

Farmhouse Dinner Club

Appetizer

Whole Wheat, Green Garlic and Prosciutto Tart

(<http://www.spain-in-iowa.com/2011/06/a-recipe-whole-wheat-green-spring-garlic-and-prosciutto-tart/>)

Serves 6 (?)

Ingredients

- 1 recipe pâte brisée (use your favorite recipe, or the pie crust recipe for the Strawberry Rhubarb Pie at the end of the menu)
- 3 stalks green garlic, sliced
- 4 tbs butter
- 6 slices prosciutto, sliced thinly (reserve one slice to garnish tart)
- 3/4 cup gruyere cheese
- 3/4 cup cheddar cheese
- 1 1/2 cups whole fresh cream
- 4 farm fresh eggs
- salt and pepper

Method

1. Make the dough and pre-bake in a tart pan.
2. Heat a cast iron skillet or pan to medium-high. Add the butter and green garlic. Turn down the heat to medium-low, cover, and sweat the green garlic for about 10 minutes or until soft.
3. In a bowl, mix the softened green garlic, sliced prosciutto and cheeses.
4. Add to the pre-baked tart shell.
5. Whisk together the eggs and cream and add a pinch of salt and pepper.
6. Pour over the mixture in the tart shell and make sure everything is submerged under the custard.
7. Add the final sliced prosciutto on top of the custard to garnish.
8. Bake in a 350 degree oven for 45 minutes to an hour or until the custard has set.
9. Allow to cool before cutting and serving.

Soup

Springtime Carrot and Leek Soup

[\(http://www.mountainmamacooks.com/2011/05/springtime-carrot-and-leek-soup/\)](http://www.mountainmamacooks.com/2011/05/springtime-carrot-and-leek-soup/)

Serves 6 (?)

Ingredients

2 tablespoons butter
1 tablespoon olive oil
2 leeks, washed and thinly sliced
1 garlic clove, minced
4 cups washed, peeled, and grated carrots
1 tablespoon honey
2 tablespoons sherry
1 quart (4 cups) chicken or vegetable stock
1/2 cup half and half or whole milk
2 tablespoons fresh minced dill
kosher salt

Method

1. In a medium size stock pot, heat olive oil and butter over medium heat.
2. Add leeks and cook about 5 minutes. Add garlic and cook one minute more. Add grated carrots, honey, and sherry. Stir a few minutes until honey is dissolved. Add vegetable or chicken stock. Bring to a simmer and cook, stirring occasionally, for 20-30 minutes.
3. Turn heat to low and add half and half and minced dill.
4. Heat soup through taking care it doesn't come to a boil.
5. Season with salt to taste and serve.

Bread

Drop Biscuits

[\(http://thepioneerwoman.com/cooking/2013/03/drop-biscuits-and-sausage-gravy/\)](http://thepioneerwoman.com/cooking/2013/03/drop-biscuits-and-sausage-gravy/)

Serves 12

Ingredients

Biscuits
3 cups All-purpose Flour
2 Tablespoons Baking Powder
1/2 teaspoon Salt
1-1/2 stick (3/4 Cup) Cold Butter, Cut Into Pieces
1-1/4 cup Buttermilk

Method

1. Preheat oven to 400 degrees.

2. Add flour, baking powder, and salt to the bowl of a food processor (or a large bowl.)
3. Add butter pieces and pulse until butter is completely cut into the flour mixture (or use a pastry cutter if using a bowl.) While pulsing (or stirring) drizzle in the buttermilk until dough just comes together and is no longer crumbly.
4. Drop in clumps on two baking sheets, then bake for 15-17 minutes, or until golden brown. (Optional: Brush with melted butter when biscuits first come out of the oven.)

