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## Pasta with Pesto

Adapted from Epicurious.com

### Ingredients:

2/3 cup Farmyard pesto

1 pound linguine or spaghetti, 1/3 cup cooking water reserved

Salt and pepper to taste and toss

Garnish: Parmigiano-Reggiano, grated

### Preparation:

Put pesto in a large bowl. Cook linguine or spaghetti until al dente. Whisk about 1/3 cup pasta cooking water into pesto. Add drained pasta to thinned pesto with salt and pepper to taste and toss well. Serve with additional Parmigiano-Reggiano.

\*\*\*\*Feel free to experiment here, this is a great base recipe - variations could be:

- Add grilled shrimp
- Add grilled/roasted chicken breast
- Add sautéed vegetables
- Add cherry tomatoes & zucchini
- Add Italian sausage
- Add a touch of cream to the pesto

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## Zucchini, Corn, & Pesto Fusilli with Bacon

Adapted from Epicurious.com

### Ingredients:

3 bacon slices  
1/2 pound fusilli  
1 or 2 ears corn, kernels cut from cob  
1 zucchini, coarsely chopped (1/2-inch pieces)  
3 oz basil pesto

### Preparation:

Cook bacon in a 12-inch heavy skillet over medium heat, turning occasionally, until crisp. Drain on paper towels; discard drippings from skillet.

Meanwhile, cook fusilli in a pasta pot of boiling salted water (3 tablespoons salt for 6 quart water) until al dente. Reserve 1/2 cup pasta-cooking water, then add vegetables to pasta in pot and cook, partially covered, 2 minutes (water will stop boiling). Drain.

Add pasta with vegetables to skillet along with pesto and 1/4 cup reserved cooking water and toss. Season with salt and moisten with additional cooking water if necessary.

Top with crumbled bacon and a generous amount of freshly ground pepper.

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## Red Snapper with Basil Vinaigrette

Recipe courtesy of Gourmet

### Ingredients:

4 (6- to 8-oz) red snapper fillets with skin  
1 teaspoon salt  
1/2 teaspoon black pepper  
3 tablespoons fresh lemon juice  
6 tablespoons extra-virgin olive oil  
1/3 cup thinly sliced fresh basil

### Preparation:

Preheat broiler and oil a large shallow baking pan (1 inch deep). Season fish all over with 1/2 teaspoon salt and 1/4 teaspoon pepper, then put, skin sides down, in baking pan. Drizzle fillets with 1/2 tablespoon lemon juice and 1 tablespoon oil (total).

Broil fish 6 inches from heat until just cooked through, 6 to 8 minutes. Transfer to a platter.

While fish broils, whisk together remaining 1/2 teaspoon salt, 1/4 teaspoon pepper, and 2 1/2 tablespoons lemon juice in a small bowl, then add remaining 5 tablespoons oil in a slow stream, whisking until emulsified. Stir in basil and spoon vinaigrette over cooked fish.

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## Classic Caesar Salad with Fresh Basil

### Ingredients:

1 (10-inch) piece baguette, cut into 1-inch pieces  
2 tablespoons salted butter  
6 tablespoons extra-virgin olive oil  
1 garlic clove  
1 large fresh egg  
2 tablespoons fresh lemon juice  
1 tablespoon anchovy paste  
1 teaspoon Dijon mustard  
1 cup basil leaves, coarsely chopped  
1/2 cup flat-leaf parsley, coarsely chopped  
1 package romaine hearts (1 pound), leaves separated and washed well, then halved crosswise  
1 cup coarsely grated Parmigiano-Reggiano

### Preparation:

Preheat oven to 375° F with rack in middle.

Toss bread with 2 tablespoons oil and 1/4 teaspoon each of salt and pepper in a 4-sided sheet pan, then spread out in a single layer. Toast in oven, stirring halfway through, until golden, 12 to 15 minutes.

Meanwhile, with motor running, drop garlic into a food processor and finely chop. Add egg, lemon juice, anchovy paste, mustard, and 1/2 teaspoon pepper and pulse until combined.

With motor running, add 6 tablespoons oil in a slow stream, blending until emulsified. Add basil and parsley and blend until dressing turns green and herbs are finely chopped. Toss romaine with dressing, croutons, and half of cheese in a large bowl. Sprinkle with remaining cheese. Serve chilled.

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## Basil Potato Puree

Recipe courtesy of Ina Garten

### Ingredients:

2 cups fresh basil leaves, lightly packed  
2 pounds large Yukon Gold or white boiling potatoes  
1 cup half-and-half  
3/4 cup freshly grated Parmesan cheese, plus extra for serving  
2 teaspoons kosher salt  
1 teaspoon freshly ground black pepper

### Preparation:

Bring a large pot of salted water to a rolling boil and fill a bowl with ice water. Add the basil leaves to the boiling water and cook for exactly 15 seconds. Remove the basil with a slotted spoon and immediately plunge the leaves into the ice water to set the bright green color. Drain and set aside.

Peel the potatoes and cut them in quarters. Add the potatoes to the same pot of boiling water and return to a boil. Cook the potatoes for 20 to 25 minutes, until very tender.

Drain well, return to the sauce-pan, and steam over low heat until any remaining water evaporates.

In a small saucepan over medium heat, heat the half-and-half and Parmesan cheese until the cream simmers. Place the basil in a food processor fitted with the steel blade and purée. Add the hot cream mixture and process until smooth.

With a handheld mixer with the beater attachment, beat the hot potatoes in the pot until they are broken up. Slowly add the hot basil cream, the salt, and pepper and beat until smooth. If the potatoes need to be reheated, cover and cook gently over low heat for a few minutes. Pour into a serving bowl, sprinkle with extra Parmesan cheese, season to taste, and serve hot.

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## Classic Basil Pesto

Adapted from epicurious.com

### Ingredients:

4 cups packed fresh basil leaves, washed well  
1/2 cup pine nuts, toasted until golden, cooled, and chopped fine  
1/2 cup freshly grated Parmesan (about 1 1/2 ounces)  
2 large garlic cloves, minced  
1/2 of a fresh lemon  
1/4 cup plus 3 tablespoons extra-virgin olive oil

### Preparation:

Have ready a bowl of ice and cold water. In a saucepan of boiling salted water blanch basil, a handful at a time, 2 seconds, transferring with a slotted spoon to bowl of ice water to stop cooking. Drain basil in a sieve and pat dry.

In a food processor purée basil with remaining ingredients until smooth and season with salt and pepper. Pesto may be made 2 days ahead and chilled, its surface covered with plastic wrap. Alternatively, freeze in ziplock bags, or ice cube trays to use later.