespoons flour so that the dough is not too soft.

Bring a large stockpot of salted water to the boil. Roll portions of the dough into long strands about 1 inch wide, and using a bench cutter or knife cut into 1 inch pieces. Drop them into the boiling water. Cook until the gnocchi float to the surface, 1 to 2 minutes. As soon as the gnocchi are cooked, remove them with a slotted spoon.



Ray's Boathouse

Grilled Southeast Alaskan Halibut with Warm Heirloom Ozette Potato Salad and Wilted Rainbow Chard

Part 1 of 3:

Recipe Ingredients:

4 7-ounce Southeast Alaskan halibut filets, skin on
Olive oil

Recipe Instructions:

Prepare a charcoal or gas grill and heat to medium-high. Baste the flesh side of the filets with olive oil and place flesh side down on grill. When the flesh has grill marks, turn fish 90 degrees to achieve a crisscross pattern. Baste skin side of filets with olive oil and turn over. Cook until the center of the filet turns a pearly white. Total grilling time is approximately 10 minutes, depending on thickness of fish. Serve with Warm Ozette Potato Salad and Wilted Rainbow Chard. Serves 4

Part 2 of 3: Warm Heirloom Ozette Potato Salad

Recipe Ingredients:

1-1/2 pounds heirloom Ozette potatoes
1/2 cup extra virgin olive oil
2 tablespoons Dijon mustard
1 tablespoon chopped chives
Kosher salt
Freshly ground black pepper

Recipe Instructions:

Cut the potatoes on the bias into 3/4-inch slices. Steam potatoes, or cook gently over low heat in enough water to cover, until they are tender in the center but still firm enough to hold their shape. In a large bowl combine olive oil, mustard and chives. Add hot potatoes and toss to coat. Season with salt and pepper to taste. Serve warm.

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Ray's Boathouse

Part 3 of 3: Wilted Rainbow Chard

Recipe Ingredients:

1 large bunch rainbow chard

3 cloves garlic, chopped

4 tablespoons olive oil

Kosher salt

Freshly ground black pepper

Recipe Instructions:

Remove the stems from the chard and cut stems into 1/4-inch slices. Chop the leaves into bite-sized pieces. In a large sauté pan, heat olive oil over medium-high heat. Add the chard stems and cook, stirring frequently, until they begin to soften, about 3 to 4 minutes. Add garlic and cook until it begins to brown, about 1 to 2 minutes. Add the chard leaves and, using tongs, toss to mix well. Reduce heat and cook until leaves are slightly wilted, about 2 minutes. Season with salt and pepper to taste. Serve immediately.

Ray's Boathouse features the finest sustainable Northwest seafood, artisan cheeses, local produce and meats, and a Wine Spectator award-winning wine list of over 700 selections. Ray's Boathouse trademark hospitality makes for an unforgettable dining experience. Their culinary professionals, led by Executive Chef Peter Birk, hand selects the best products from local purveyors and then prepares them simply to enhance the naturally fresh, clean flavors and succulent textures. The menu changes weekly to reflect what is seasonally and locally available.

www.rays.com • (206) 789-3770



Holly Hill Inn

Holly Hill Inn's Extra Creamy Cheese Grits

Serves 4

Recipe Ingredients:

1 cup Weisenberger stone ground white grits

2 cups water

2 cups milk

2 tsp salt, or more to taste

½ tsp. cayenne pepper

2 cups grated sharp white Cheddar cheese

Recipe Instructions:

1. Bring water, salt and milk to a hard boil in a heavy 2 to 4 quart pot with a lid.
2. Add grits, reduce heat and stir until they come back to a simmer and the starch begins to develop.
3. Cover the grits and lower the heat as low as possible. At the inn we let the grits just sit over our pilot light for about an hour and a half—as sous chef Lisa LAufer says, “letting them swell.” If you don’t have this kind of time, they should cook over very low heat for about 30-40 minutes. Check them occasionally to make sure they don’t scorch on the bottom, but don’t stir too frequently.
4. Add the cheese, cayenne and taste for salt. For an extra rich result, you can substitute heavy cream for milk in the recipe.

