

Hoquiam Farmer's Market News - Double Recipe Edition

Local News

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What an abundance of good local food- I still have razor clams in the frig from the weekend digs, hard-boiled Easter eggs, and a ham bone. It's time for some of my all time favorite foods! I have waited for months to indulge in some of my most favorite comfort foods. Number one in my hit list comes from my great grandmother's tattered cookbook. Sometimes I wonder if I shouldn't give away all my other cookbooks and stay with this classic tome. We have fresh tulips and daffodils arriving Thursday morning, Puyallup rhubarb came in this morning, and right now is the height of artichoke season, so guess what we have! Um-hm, great big luscious artichokes. A new crop of organic potatoes came in, both yellow and red, and the organic Kale is looking really fine.

The fancy name for my favorite is Eggs A La Goldenrod. In reality, it is creamed eggs. For me, it is a taste of heaven!

2 Tablespoons of Butter
2 Tablespoons of Flour
One Cup of Milk or half and half
Melt the butter in a saucepan, whisk in the flour, then add the milk. Stir until thickened. Gently stir in;
Six chopped hard-boiled eggs.
Spoon over toasted bread and sprinkle with a bit of paprika. Oddly enough, I've come across recipes for exactly the same dish from many other cultures, and the only difference is the addition of some spices. In India, curry is stirred into the sauce, Russians add horseradish. Great grandmother's recipe goes wild with a sprinkling of paprika on top. A reader of my Sunday column, Carol shared with me that she always crumbles some reserved egg yolk on top, a much better reason for the "Goldenrod" in the name! Never, ever throw away a Ham bone or a Turkey carcass! These are the base for making the finest soups on the planet. If you can't make soup right now, put the bones in your freezer to use later. The flavor and nutrition that comes from using the bones are priceless. Honest, if you throw any out, I will know. My spies are everywhere. You will be caught and severely admonished.

Split Pea Soup
2 tablespoons butter, melted
1 large onion, chopped
2 garlic cloves, minced
Saute onion and garlic in the butter, then add;
1 pound Split Peas, rinsed and picked over
7 cups of water
7 teaspoons of chicken bouillon or Better Than Bouillon
meaty ham bone, ham hocks, or 1 pound of ham steak
2 Bay leaves
Bring to a boil, then reduce to a simmer for 45 minutes. Remove the ham and set aside to cool. Then add;
2 carrots, peeled and diced.
1 celery rib, diced
Simmer for another 30 minutes, or until the peas are almost broken down. Remove the bay leaves. Some people puree the soup at this point. I don't. The bits of veggies and the mushy split peas have a much better texture and appearance. You can use a potato masher to make the soup a bit creamier and not lose the texture. Shred the ham and add it back to the soup. Season with salt and pepper to taste. Best served with Cornbread!

Barbara Bennett Parsons, manager of the Grays Harbor Farmers Market in Hoquiam, home of organic free range eggs; chicken and goose, sometimes duck and turkey eggs too.
1958 Riverside in Hoquiam open Tuesday thru Sunday
Deidra's Deli open 7 days a week!