a taste of the farm

miramar farms
Half Moon Bay, CA
gather. learn. grow.

At Miramar Farms, we work with passion and purpose to do two things: bring people together to build community, and nurture the land to feed the body, mind, and spirit.

The heart of the farm starts with the gardens we tend, centers in the warm smells of our farmhouse kitchen, and finishes with the sweet tastes we gather around the table to enjoy.

With this little book, we invite you to take a taste of the farm home with you. The recipes are seasonally fresh, starting with November and circling around to the end of the growing season in October. For best results: Shop seasonally and locally. Cook with joy. Share with friends.
smashed potatoes

Prep time: 10 min  |  Cook time: 30 min
Difficulty: Easy  |  Serves: 6–8

12 or so small red, white, or purple potatoes (golf ball size or smaller is best)
1–2 tsp kosher salt
½ tsp ground black pepper
Olive oil
1–2 tsp dried herbs (basil, rosemary, thyme, etc.)
In a large stock pot filled halfway with water, bring to boil and liberally salt water. Add potatoes whole, and boil for 15 minutes, or until they are fork tender. Strain; rinse thoroughly with cold water; set aside.

Preheat oven to 425°F. Spray baking sheet, drizzle some olive oil onto the sheet, and spread around with your hand (or paper towel). Line your potatoes up 4 to a row, 3 across, making sure they aren’t too close to each other. Using the back of a spatula, press down gently to smash each potato into an individual round (about ¼ to ⅓-inch thick).

Drizzle olive oil over the tops of the potatoes, and then use a basting brush to spread across the entire potato. Sprinkle kosher salt, pepper, and all herbs over the tops of the potatoes. Place into oven and bake for 20 minutes, or until browned on the top and crispy around the edges.

These are delicious by themselves, but also taste amazing topped with sour cream or Greek yogurt, and also Parmesan cheese.
butternut squash and apple soup

Prep time: 45 min  |  Cook time: 45–60 min
Difficulty: Moderate  |  Serves: 12–15

4 Tbsp coconut oil
4 cups chopped yellow onions (3 large)
2 Tbsp mild curry powder
1 Tbsp chopped fresh ginger
5 lbs butternut squash (2 large)
1½ lbs sweet apples, such as McIntosh (4 apples)
2 tsp kosher salt
½ tsp freshly ground black pepper
2 cups water
2 cups apple cider or juice
Warm the coconut oil, onions, ginger, and curry powder in a large stockpot uncovered over low heat for 15 to 20 minutes, until the onions are tender. Stir occasionally, scraping the bottom of the pot.

Peel the squash, cut in half, and remove the seeds. Cut the squash into chunks. Peel, quarter, and core the apples. Cut into chunks.

Add the squash, apples, salt, pepper, and 2 cups of water to the pot. Bring to a boil, cover, and cook over low heat for 30 to 40 minutes, until the squash and apples are very soft. Process the soup through a blender, or (much easier!) puree it with an immersion blender.

Add the apple cider or juice and enough water to make the soup the consistency you like; it should be slightly sweet and quite thick. Check the salt and pepper and serve hot.

*Tip:* The best soups are made a day or two before serving. Cook, cool, refrigerate, and rewarm to let the flavors meld.
winter citrus and kiwi salad

*Prep time: 15 min | Difficulty: Easy
Servings: 6–8*

6–8 citrus, including a colorful variety of blood oranges, navel oranges, and grapefruit
3–4 kiwi
1 tsp sugar
2 tsp thinly sliced mint

With a sharp knife, carefully cut rind and pith from citrus, being sure to remove top and bottom ends. Slice whole fruit horizontally into ¼-inch rounds. Using the same technique, remove the peel from the kiwi and also cut into ¼-inch thick rounds.

Gently place citrus and kiwi in serving bowl. Sprinkle with sugar and mint and toss gently by hand. Let sit 15–20 minutes before serving.