Chef Ouita Michel’s fresh seasonal ingredients from local farmers are at the heart of Holly Hill Inn, a fine-dining restaurant in America’s Bluegrass horse country. The owners, Chris and Ouita Michel’s philosophy is simple: Good food prepared using the freshest ingredients available, and served by a knowledgeable and caring staff. They are dedicated to preserving local agriculture and using as much locally grown meat and produce as they can.

www.hollyhillinn.com • (859) 846-4732



The Supper Club at the Greensburg Train

Braised Friendship Farms Short Ribs with Horseradish Spaetzle and Pine Nut & Sage Gremolata (serves 6)

"We believe that food that is made fresh and grown locally just tastes better. We are Westmoreland County's ONLY TRUE Farm to Table Restaurant. We utilize over two dozen local farmers, foragers and producers products throughout all our menus. The cheeseboard is the only one in the area to use ONLY cheeses from PA state creameries, we use only biodegradable paper products and to-go containers, we are using all "green" chemicals for our cleaning products and dish machine. We have a wonderful relationship with many, many of the local area farmers and are told often that Chef Greg is the only Chef they see each week at the local farmers markets."

Part 1 of 3:

Recipe Ingredients:

6 bone-in Friendship Farms short ribs (approx. 5 ¾ pounds)

Flour to dredge

Kosher salt and fresh ground black pepper to taste

olive oil

2 large yellow onions, cut into ½-inch pieces

2 ribs celery, cut into ½-inch pieces

2 carrots, peeled, cut in half lengthwise, then cut into ½-inch pieces

2 cloves garlic, smashed

2 to 3 cups red wine

4 cups beef stock, 1 bunch fresh thyme, tied with kitchen string, 2 bay leaves

Recipe Instructions:

Preheat oven to 375 degrees. Season short ribs and coat all sides with flour. Heat oil in large roasting pan or several large skillet, and sear ribs over medium high heat, turning as each side becomes golden brown. Remove ribs from pan/skillets and add vegetables to pan/skillets and sauté 4-5 minutes. Add red wine and deglaze pan/skillets. Return ribs to roasting pan or if using large skillets, place all ribs together in one baking dish at least 3 inches deep and add vegetables, stock and herbs. Cover roasting pan with lid or with foil and place in oven for 3 hours, turning at the half way point. Remove lid or foil with about 30 minutes left to continue browning of ribs. Serve family style over spaetzle with braising juices and vegetables and gremolata on side or divide spaetzle between 6 bowls, then portion ribs, braising juices and vegetables over noodles and top with gremolata.

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The Supper Club at the Greensburg Train

Part 2 of 3: Horseradish Spaetzle

Recipe Ingredients:

2 cups all purpose flour
1 T chopped chives
1 t kosher salt
2 eggs
½ cup water
1 T prepared horseradish
6 T unsalted butter

Recipe Instructions:

Place a large pot of water on the stove and bring to a boil. Combine flour, chives, salt, eggs, water and horseradish in a bowl and stir until a smooth paste. Press batter through a colander over the boiling water with a rubber spatula. When noodles float to surface, remove with a strainer or slotted spoon and reserve. Brown butter in a large sauté skillet and toss with spaetzle.

Part 3 of 3: Pine nut and sage gremolata

Recipe Ingredients:

6 T toasted pine nuts
Zest from 2 lemons
4 sage leaves
¼ cup flat leaf parsley leaves
½ t kosher salt

Recipe Instructions:

Combine ingredients and chop into a coarse mixture.

The SUPPER CLUB at the Greensburg Train Station: “A dining establishment with a high class image yet affordable to all.” A place where guests can spend the entire evening, from cocktail hour to appetizers to dinner featuring American style fare, while enjoying a casual, relaxed and social atmosphere.

