

SUSTAINABLE RECIPE



WYLAND NATIONAL MAYOR'S CHALLENGE
FOR WATER CONSERVATION

Baked Farro The Lodge at Torrey Pines in La Jolla

½ CUP Diced Pancetta
½ CUP Onion (Finely Diced)
½ CUP Carrot (Finely Diced)
½ CUP Celery (Finely Diced)
1 CLOVE Garlic (Chopped)
2 CUPS Farro
1 CUP Chicken or Pork Stock
1 CUP Marinara Sauce
4 CUPS Water
1 Bay Leaf
1 Sage Leaf
1 Thyme Sprig
1 Marjoram Sprig
PINCH Rosemary

1. Sauté the pancetta in a sauce pan to render the fat. Add the vegetables and cook until tender; about 5 minutes.

2. Add the rest of the ingredients, season with salt and pepper, then bring to a boil, cover and bake in a 325 degree oven for 1 -1½ hours until most of the liquid is absorbed and the farro is tender.