*Tip:* Arrange citrus and kiwi rounds in colorful rows on a serving platter. Decorate with mint leaves around border.
no-fail luscious lemon cake

*Prep time: 15–20 min | Bake time: 50 min*
*Difficulty: Easy | Serves: 6–8*

1½ cups all-purpose flour
2 tsp baking powder
½ tsp kosher salt
1 cup plain whole-milk yogurt
1⅓ cups sugar, divided
3 extra-large eggs
2 tsp grated lemon zest (2 lemons)
½ tsp pure vanilla extract
½ cup vegetable oil
⅓ cup freshly squeezed lemon juice
(from 2 lemons above)
Preheat the oven to 350°F. Spray the bottom of an 8 x 4-inch loaf pan with non-stick cooking spray. Line the bottom with a piece of parchment paper. Spray entire pan.

Sift together the flour, baking powder, and salt into one bowl. In another bowl, whisk together the yogurt, 1 cup sugar, eggs, lemon zest, and vanilla. Slowly whisk the dry ingredients into wet ingredients. With a rubber spatula, fold the vegetable oil into the batter, making sure it’s all incorporated, but don’t over-mix. Pour the batter into the prepared pan and bake for about 50 minutes or until a cake tester placed in the center of the loaf comes out clean.

Meanwhile, cook the ⅓ cup lemon juice and remaining ⅓ cup sugar in a small pan until the sugar dissolves and the mixture is clear. Set aside.

When the cake is done, allow it to cool in the pan for 10 minutes. Carefully place on a baking rack over a sheet pan. While the cake is still warm, pour the lemon-sugar mixture over the cake and allow it to soak in. Cool and serve with whipped cream and berries.
miramar farms granola

Prep time: 10 min  |  Bake time: 30 min
Difficulty: Easy  |  Serves: A crowd!

4 cups rolled oats
2 tsp cinnamon
1 tsp salt
¼ cup vegetable oil
⅓ cup local honey
⅓ cup firmly packed light brown sugar
2 tsp pure vanilla extract
½ cup roughly chopped almonds
½ cup chopped walnuts or pecans
1 cup dried cranberries
½ cup unsweetened shredded coconut
Preheat the oven to 325°F. Line two baking sheets with parchment paper.

In a large bowl, toss the oats with cinnamon and salt. In a medium bowl, stir together the oil, honey, brown sugar, and vanilla. Whisk until completely blended. Pour honey mixture over oats mixture and combine them; gather some of the mixture in each hand and make a fist. Repeat until oats are coated with honey mixture. Divide the mixture between the prepared baking sheets. Spread evenly, but leave a few clumps for texture.

Turn oven down to 300°F. Bake for 10 minutes, then remove from the oven and use a metal spatula to lift and flip the granola. Sprinkle nuts over the granola. Bake for 10 more minutes, then remove from oven and flip. Bake for 7 more minutes, then remove from oven and flip. Sprinkle the coconut over the granola and return the baking sheet to the oven. Bake for 3–4 minutes, until the coconut is slightly browned.

Remove from the oven and let cool completely. Sprinkle dried cranberries over the granola and then transfer to an airtight container.
miramar farms cheddar chive scones

*Prep time:* 20–30 mins  |  *Bake time:* 20–25 mins  
*Difficulty:* Moderate  |  *Serves:* A crowd!

4 cups all-purpose flour  
(plus a bit more for working the dough)  
2 Tbsp baking powder  
2 tsp salt  
3 sticks cold unsalted butter, cubed  
4 eggs  
1 cup cold heavy cream  
1 Tbsp flour  
½ lb extra sharp yellow cheddar cheese  
1 cup minced fresh chives  
Egg wash (1 small egg mixed with 1 Tbsp water)  
Kosher salt
Preheat the oven to 400°F.

Combine 4 cups of flour, baking powder, and salt in the bowl of an electric mixer fitted with a paddle attachment. Add the butter and mix on low speed until the butter is pea sized. In another bowl, mix the eggs and heavy cream; quickly add them to the flour and butter mixture.

Combine until just blended—do not over-mix. In a third bowl, toss the cheddar cheese, chives, and 1 tablespoon of flour and add them to the dough. Mix until they are almost incorporated.

Dump dough onto a well-floured surface and knead for one minute, until the cheese and chives are well distributed. Divide the dough into four sections. Gently shape each of the sections into a rough circle, approximately ¾-inch thick. Cut each circle into 6 triangles.

