

Sautéed beet greens

-Barbara Linder

- 1 clove garlic, sliced
- 2 T olive oil
- Beet greens (from the top of 4-5 medium sized beets)

Put olive oil and sliced garlic in a sauté pan. Turn to medium high heat, allowing the oil to gradually warm. Gently brown the garlic and remove from oil. Add torn beet greens and sauté until just wilted. Season to taste with salt and pepper.

Optional – top with browned slices of garlic prior to serving.

Roasted Beet and Goat Cheese Napoleon

Makes 2 appetizer portions

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- 1 medium beet
- 8 wonton wrappers
- 2 oz Chevre goat cheese
- ¼ cup heavy cream
- olive oil
- sea salt
- 1 T pinenuts
- Truffle oil

Preheat oven to 375°F

Drizzle beet with olive oil and roast for 30 minutes in aluminum foil, or until tender.

Once the beet is roasted, allow to cool, and rub off skins using a paper towel or your fingers (recommend wearing gloves). Slice beet in to 8 thin slices.

Cut the wonton wrappers in to circle shapes using a biscuit cutter. Brush with olive oil and sprinkle with sea salt. Place wontons on a cookie sheet or aluminum foil, and toast until golden brown at 375°F. Set aside to cool.

Toast pinenuts in small sauté pan until just brown. Set aside to cool.

Blend together goat cheese and cream in a small bowl with the back of a spoon or fork until well blended and creamy.

To assemble the Napoleon:

Spread goat cheese cream on one side of a wonton. Top with a slice of roasted beet. Repeat the layers, assembling in a vertical column. Sprinkle with toasted pinenuts and drizzle with truffle oil.

Autumn Shade Farm Soup

In honor of Autumn Shade, the greatest horse to ever live

-Barbara Linder

Serves 2

- 2 acorn squash
- canola oil
- course salt
- ¼ large red onion or 1 small shallot, chopped finely
- ½ T canola oil
- medium beet
- 1 gala apple, peeled, cut into 1 inch pieces
- ¼ t garlic, minced
- 1 ¼ c vegetable or chicken broth
- ½ T apple cider vinegar
- ½ T brown sugar
- 1 T honey
- 1 ½ t pure maple syrup
- pinch ground ginger
- pinch cayenne
- salt
- pepper
- Maple whipped cream
- Spiced pecans

Preheat oven to 375°. Cut the tops of the squash, forming a bowl shape. Remove the inner seeds and discard. Cut a small sliver from the bottom to create a solid base. Brush the squash “bowls” with oil as well as the “lid” (the tops) and sprinkle with salt. Roast until tender, approximately 1 hour. During the first 30 minutes of roasting, add the beet wrapped in foil, drizzled with canola oil and course salt.

After the beet and squash has roasted, remove from oven and allow to cool. The “skin” of the beet can be rubbed off or easily peeled with a knife. Chop beet in to ½ inch pieces.

Sauté onion or shallot in ½ T canola oil until softened in a dutch oven or stock pot. Add apple, garlic, cayenne, ginger, and roasted beets. Add broth and simmer for 20 minutes or until soft. Stir in vinegar, sugar, honey and maple syrup. Remove from heat and pureé with an immersion blender or

in a standing blender. Return soup to the pot, season with salt and pepper to taste and reheat. Soup can be thinned with water if necessary.

Serve in squash bowls. Top with maple cream and spiced pecan pieces.

Maple cream

- ¼ c heavy whipping cream
- ½ t pure maple syrup

Whip cream until stiff peaks form. Fold in maple syrup.

Spiced Pecans

- 2 c pecans
- ¼ c granulated
- 2 t brown sugar
- ½ t cinnamon
- ¼ t allspice
- ¼ t ground cloves
- ¼ t nutmeg
- pinch cayenne
- 1 egg white beaten
- 1 t water

Preheat oven to 350. Line a cookie sheet with parchment paper. In a small bowl, stir egg and water in with the pecans. In a separate bowl, combine the sugars and spices. With a slotted spoon, removed the pecans from the egg wash and place in the spice mixture. Toss to coat. Lay pecans flat without touching on the cookie sheet and bake 20 minutes until brown. Allow to cool and harden.