



RECIPES FROM: chimacum corner farmstand

While living in Seattle, my husband Bob and I would reward a hard morning ride with a plate full of "Slacker" from the cosy little diner called "Dish" on Leary Way. After moving to Port Townsend, I often craved this belly-filling, fuel-packed meal for either a post-ride or pre-hike meal. Looking around the Chimacum Corner Farmstand, I saw all the essential items to hopefully re-create this power house dish...and it worked! Whether you are restoring calories spent or warding off a wicked hangover, this one's for you.

THE SUNDAY MORNING SLACKER(serves 4)

Ingredients:

6 medium sized potatoes
8 eggs or 2 packages Small Planet Tofu from Vashon Island
1/4 cup Fresh Breeze half & half
1 1/2 cup finely grated Mt. Townsend Creamery New Moon cheese
4 Jalisco corn tortillas, fried
1 jar Sweet Creek Enchilada sauce
2 Tbsp butter
1 vine ripe tomato, cored, seeded and diced
1/2 small red onion, minced
juice of one lime
1 bunch green onions, thinly sliced

Directions:

TATERS – uniformly dice your unpeeled potatoes and toss with a little olive oil and sprinkle with sea salt. Roast at 400 degrees until almost done, then finish under broil until crispy

PICO – core, seed and dice your tomato. mix together with green onion, red onion and lime juice...cilantro would be a good addition here too.

EGGS – using a large non-stick skillet or enameled pot, heat up 2 tbs of butter over medium heat. Whisk together your eggs with a little half and half until nice and creamy. If using tofu, simply crumble the block into the pot with your hands. Add the eggs (or tofu) into the pan and allow to set for a minute or two. Using a heat proof spatula or wooden spoon, scrape the eggs across the pan until scrambled and relatively dry. Add in your grated cheese, enchilada sauce and crumbled up fried tortillas. Keep stirring until cheese is fully melted and the dish is nice and hot.

Serve along with your oven potatoes, garnish with pico, and dig in! Rest assured it's going to be a great Sunday.