Wrap and store in refrigerator or freezer until ready to bake. When ready to bake, place on baking sheet lined with parchment paper; brush with egg wash and sprinkle lightly with kosher salt. Bake for 20–25 minutes until golden brown. Enjoy while warm if possible!
may

strawberries
arugula salad with strawberries

*Prep time: 15 mins  |  Difficulty: Easy  |  Serves: 4*

1 cup strawberries, rinsed, hulled, and quartered
2 Tbsp balsamic vinegar (divided)
2 Tbsp olive oil
¼ tsp salt
¼ tsp pepper
2 bunches arugula, washed, dried, and trimmed
½ cup toasted pecan halves

In a large bowl, toss strawberries with 1 tablespoon balsamic vinegar. Let the strawberries sit for 5 to 10 minutes.

In a small bowl, whisk together the remaining 1 tablespoon balsamic vinegar with the olive oil, salt, and pepper.

Add the vinaigrette you’ve just made to the strawberries. Add arugula and toasted pecan halves.

Toss to combine, and serve.
robin’s wickedly good popcorn

*Prep time: 15 mins | Difficulty: Easy | Serves: 4*

¼ cup extra virgin olive oil
6 medium cloves garlic, peeled and smashed
2 sprigs of rosemary
8 fresh sage leaves
4 fresh bay leaves
2 chile de arbol pods (optional)
4 tsp kosher salt
½ tsp black pepper
1 cup popcorn
¼ cup good extra virgin olive oil
1 wedge parmigiano-reggiano
Heat oil until it begins to smoke in a heavy pot with a tightly fitting lid.

Add garlic and herbs and 1½ tsp salt and the pepper. Reduce heat to low and cook for 5 minutes, stirring often. Do not let it brown. Remove the garlic cloves and discard. Leave the rest of the herbs in the pot.

Add popcorn and partially cover the pot. When you hear the first pop, put the lid on. Cook the popcorn, shaking the pan vigorously until popping slows. Turn off the heat and continue shaking.

Transfer popcorn to a bowl with the herbs and garlic and drizzle with the ¼ cup extra virgin olive oil and sprinkle with remaining salt. Using a fine microplane, grate a generous amount of parmigiano-reggiano over the top and toss to coat.

Caution: Highly addictive! Serve warm if possible.
garden fresh zucchini bread

Prep time: 15–20 mins  |  Bake time: 60 mins  
Difficulty: Easy  |  Serves: 12–16

3 cups all-purpose flour  |  2 cups sugar  
1 tsp salt  |  2 tsp vanilla extract  
1 tsp baking soda  |  2 cups grated zucchini  
1 tsp baking powder  |  ¾ cup grated carrot  
3 tsp ground cinnamon  |  1 cup chopped walnuts  
3 eggs  
1 cup vegetable oil
Preheat the oven to 350°F. Spray the bottoms of two 8 x 4-inch loaf pans with non-stick cooking spray. Line the bottoms with pieces of parchment paper. Spray entire pans.

Sift flour, salt, baking powder, baking soda, and cinnamon together in a bowl.

Beat eggs, oil, sugar, and vanilla together in another large bowl.

Add the sifted dry ingredients to the wet mixture. Mix until blended, but not further. Gently stir in zucchini and carrots until well combined.

Pour batter evenly into the two prepared pans. Sprinkle chopped nuts on top of batter.

Bake for 40 to 60 minutes or until testing skewer inserted in the center comes out clean. Cool in pans on rack for 20 minutes. Remove breads from the pans and let them continue to cool. Serve warm if possible.
august

cucumbers
tzatziki sauce

Prep time: 15 mins  |  Total time: 12 hours  
Difficulty: Easy  |  Servings: 12

1 pint Greek yogurt, full fat
1 cucumber, peeled and grated
1 garlic clove, grated
⅓ cup olive oil
1 lemon, zested and juiced
½ cup minced fresh dill (packed)
Salt and lemon pepper

Mix everything together until it is all blended and the oil has emulsified into the yogurt. Taste for seasoning, and add salt if you think necessary.

