



THE MARKET MASH UP 2011 RECIPES

Sun-Dried Tomato & Smoked Ham Tapanade

This Georgian version of the Provençal dish can be served as an appetizer, as a topping for roasted winter vegetables, or as a stuffing for meat or fish.

1 4-oz jar Sun-dried Tomato Pesto *from Hope's Gardens*
4 slices Berkshire deli ham *from Riverview Farms*
1 baguette, sliced into ½" rounds *from H&F Bread Co*
1 tablespoon finely diced celery *from Greenleaf Farms*
1 teaspoon Kosher salt
Soy sauce
1 teaspoon local honey
¼ cup olive oil *from Il Bel Cuore*
1 garlic clove *from Riverview Farms*

In a small bowl, combine olive oil and smashed garlic clove; set aside. In a separate bowl, combine celery, Kosher salt; add a dash of soy sauce and a dash of honey. Mix and let steep for 10 minutes.

Remove fat from ham slices; reserve for use in other recipes (caramelizing onions, for example). Finely dice remaining ham. In a medium bowl, mix sun-dried tomato pesto, diced ham. Strain celery mixture and add celery to pesto/ham. Mix well.

To serve, brush olive oil onto baguette rounds and top with tapanade.



EMILY G'S
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Honey Corn Muffin with Bacon Jam

Honey Corn Muffin:

- 1 c. **Riverview Cornmeal**
- 1 c. whole wheat flour
- 1 T. baking powder
- ½ c. organic sugar
- ½ stick butter (at room temp.)
- ¼ c. **Hidden Springs Farm Wildflower Honey**
- 2 eggs
- 1 c. milk

Combine all of the dry ingredients in a mixing bowl, blend in the butter. Work in eggs and milk to make a batter. Add the honey. Portion the batter into lined muffin tins. Bake at 350 for 12 minutes.

Bacon Jam:

- 1 lb. **Pine Street Market Bacon**
- ½ c. finely chopped onion
- 1 clove garlic minced
- ¾ c. petit diced tomatoes
- ¾ t. allspice
- ½ t. cayenne
- Pinch of nutmeg
- Pinch cracked black pepper
- ¼ c. bourbon
- ¼ c. apple cider vinegar
- 3 T. packed dark brown sugar

Slice bacon into thin strips. In a large skillet, cook the bacon for about 10 minutes and add onion and garlic. Cook another 5 minutes, until the fat is rendered and bacon starts to become crisp. Add spices and stir 30 seconds. Add the rest of the ingredients. Simmer 10-15 minutes over low heat. Using a slotted spoon, scoop bacon jam into a container leaving most of the fat/liquid behind. Once it is room temperature, chill for 6 hours or up to 5 days. Bring up to room temp before serving.

To Serve:

Cut open a Honey Corn Muffin spoon on **Emily G's Cranberry Port Jam** and a spoonful of Bacon Jam. Enjoy!

Very Berry Granola Cheese Bars

2 cups French Almond Vanilla Granola - **Pure Bliss**
1/2 cup oatmeal
1 cup butter softened

Mix ingredients, press into 11x 13 pan to form a crust. Bake 350 for 10 min, allow to cool

1/2lb chevre **Decimal Place Farm**
2Tbsp Lemon Juice
1/2 tsp vanilla
1Tbsp cornstarch

Mix ingredients and spread over cooled crust

1jar Raspberry Gran Manier Jelly **Fairywood Thicket Farm**
1 tsp cornstarch
1 apple cut in small pieces

Finally top with jelly mix and sprinkle some granola on top.
Bake at 350 for 25 min or until set.

Savory Bread Pudding

Southern Sandwich Bread	1 loaf	H&F Bread
Brown sugar	1 cup	
Eggs	5	
Vanilla extract	1 tablespoon	
Salt	1 pinch	
Whole organic milk	5 cups	
Apples peeled and diced	2 cups	Burge Organic Farm
Nutmeg grated	1 teaspoon	
Goat cheese	½ cup	Decimal Place Farm
Thyme minced	1 tablespoon	Greenleaf Farm

Directions

Preheat the oven to 325 degree F.

In a big bowl, tear apart the bread into chunks

In another bowl, mix the sugar and eggs until fully incorporated.

Mix in the vanilla and salt Blend well.

Slowly add the milk and mix until fully incorporated.