724-691-0536



Blue House Bistro

"Embodying the best of both cosmopolitan elegance and down-home small town spirit, Blue House Bistro is bound to have something for everyone" -Chef Angie K

Bananas Foster was created in 1951 by Paul Blangé at Brennans Restaurant (www.brennansneworleans.com) in New Orleans

Recipe Ingredients:

Serves 6

6 Ripe Bananas
2 Tbsp Unsalted Butter
2 Tbsp Ground Cinnamon
2 Cups Brown Sugar (Firmly Packed)
1 Cup Rum
2 qts Vanilla Ice Cream

Recipe Instructions:

Cut peeled bananas lengthwise into two sections each.

Add sugar, cinnamon and butter to a frying pan. Cook over low heat (I absolutely cannot stress LOW heat enough!) and stir constantly until butter and sugar have melted and blended.

Quickly add sectioned bananas and rum to melted sauce mixture.

Immediately remove from heat and using a long lighter, ignite the top of sauce mixture.

Let the flame naturally extinguish, and serve immediately over ice cream.

At Blue House Bistro, Chef Angie K draws upon her vast knowledge of over a decade of food and restaurant experience in New Orleans, where she discovered her love for making people's dining experience as flavorful as possible. Chef Angie K truly focuses on the food in a way that only a chef owned and operated boutique restaurant is capable of doing.

www.bluehousebistro.net • 616-355-1994



Salt Air

Salt Air Brick Oven Roasted Chicken

Recipe Ingredients:

1 Whole, High Quality, Preferably Organic Free-Range Chicken

Brine:

- ½ Gallon Water
- ½ Cup Salt
- 1/3 Cup Brown Sugar
- 1 Tbsp. Fennel Seed
- 1 Tbsp. Crushed Red Pepper
- 12 Pods Star Anise
- ½ Bunch Fresh Thyme
- 15 Whole Black Peppercorns
- 5 Fresh Bay Leaves
- 1 Dried Bay Leaf

Recipe Instructions:

Mix brine ingredients in a non-reactive plastic or glass container. Submerge chicken for one hour. Remove and roast at 450 degrees for 45 minutes or until crisped skin and fully-cooked flesh is achieved.

Enjoy with good friends & family. Utensils optional.

Nino Mancari and Jonathan Spivak started off in Sedona and reunited 15 years later where they created Salt Air's "Delaware Beach Picnic," Rehoboth's newest success. Salt Air uses local produce and fresh fish to create simple, unique, and innovative dishes. The continually evolving seasonal menu and daily specials allow customers a new tasting experience with each visit.

www.saltairkitchen.com • (302)-227-2444



Equinox

Sausage & White Bean Casserole with Onion & Tomato

Serves 6

Recipe Ingredients:

- 6 ea sausage of your choosing, cut into ½" pieces, or crumbled
- 4 C White beans, soaked and cooked
- 2 ea Red onions; large diced
- 2 C Vegetable broth
- 3 ea Garlic cloves, minced
- tt Salt & pepper
- 3 tbs Extra virgin olive oil
- ½ tsp Red pepper, flakes
- 3 tbs Tomato paste
- 1 tbs Fresh sage, chopped

Recipe Instructions:

In a large saucepot, bring olive oil to medium temperature; add sausages, lightly brown, approximately 2 minutes, add garlic and onion. Cook 3 minutes, add tomato paste, cook 3 minutes, add beans, broth and spices. Allow casserole to cook, covered for 15 minutes; remove from fire. Heat six large dishes, ladle in casserole, drizzle with olive oil to finish.

Cook Well!

For more than a decade, Todd Gray and Ellen Kassoff Gray, the co-owners of Equinox have remained steadfast in their commitment to seasonal and sustainable farming, supporting local farmers within a 100-mile radius of Washington, DC, and using only the freshest, local dairy products and vegetables as well as their own line of Black Angus beef from Warrenton, Virginia. The Grays spend a large portion of their personal time, promoting sustainable and healthy eating through various projects and activities.

www.equinoxrestaurant.com • 202-331-8118

