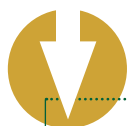


STILL Hungry?

story by MIA ROSE PORIS
photos by JOY GODFREY

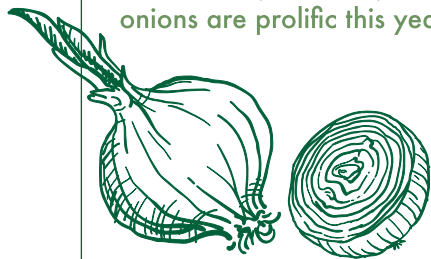
| Thanks to our chefs who took up the pitch fork challenge and went for their version of American Gothic!



We use all local beef and/or veal bones to make our stock every week. The bones are roasted, painted with tomato paste and roasted again, then boiled with Farmer Ric's beautiful leek tops and other veggie scrap in water for 24 hours. This also serves as the base for our steak demi glace.



Local farms are struggling to produce greens, tomatoes and some root vegetables with the heat and drought this summer, however, local onions are prolific this year!



Look for the new lamb dish at Farm and Table rolling out this month, featuring local potatoes, Tucumcari feta, Silver Leaf cucumbers and tomatoes and Sol Harvest Farm mint!



| Chef Carrie Eagle

SOL HARVEST ONION SOUP AU GRATIN

Chef Carrie Eagle, **Farm and Table**

- 2 Tablespoon butter
- 1 gallon julienned yellow or white onion
- 2 sprigs fresh thyme
- 1 quart sherry
- 1 gallon beef or veal stock
- Salt and pepper to taste
- 1 day-old baguette
- 12 ounces sliced gruyere

Melt butter in soup pot, add onions and fresh thyme, simmer until onions are slightly caramelized and light brown in color. Deglaze with sherry. Reduce sherry by half, add stock. Season and simmer for 30 minutes.

Slice baguette into 1/4-inch pieces, leave exposed or bake at 350 degrees for 5 minutes, bread should be hard but not stale. Ladle individual portions of soup into oven-safe bowls or crocks. Sprinkle 1-ounce Gruyere on top of each soup. Bake at 425 degrees, until cheese is melted and slightly golden brown. Top with minced chive and parsley.

SILVER LEAF
FARMS
CORRALES, NEW MEXICO

SOL HARVEST
Farm

*Farm and Table is located at 8917 Fourth St. NW in Albuquerque. 505.503.7124.
farmandtablenm.com.*

This month, *Still Hungry?* brings you two very talented Albuquerque chefs, who are intimately familiar with our local soil and all it yields—or doesn't—as their dishes are brought straight from the earth to the plate. Chef Carrie Eagle of Farm and Table tells us that this year, in this heat and drought, produce is struggling in the dry earth, but the onions are prolific. And inspired by that bounty, she's shared with us her Sol Harvest Farm French onion soup.

Chef Jonathan Perno of La Merienda at Los Poblanos Historic Inn and Organic Farm brings us a decadent breakfast to be enjoyed in the cool of the early desert-morning air. His blue corn yogurt pancakes are rich and delicious—and especially delightful when topped with local stone fruit, which has been so bountiful this summer. We hope you enjoy these farm-created dishes as much as we do, for their ingredients reveal our earth's local gifts.



Chef Jonathan Perno |

BLUE CORN YOGURT PANCAKES

Chef Jonathan Perno, **La Merienda at Los Poblanos**

Serves 6

- 1 cup blue cornmeal
- 1 pinch of salt
- 1 cup boiling water
- 2 whole eggs
- ¼ cup olive oil
- 1 to 1 ½ cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 to 1 ½ cups yogurt

In a large bowl, combine the cornmeal and the salt and pour the water over it. Stir to combine and set aside to allow the cornmeal to bloom.

Once the cornmeal has absorbed the water, mix the eggs and the olive oil into the cornmeal until it resembles a smooth paste. In a separate bowl, combine the flour, baking powder and baking soda. Add half of the dry mix to the cornmeal and mix until fully incorporated. Next, mix half of the yogurt into the batter. Repeat with the remaining flour and yogurt. Adjust with either the flour or the yogurt if the batter is too wet or too dry.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each

pancake. Brown on both sides and serve hot with stone fruit, organic butter and a drizzle of honey.

La Merienda is located at Los Poblanos Historic Inn and Organic Farm, 4803 Rio Grande Blvd. NW in Los Ranchos de Albuquerque. 505.344.9297. lospoblanos.com.



Herbs should be picked the day you intend to use them. They start to lose their vitality the moment they leave the earth. To me, the magic of a dish is always in the herbs, they change it, enhance it, make it extraordinary. I see the energy of the universe contained in those herbs.



Blue corn has a deeper, more complex flavor than its yellow and white counterparts. Not only does it taste wonderful, but it is native to the area and reminds us to always appreciate the history of our regional foods.



Stone fruit like cherries and apricots embody the essence of summer in New Mexico. In years when there isn't a late spring freeze, New Mexico produces what I consider some of the best stone fruit in the country.

