



Carrboro
FARMERS' MARKET
locally grown • nationally known

Recipe of the Week

November 11, 2006

Twice Baked Sweet Potatoes

from **Sheri Castle of Creative Cooking with Sheri Castle**

Ingredients

4 medium sweet potatoes* (of equal size)
4 slices bacon*, chopped
1 sweet onion*, chopped
2 cloves garlic*, minced
3 cups stemmed and shredded collard greens or other sturdy greens*
2/3 cup chicken stock
2 teaspoons chopped fresh thyme*
1 stick butter, at room temperature
1/3 cup cream
1/2 cup grated Parmesan cheese
Salt and pepper, to taste
1/2 cup shredded Hickory Grove* or Gruyere cheese

Procedure

1. Preheat the oven to 350°. Pierce the potatoes in several places with a fork. Place them in a single layer in the oven (it's a good idea to put a sheet of foil on the rack below them, to catch any drips) and roast until tender, about 1 hour. Remove from the oven. When cool enough to handle, cut each potato in half lengthwise and use a spoon to scoop out the flesh, leaving a 1/4-inch shell, or enough to be sturdy. Set the shells aside. Place the flesh in a medium bowl. Mash until smooth with a hand-held potato masher or run through a food mill.
2. Stir the butter and cream into the warm sweet potato purée and set aside.
3. Cook the bacon in skillet over medium heat until crispy. Transfer with a slotted spoon to paper towels to drain; set aside.
4. Pour off all but 1 tablespoon of the drippings and add the onions to the skillet; cook, stirring often, until the onions are completely soft, about 8 minutes.
5. Add the garlic, collards and stock. Cover the pan and cook, stirring occasionally, until the collards are tender, about 20 minutes. Uncover and cook until any remaining liquid evaporates.
6. Stir the collard mixture, thyme and Parmesan into the sweet potato purée.
7. Season to taste with salt and pepper.
8. Stir in the reserved bacon.

*found at Market

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9. Divide the sweet potato purée mixture evenly among the 8 shells.
10. Place on a baking sheet and top each with Hickory Grove.
11. Bake until the cheese is melted and the potatoes are heated through, about 30 minutes.
Serve warm.

Makes 8 servings

We can help you create your Thanksgiving menu with local ingredients. Come visit our

Annual Thanksgiving Market

Tuesday, November 21, 2006
3-6 PM at the Town Commons

Here's a taste of what you can expect at this Market: arugula, beets, broccoli, Brussels sprouts, carrots, celery, collards, celeriac, eggs, fresh herbs, kale, leeks, mustard greens, salad greens, spinach, turnips and turnip greens, sweet potatoes, winter squashes, pecans, locally-raised meats, goat and cow's milk cheeses, breads, bread crumbs, pies, cakes, jams, fruit butters, and relishes.

Carrboro Farmers' Market
"Late Fall" Hours
November 4 – December 23
8 AM – Noon

The Market is now operating "Late Fall" hours. It opens at 8 and continues 'til Noon.

Carrboro Farmers' Market · Saturdays, 8 - Noon Nov. 4 thru Dec. 23
Carrboro Farmers' Market · Wednesdays, re-opens April 2007
Southern Village Farmers' Market · Thursdays, re-opens May 2007