Add the cheese and mix till fully incorporated

Place the torn bread in a baking pan.

Pour the egg/milk mixture over the bread to evenly coat each piece of bread.

Wash your hands well.

Add the apple and gently fold the milk mixture into the bread with your hands.

Grate in nutmeg and sprinkle thyme over top

Cover with foil, place in the preheated oven and bake for 1 hour

Uncover and continue baking 30 minutes.

Check the consistency, it should be slightly mushy and semi-solid.

Continue to bake if needed.

Let cool slightly at room temp.

Shred gently with hands to aerate

Refrigerate overnight, covered.

Caramel Bourbon Sauce

Sugar	2 cups
Heavy cream	1 cup
Vanilla bean,	1 split in half lengthwise
Lemon juice	2 teaspoons freshly squeezed
Unsalted butter	2 tablespoons
Bourbon	1 tablespoon

Combine sugar and 1/2 cup water in a 2-quart saucepan set over medium heat.

Without stirring, cook mixture until dark amber in color, swirling the pan carefully while cooking, about 20 minutes.

Reduce the heat to low.

Slowly add cream, stirring with a wooden spoon.

Stir to combine.

Scrape the vanilla seeds into the pan, and add the pod.

Add lemon juice, butter, and bourbon.

Bring sauce to room temperature, or warm over low heat, before using.

Cover, and store, refrigerated, up to 1 week.

Taste of Barcelona

(4 servings)

Red Ripe Tomato 2 cup (diced)

Italian Trombone Squash Green Ola Farm
3 cup (diced or sliced depending on the size of squash)

Onion (Red or Yellow) - 1 cup (diced)

Garlic - 3 cloves (minced)

Valencia Salami Pine Street Market
1 package (diced -2 links)

Smoky Paprika Pasta Costa's Pasta 1 lb of pasta

Coffee Batdorf & Bronson 2 tablespoon of brewed coffee

Fig and Pine Nut Preserves Emily G's Jam 2 tablespoon

EVOO from "Il Bel Cuore" - 4 tablespoons

Garbanzo Beans – 1cup

Spanish Paprika, Salt & Pepper to taste

In a large skillet put 2 tablespoon of EVOO, onions and splash of water cook for 4 min or till onions are clear, add salami for 3 min on medium heat, add garlic and 1cup of garbanzo beans and squash and gently sautee for a few min. Finally add fig and pine nut preserves, 2 tablespoon of coffee, diced tomatoes, cooked pasta (al dente) salt, Spanish paprika and pepper to taste. Toss all the ingredients gently for a minute or two and it's ready to serve.

Cornmeal Cookie Ice Cream Sandwiches With Triple Berry Jam

Makes 20 sandwiches

Ingredients

½ cup (2 ounces) **Riverview Farms** cornmeal
1/2 teaspoon salt
1 1/3 cups (6 ounces) unbleached flour
2 sticks (8 ounces) butter
2 tablespoons Vanilla
1 cups (4 1/2 ounces powdered sugar)

Zest from 2 lemons (4 teaspoons)
1 pint **Westside Creamery** Bourbon Pecan
1 10 oz. jar **Emily G's** Triple Berry jam
Granulated sugar for tops of cookies
2 or more sheets parchment paper
Recipe from **The Cookie Studio**

Directions

Preheat oven to 350 degrees.

Grind cornmeal in a food processor until fine

Whisk together flour, cornmeal, cornstarch, and salt. Set aside

In a mixer, blend butter, powdered sugar, vanilla, and lemon zest until creamy

Add flour mixture and mix until dough just comes together. Do not overmix

Form dough into a round disc and place on 1 sheet of parchment paper. Place another sheet of parchment paper on top of the dough.

Using a rolling pin roll the dough to 1/8 inch.

Place dough in freezer for approx. 15 minutes or until firm.

Remove the dough from the freezer and slowly peel the parchment from both the top and the bottom of the dough. Place the dough back on one sheet of the parchment paper.

Using a round cookie cutter (approx. 2" in diameter) cut out the cookies and place them on a parchment lined baking sheet. You can place the cookies close together as they spread very little.

Sprinkle the cookies with the granulated sugar before baking.

Re-roll the left over dough and place back in the freezer.

Bake for 5 minutes, turn the pan and bake another 5 minutes or until the edges are lightly browned.