Line a mesh strainer with coffee filters. Fill the filters with the tzatziki and place over a bowl (you don’t want the bottom of the strainer to touch the bowl, you want there to be room for the tzatziki to drain and thicken). Cover with plastic wrap and let sit in the refrigerator overnight.

Remove from the refrigerator and discard drained liquid. Taste and adjust seasoning if necessary. Serve with chicken, fish, or as an appetizer dip.
September tomatoes

easy tomato tart

Prep time: 30–40 mins  |  Bake time: 40 mins
Difficulty: Moderate  |  Servings: 8

1 store-bought puff pastry
All-purpose flour for dusting
3–4 medium-sized vine-ripened tomatoes
1 tsp granulated sugar (optional)
Salt, preferably a finishing sea salt such as Maldon
4 oz fontina cheese
Fresh thyme leaves
Extra-virgin olive oil
Freshly ground black pepper
Finishing olive oil
Preheat oven to 375°F. Line a shallow rimmed baking sheet with parchment paper. Unfold the puff pastry onto a lightly floured surface. Use a rolling pin to roll the pastry into a ¼-inch thick rectangle (about the shape of the baking sheet). Slice tomatoes and sprinkle them with the optional sugar and a pinch of salt.

Gently roll the pastry over a rolling pin and unfold onto the lined baking sheet. Using the tip of the knife, lightly score a border about ½-inch from the edge of the pastry (do not slice all the way through). Prick the dough inside the border all over with a fork to prevent puffing during baking.

Grate cheese and sprinkle inside the pastry border, and then arrange tomatoes in a single layer in this same area. Scatter thyme leaves over the tomatoes. Drizzle with olive oil and season with black pepper.

Bake the tart until the pastry is crisp and deeply browned on the bottom and edges, about 40 minutes. Remove from the oven. Drizzle with additional olive oil and sprinkle liberally with sea salt. Cut into portions and serve.
october
pumpkins
half moon bay pumpkin bread

Prep time: 15–20 mins  |  Bake time: 60 mins
Difficulty: Easy  |  Serves: 6–8

1 cup unsweetened pumpkin (not pie mix!)
1 cup sugar
½ cup vegetable oil
2 eggs
1¼ cups all-purpose flour
½ cup whole wheat flour
1 tsp baking soda

¼ tsp baking powder
½ tsp ground cinnamon
½ tsp ground cloves
½ tsp ground nutmeg
½ tsp salt
1 cup roasted pumpkin seeds (optional)

Preheat oven to 350°F. Spray bottom of 8 x 4-inch loaf pan with non-stick cooking spray. Line bottom of pan with parchment paper. Spray entire pan.

Beat the pumpkin, sugar, oil, and eggs in a large bowl. Sift the flour, baking powder, baking soda, cinnamon, cloves, nutmeg, and salt into another bowl. Add the dry mixture to the wet ingredients and stir to combine. Pour into prepared loaf pan and sprinkle with pumpkin seeds. Bake for full 60 minutes or until the top is risen and well browned.

Tip: Serve warm with honey butter.
about miramar farms

The property at Miramar Farms was first settled in the late 1800’s by the Miguel family. Jayne and Mark Battey purchased the property in 1994, and after restoring the 1906 farmhouse, began to rehabilitate the 11-acre property that had fallen into disrepair. The Battey family is only the fourth owner of Miramar Farms in over 112 years.

While stories of row crops, flowers, horse stables, and nursery activities have been shared by neighbors and friends, the land was left fallow for over 30 years before returning to agricultural production in 2012.

Today, Miramar Farms grows a diversity of vegetables, herbs, and flowers, along with strawberries, raspberries, apples, and pears. Depending on the time of year, you’ll find a variety of fruits and vegetables, along with eggs from our chickens and honey from our apiary. We produce exclusively for guests of the farm and donate excess product to local food banks.
The farmhouse at 420 Purisima Way, circa 1942

The barn at Miramar Farms, 1994
“This is the power of gathering: it inspires us, delightfully, to be more hopeful, more joyful, more thoughtful: in a word, more alive.”

– Alice Waters, chef, author, activist, and founder of Chez Panisse restaurant