

Two Barn Farms Recipes

TBF Fennel Risotto (Here is one We LOVE!):

Heat 4 cups chicken broth on stove and leave to use later. Next....

1.5 cups chopped fennel (more if you like)

1 med. onion - chopped

1-2 TBL olive oil/butter mix

Sautee all until onions and fennel are soft

Add

1 cup Arborio rice

Sauté until rice begins to turn light brown

Add

.5 -1 cup white wine

Stir into rice until it is absorbed

Slowly add chicken broth to rice mix .5 cup at a time until each addition is absorbed.

Continue adding a half cup to one cup of hot broth at a time until rice is soft and cooked

Stir in

1 cup parmesan cheese

.5 cup heavy cream

salt and pepper

TBF Garlic Potatoes:

Coat bottom of Pyrex casserole with butter

Layer:

Sliced potatoes

garlic- minced

Rosemary

salt and pepper

small dabs of butter

.5 cup shredded cheddar

a drizzle of heavy cream

Repeat each layer until you get to the top of casserole

Bake at 350 for 45 minutes

TBF Sautéed Turnips:

1/2 med onion - chopped

2 TBL butter or olive oil

4 turnips- sliced

Sauté until turnips are golden and cooked

Add 1/2 c. chopped parsley and cook for one more minute

Serve

TBF Summer Squash and Tomato Casserole

Layer in casserole

Summer squash- sliced

Sprinkling of chopped onion

Tomatoes- sliced

dash of thyme

salt and pepper

Cover with thin layer of shredded cheese

Repeat layers once

Drizzle with a small amount of olive oil