When the cookies are cool, spread ½ tsp. jam on the bottom of one cookie.

Place 1 tablespoon of ice cream on top of the jam. Cover with a second cookie.

Freeze the cookies until the ice cream is firm.

Quasi Pickled Turnips With Pepper Jelly Vinaigrette

1 Bunch Turnips (approximately 3 -5 small/med. Turnips), can be one type or a mixture of several

Heirloom Gardens

1/4 Red Onion, Sliced Thinly

1/2 cup Pepper Jelly

Fairywood Thicket Jam

1/2 cup White Wine Vinegar

1/2 cup White Balsamic Vinegar

2 – 3 Garlic Cloves, Crushed

Greenleaf Farm

2 Tablespoons Chopped Parsley

Greenleaf Farm

1/4 Teaspoon Salt

2 Pinches Black Pepper

2 Pinches Cayenne Pepper

Medium Size Wide Mouth Mason Jar

1. Wash and peel turnips
2. Decide on style of cut; sliced, sticks, crinkle, cubes, or wedges and cut all Turnips
3. In Mixing bowl or pitcher combine all remaining ingredients, mix well
4. Place raw turnips and onions in clean jar, pack jar well. Pour liquid mixture over turnips.
5. Refrigerate for at least 4 hours.
6. Serve as condiment on a bar or in Bloody Mary's, on salads or sandwiches, alone or as a condiment to steak or pork.
7. Turnips will keep for up to 1 week.

Note: Any extra vinaigrette can be used as salad dressing or marinade.

Palate Cleanser: *Pear and Celery Salad with Fuyu Persimmon Puree*
First Course: *Crispy Jerusalem Artichoke Puree*
Main Dish: *Caramelized Onion Petals, Pork and Duck Rilette en Croute with Oxtail Glace*

Ingredients and Directions

Palate Cleanser:

Diced Pears
Flat Leaf Parsley
Fuyu Persimmon Puree
Celery

DIRECTIONS: Cut to Desired size and toss with lemon juice for purpose of cleansing the palate.

First Course:

1 lb Jerusalem Artichokes
Cream to Cover
2.5 Tbl Cold Butter
.25 t Allspice
.16 t Mace

DIRECTIONS: In a Large Pan cover peeled sunchokes with heavy cream and simmer until fork tender. Place in the blender and puree. Fry skins of sunchokes and place underneath the puree.

Pate Brisee:

2 1/2 cups (350 grams) all-purpose flour
1 teaspoon (4 grams) salt
1 tablespoon (14 grams) granulated white sugar
1 cup (2 sticks) (226 grams) unsalted butter, chilled, and cut into 1 inch (2.5 cm) pieces
1/4 to 1/2 cup (60 - 120 ml) ice water

PATE BRISEE DIRECTIONS: In a food processor, place the flour, salt, and sugar and process until combined. Add the butter, and process until the mixture resembles coarse meal (about 15 seconds). Pour 1/4 cup (60 ml) water in a slow, steady stream, through the feed tube until the dough just holds together when pinched. Add remaining water, if necessary. Do not process more than 30 seconds.

Turn the dough out onto your work surface and gather it into a ball. Divide the dough into two equal pieces, flatten each portion into a disk, cover with plastic wrap, and refrigerate for 30 minutes to one hour before using. This will chill the butter and allow the gluten in the flour to relax. At this point you can also freeze the dough for later use.

For each disk of pastry, on a lightly floured surface, roll out the pastry to fit into a 8 or 9 inch (20 to 23 cm) tart or pie pan. To prevent the pastry from sticking to the counter and to ensure uniform thickness, keep lifting up and turning the pastry a quarter turn as you roll (always roll from the center of the pastry outwards to get uniform thickness). To make sure it is the right size, take your tart or pie pan, flip it over, and place it on the rolled out pastry. The pastry should be about an inch larger than your pan.

When the pastry is rolled to the desired size, lightly roll pastry around your rolling pin, dusting off any excess flour as you roll. Unroll onto the top of your tart or pie pan. Never pull the pastry or you will get shrinkage (shrinkage is caused by too much pulling of the pastry when placing it in the pan). Gently lay in pan and with a small floured piece of pastry, lightly press pastry into bottom and up sides of pan. If using a tart pan, roll your rolling pin over top of pan to get rid of excess pastry. If using a pie pan, flute the edges of the pastry. The pastry is now ready to use.