Potatoes

Restaurant-style Smashed Potatoes

(<http://thepioneerwoman.com/cooking/2010/05/restaurant-style-smashed-potatoes/>)

Serves 4

Ingredients

- 5 whole Large Red Potatoes
- 1 stick Butter, Softened And Cut Into Pieces
- 5 slices Bacon, Cooked And Crumbled
- 2 whole Green Onions, Sliced
- 3/4 cups Sour Cream
- Salt To Taste (add Plenty!)
- Freshly Ground Black Pepper To Taste (ditto!)
- 3/4 cups French Fried Onions, More For Topping

Method

1. Nuke potatoes or bake in the oven until fork-tender.
2. Add to a large bowl and smash with a potato masher. Immediately add softened butter, green onions, bacon, and sour cream and stir with a rubber spatula.
3. Add salt and pepper to taste. Add french fried onions and fold in.
4. Serve hot, sprinkling on extra french fried onions and green onions. Yummy with grilled steak or chicken!

Veggie

Farmhouse style green beans

(http://oldmillsquare.com/recipes/farmhouse_style_green_beans.htm)

Serves 8

Ingredients

- 4 slices Old Mill Hickory Smoked Country Bacon, chopped
- 1 large onion chopped
- 2 - 28 oz. cans of green beans, drained & rinsed (feel free to substitute fresh steamed)
- 3 cubes chicken bouillon crumbled
- additional salt & pepper to taste if desired

Method

1. Cook bacon in saucepan over medium heat until beginning to crisp up.
2. Add onion; cook until tender.
3. Stir in rinsed green beans. Add just barely enough water to cover the top of beans.
4. Add bouillon and simmer gently until most liquid is cooked dry.
5. Add additional salt and pepper to taste.

Entrée

Chicken Fried Steak

[\(http://thepioneerwoman.com/cooking/2011/02/chicken-fried-steak/\)](http://thepioneerwoman.com/cooking/2011/02/chicken-fried-steak/)

Serves 8

Ingredients

- 3 pounds Cube Steak (tenderized Round Steak That's Been Extra Tenderized)
- 1-1/2 cup Whole Milk, Plus Up To 2 Cups For Gravy
- 2 whole Large Eggs
- 3 cups All-purpose Flour
- Seasoned Salt
- 1/4 teaspoon Cayenne
- LOTS Of Black Pepper. Lots.
- Canola Oil, For Frying
- Salt And Pepper, For Both Meat And Gravy

Method

1. Begin with an assembly line of dishes for the meat: milk mixed with egg in one; flour mixed with spices in one; meat in one; then have one clean plate at the end to receive the breaded meat.
2. Work one piece of meat at a time. Season both sides with salt and pepper, then dip in the milk/egg mixture. Next, place the meat on the plate of seasoned flour. Turn to coat thoroughly. Place the meat back into the milk/egg mixture, turning to coat. Place back in the flour and turn to coat.
(So: wet mixture/dry mixture/wet mixture/dry mixture.) Place breaded meat on the clean plate, then repeat with remaining meat.

3. Heat oil in a large skillet over medium heat. Drop in a few sprinkles of flour to make sure it's sufficiently hot. Cook meat, three pieces at a time, until edges start to look golden brown; around 2 to 2 1/2 minutes each side.
4. Remove to a paper towel-lined plate and keep warm. Repeat until all meat is cooked.

Gravy

1. After all meat is fried, pour off the grease into a heatproof bowl. Without cleaning the pan, return it to the stove over medium-low heat. Add 1/4 cup grease back to the pan. Allow grease to heat up.
2. Sprinkle 1/3 cup flour evenly over the grease. Using a whisk, mix flour with grease, creating a golden-brown paste. Keep cooking until it reaches a deep golden brown color. If paste seems more oily than pasty, sprinkle in another tablespoon of flour and whisk.
3. Whisking constantly, pour in milk. Cook to thicken the gravy. Be prepared to add more milk if it becomes overly thick. Add salt and pepper and cook for 5 to 10 minutes, until gravy is smooth and thick. Be sure to taste to make sure gravy is sufficiently seasoned.
4. Serve meat next to a big side of mashed potatoes. Pour gravy over the whole shebang!

