

GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May 11 - October 2013
9:00-12:00 noon

Located in the South Russell Village Hall
Parking Lot, corner of Bell St. and Rt. 306

Visit our Web Site:

<http://www.geaugafarmersmarket.com>

August 24, 2013

Looking Ahead: Annual Tomato Tasting Contest on September 7 and Annual Salsa Tasting Contest on September 21. Vendors and shoppers are encouraged to enter their favorite tomato variety in two size categories: regular and cherry, or their favorite hot or mild salsa. Watch for more details.

Lentil Salad

½ lb. brown lentils, rinsed
3 garlic **cloves**
2 **bay leaves**
1 **red bell pepper** chopped into 1/2 in. pieces
1 **yellow bell pepper**, chopped into 1/2 in. pieces
1/2 cup chopped **tomato**
1/2 cup diced **carrot**
1/3 cup crumbled feta cheese
1/4 cup thinly sliced kalamata olives
1/4 cup diced **red onion**
1/4 cup chopped fresh **flat-leafed parsley**
1/4 cup red wine vinegar
2 TB olive oil
1/2 tsp salt
1/4 tsp black pepper

Place lentils, garlic and bay leaf in a large saucepan. Add water to cover and bring to a boil. Reduce heat to medium-low, cover and simmer until lentils are tender, 30-40 minutes. Drain, discard the bay leaves and transfer to a bowl. Add red and yellow bell peppers, tomato, carrot, feta, olives, red onion, and parsley to the lentils and toss to combine. In a separate bowl, whisk together vinegar, oil, salt and pepper. Pour over lentil mixture and toss. Serves 6.

Multi-Use Salad Dressing

1/3 cup sugar	1 small onion , finely chopped
1/4 cup cider vinegar	1/4 cup unsweetened applesauce
2 TB water	2 TB canola oil
4 tsp prepared mustard	1 tsp salt
1/2 tsp pepper	

Combine ingredients in a blender or food processor and process until smooth. Ideal for salad of spinach or fresh greens, cole slaw or chicken salad.

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2013

B Sweet Baking Co.
Blue Jay Orchard
Chelsea Flower Garden
Classic Kettle Corn
Endeavor Farm
Farm Girl Honey & Artful Clutter
Fowl Play Farm
Great Lakes Spices
Hershberger Produce
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
June Eve's Farm
Little Wing Woodcrafters
Maple Crest Farm
Maplestar Farm
Messenger Century Farm
Middlefield Original Cheese Coop
October Moon Farm
Pheasant Valley Farm
Polecat Pines Mushroom Farm
Precious Resources Preschool
Puppy Love Pet Bakery
Rad Foods, LLC
Rock Valley Run CSA & Greenhouse
SAND Farm LLC
Sandee River Farm
Schultz Fruit Farm
Sirna's Farm and Market
Sisters Cakery Bakery
Storehouse Tea Company
Sugar Me Desserterie

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Golden Potato-Zucchini Pancakes

2 medium **zucchini**, grated
2 **eggs**
1/4 cup whole wheat flour
1/2 tsp salt
1/4 tsp pepper
1/4 tsp dried basil
1 large **onion**, finely chopped
1 medium **potato**, grated
1 medium **carrot**, grated
Kernels from an ear of cooked **corn**
1/4 cup shredded **sharp cheddar cheese**

In a strainer or colander drain the zucchini, squeezing to remove excess liquid. Pat dry. In a large bowl, whisk eggs, flour, salt, pepper, and basil until blended. Stir in onion, potato, corn, cheese, and zucchini. In an electric skillet heat 1/4 inch of oil to 375 degrees. Working in batches drop the mixture by 1/3 cupfuls into the oil; press to flatten slightly, Fry 2-3 minutes on each side until golden brown. Drain on paper towels. If desired, sprinkle with cracked pepper and serve with sour cream.

Creamy Dilled Cucumber Salad

2 English **cucumbers**, thinly sliced
1 tsp. salt
1 1/2 cups of sour cream
1/4 cup thinly sliced **red onion**
1/4 cup snipped fresh dill
2 TB white wine vinegar
2 **garlic cloves**, minced
1 tsp sugar
1 tsp pepper

Place cucumbers in a colander over a bowl. sprinkle with salt and toss. Let stand 15 minutes. Squeeze and blot dry with paper towels. In a large bowl combine the remaining ingredients; stir in cucumbers. Refrigerate, covered, at least an hour.

Grilled Potatoes

6 medium-large **potatoes**, thinly sliced
3 large sweet **red peppers**, thinly sliced
3 large **onions**, peeled, halved and thinly sliced
1/3 cup olive oil
6 **garlic cloves**, minced
3 tsp. salt
1 1/2 tsp pepper

In a large bowl combine potatoes, red peppers and onions. In a small bowl mix oil, garlic, salt and pepper; add to potato mixture and toss to coat. Transfer to a 13 x 9 in disposable foil pan and cover with foil. Place pan on grill over medium heat. Cook until potatoes are tender and remove from heat. Good warm on grilled hot dogs or as a side dish.

Garden Bow Tie Salad for a Crowd

1 medium **cucumber**
1 medium **yellow summer squash**
1 medium **zucchini**
1 medium **sweet red pepper**
1 medium **green pepper**
4 cups fresh **broccoli florets**
3 cups fresh **cauliflowerets**
1 small **red onion**, finely chopped
2 pkgs. dry Italian salad dressing mix
4 1/2 cups cooked bow tie pasta
1/4 cup olive oil
1/4 cup red wine vinegar
3/4 tsp salt
1/2 tsp pepper

Wash the first five ingredients but do not dry; chop and transfer to a large bowl. Add remaining vegetables. Sprinkle with dry dressing mix; toss to coat. Refrigerate, covered, 4-6 hours or overnight. Cook pasta, drain and rinse with cold water. Add to vegetable mixture. In a small bowl whisk together the remaining ingredients. Add to salad, toss to coat. Serves 24 with 3/4 cup servings each.

Chunky Veggie Slaw

1 small head **cabbage**, chopped
6 cups fresh **broccoli florets**
1 medium **cucumber**, chopped
1 celery ribs, sliced
1 small **green pepper**
3/4 cup buttermilk
1/2 cup reduced fat mayonnaise
3 TB cider vinegar
2 TB sugar
1/2 tsp salt

In a large bowl combine the first five ingredients. In a small bowl whisk buttermilk, mayonnaise, vinegar, salt and sugar. Pour over salad and toss to coat. Top with chopped walnuts and chopped scallions. 14 servings of 1/2 cup each.

Braised Cabbage and Apples

1 tablespoon butter
1 medium **onion**, halved and thinly sliced
1 **apple**, halved, cored, and sliced
1 head red **cabbage** (2 pounds), cored, quartered, and thinly sliced
3 tablespoons cider vinegar
4 teaspoons sugar
1/2 cup water

In a large Dutch oven or heavy pot, melt butter over medium. Add onion and apple; cook, stirring, until onion softens, 4 to 6 minutes. Stir in red cabbage and season with coarse salt and ground pepper. Add cider vinegar, sugar, and water. Bring to a boil; reduce to a simmer, cover, and cook until cabbage is tender, 20 to 25 minutes. Season with salt, pepper, and sugar.