To prebake the tart or pie shell: With the tines of a fork, prick the bottom of the dough (this will prevent the dough from puffing up as it bakes). Cover and refrigerate for 20 minutes to chill the butter and to rest the gluten. Preheat oven to 400 degrees F (205 degrees C) and place rack in center of oven. Line the unbaked pastry shell with parchment paper or aluminum foil. Fill tart or pie pan with pie weights, rice, or beans, making sure the weights are to the top of the pan and evenly distributed over the entire surface. Bake crust for about 20 to 25 minutes or until the crust is dry and lightly browned. Remove weights and cool crust on wire rack. Proceed with desired recipe that calls for a pre-baked shell.

Duck and Pork Rilette en Croute:

1 lb Duck Leg (deboned)

1 lb Pork Belly

1 lb Pork Shoulder

3 lbs lard

Spices of choice (.25 t ea.) (Nutmeg, Allspice, Mace, Aleppo Pepper, White Pepper)

.12 # Salt

Salt (Season to Taste)

DIRECTIONS: Rub all the meat with Spices and leave overnight. Cover with warm lard and cook covered on 175 F for 12-14 hours. Pull meat apart while warm with a fork with a raking motion adding small amounts of the warm fat to create a paste. Seal in a jar and top with warm lard to keep fresh and away from the air. Pack meat in the pate brisee and fold over and cook at 325 degrees for 10 minutes and rotate and cook for 10 more minutes.

Enjoy!

Garden Summer Rolls with Jammin' Wontons

Two fun, simple recipes

Garden Summer Rolls

Ingredients

Garden Pilaf, prepared as directed
Shitake mushrooms, 1/4 pound, sliced
Fresh Basil, 1 bunch, stems removed
4—6 lettuce leaves, torn
Jalapeno Raspberry Jam
Small Rice Paper wrappers
4 Green onions, chopped
3 tsp vegetable oil
1 tsp Sesame Oil
2 tsp low sodium soy sauce
Water

Directions

Sauté shitake mushrooms in 2 tsp vegetable oil. Remove from heat and cool. Add 1 tsp sesame oil, 2 tsp soy sauce and chopped green onions to the Garden Pilaf, stir to combine. Fill a shallow bowl with water. Soak 1 piece rice paper until pliable, but not entirely soft, 10 to 15 seconds. Lay flat on a cutting board. Place a piece of lettuce across wrapper 2 inches from bottom. Layer a tablespoon of Garden Pilaf, 3 strips of shitake mushrooms and a basil leaf to form a log-shaped pile. Fold bottom edge of wrapper up and sides in against filling. Roll up to top edge. Repeat with remaining ingredients. Cut in half on bias. For dipping sauce, combine 1/4 cup of Jalapeno Raspberry Jam and a tablespoon of water in a small saucepan. Bring to a simmer over low heat. Pour into dipping bowl and allow to cool. Serve with Garden Summer Rolls. Enjoy!

Jammin' Wontons

Ingredients

Garden Pilaf, prepared as directed
Shitake mushrooms, 1/4 pound, chopped
Fresh Basil, 1 bunch, chopped
4 Green onions, chopped
Jalapeno Raspberry Jam
Wonton Wrappers, cut in half to form triangles
1 tsp Sesame Oil, divided
3 tsp vegetable oil, plus more for frying
2 tsp low sodium soy sauce
Water

Directions

Sauté shitake mushrooms in 2 tsp vegetable oil. Remove from heat and cool. In large bowl combine prepared Garden Pilaf, shitake mushrooms, basil, green onions, sesame oil and soy sauce. For each wonton, lay a triangle flat. Brush sides with water. In center of wonton, place a small spoonful of the Garden Pilaf mixture. Fold over and seal sides to form a triangle. Continue for each wonton. Deep fry in vegetable oil. For dipping sauce, combine 1/4 cup of Jalapeno Raspberry Jam and a tablespoon of water in a saucepan. Bring to a simmer over low heat. Pour into dipping bowl and allow to cool. Serve with Jammin' Wontons. Enjoy!

Garden Pilaf from Garlic Clove Foods



Produce from Farmer Jeff



Jalapeno Raspberry Jam from Emily G's



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