Dessert

Strawberry Rhubarb Pie

[\(http://smittenkitchen.com/blog/2010/06/strawberry-rhubarb-pie-improved/\)](http://smittenkitchen.com/blog/2010/06/strawberry-rhubarb-pie-improved/)

Ingredients

- 1 recipe All Butter, Really Flaky Pie Dough or double-crust pie dough of your choice (see below)
- 3 1/2 cups (about 1 1/2 pounds, untrimmed) rhubarb, in 1/2-inch thick slices
- 3 1/2 cups (about 1 pound) strawberries, hulled and sliced if big, halved if tiny
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- 1/4 cup quick-cooking tapioca
- 2 tablespoons unsalted butter, cut into small pieces
- 1 large egg yolk beaten to blend with 1 teaspoon water (for glaze)

Method

1. Preheat oven to 400 degrees.

2. On a well-floured counter, roll half of pie dough into a 12-inch circle and carefully transfer to a 9-inch pie plate. (I like to fold my gently into quarters, to transfer it more easily, then unfold it in the pie plate.)
3. Stir together rhubarb, strawberries, sugars, lemon, salt and tapioca in a large bowl. Mound filling inside bottom pie crust and dot with bits of unsalted butter. Roll second half of pie dough into an 11-inch circle and cut decorative slits in it. Transfer it to center over the pie filling. Trim top and bottom pie dough so that their overhang beyond the pie plate lip is only 1/2-inch. Tuck rim of dough underneath itself and crimp it decoratively.
4. Transfer pie to a baking sheet and brush egg yolk mixture over dough. Bake for 20 minutes then reduce temperature to 350 degrees and bake for an additional 25 to 30 minutes, until the pie is golden and the juices bubble visibly.
5. Transfer pie to wire rack to cool. When full cool (several hours later) the juices gel.

All-Butter, Really Flaky Pie Dough

Makes enough dough for one double-, or two single-crust pies.

Ingredients

- 2 1/2 cups (315 grams) flour
- 1 tablespoon (15 grams) sugar
- 1 teaspoon (5 grams) table salt
- 2 sticks (8 ounces, 225 grams tablespoons or 1 cup) unsalted butter, very cold

Method

1. Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside.
2. In a large bowl – I like to use a very wide one, so I can get my hands in – whisk together 2 1/2 cups flour, 1 tablespoon of sugar and a teaspoon of salt.
3. Dice two sticks (8 ounces or 1 cup) of very cold unsalted butter into 1/2-inch pieces. Get out your pastry blender.
4. Sprinkle the butter cubes over the flour and begin working them in with the pastry blender, using it to scoop and redistribute the mixture as needed so all parts are worked evenly.
5. When all of the butter pieces are the size of tiny peas – this won't take long – stop. Yes, even if it looks uneven; you'll thank me later.
6. Start by drizzling 1/2 cup (120 ml) of the ice-cold water (but not the cubes, if there are any left!) over the butter and flour mixture.
7. Using a rubber or silicon spatula, gather the dough together. You'll probably need an additional 1/4 cup (60 ml) of cold water to bring it together, but add it a tablespoon at a time.
8. Once you're pulling large clumps with the spatula, take it out and get your hands in there (see how that big bowl comes in handy?). Gather the disparate damp clumps together into one mound, kneading them gently together.

9. Divide the dough in half, and place each half on a large piece of plastic wrap. I like to use the sides to pull in the dough and shape it into a disk. Let the dough chill in the fridge for one hour, but preferably at least two, before rolling it out.
10. Do ahead: Dough will keep in the fridge for about a week, and in the freezer longer. If not using it that day, wrap it in additional layers of plastic wrap to protect it from fridge/freezer smells. To defrost your dough, move it to the fridge for one day before using it.