

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>

May 25, 2013

Still plenty of time to pick up transplants for your garden - many varieties of tomatoes, pepper and basil plants, annuals, potted and fresh cut herbs, perennials, and beautiful hanging baskets. Shop early for rhubarb, asparagus, green lettuce, green garlic, arugula, leeks, onions, collards, and mushrooms. Other items available include fresh eggs, goat cheese, meat and poultry, lots of fresh bakery including bread, rolls, pies, cupcakes, and cookies. Maple syrup, soaps and lotions, jams and other artisan products are also available for sale.

Vegetable Beef Soup

1 lb. beef stew meat cut in small pieces
1 medium onion, chopped
2 cloves garlic, chopped
2 cans escarole soup in broth
2-3 large tomatoes, diced
2 medium potatoes
3 large carrots
2 small to medium zucchini
½ box soy beans
½ box acine de pepe
½ tsp. dried thyme
Salt and pepper to taste

Brown the meat with the garlic and onion. Chop up vegetables into bite-sized pieces and add to meat mixture. Cook until all ingredients are done but don't overcook.

Marinated Mushrooms

1 lb small, whole, fresh mushrooms
2 small onions, sliced thin
2 bay leaves
½ cup salad oil
2/3 cup wine vinegar
1 tsp. oregano
½ tsp. coarsely ground black pepper
2 cloves garlic, minced

In a saucepan combine oil, vinegar, bay leaves, oregano and pepper. Bring to a boil and simmer for about 5 minutes. Add mushrooms, onions and garlic. Allow to simmer until mushrooms are barely tender, stirring often so the mushrooms cook evenly. This takes just a few minutes. Remove from heat. Refrigerate in a covered container for several hours or longer. Serve with picks as an appetizer or on lettuce for an unusual salad. Makes 2 cups.

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2013

B Sweet Baking company
Beecology
[Blue Jay Orchard](#)
Chelsea Flower Garden
Classic Kettle Corn
Double D Farms
Endeavor Farm
Farm Girl Honey & Artful Clutter
Fowl Play Farm
Hawthorne Springs Greenhouse
Herb Thyme
Hershberger Produce
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
June Eve's
Little Wing Woodcrafters
[Mackenzie Creamery](#)
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
Rad Foods, LLC
Rock Valley Run CSA &
Greenhouse
SAND Farm LLC
Santee River Farm
Schultz Fruit Farm
Sirna's Farm and Market
Sisters Cakery Bakery
Sugar Me Desserterie
Sweet Tooth

Cheryl Hammon Market
Manager
(440) 474-9885
Cheryl@GaugaFarmersMarket.com

Herb Margarine

Use this to add flavoring to vegetables, bread, potatoes, or other foods.

½ cup margarine, salted or unsalted
¼ tsp. tarragon
1 tsp. chopped parsley
½ tsp. savory
1/8 tsp. thyme
1/8 tsp. pepper

Soften margarine. Blend remaining ingredients by hand or whip with an electric mixer. Store covered in the refrigerator. Makes ½ cup.

Chicken and Shells Pasta Salad

3 - 4 chicken breasts with bone
8 oz. sea shell pasta
1 packet Knorr Pesto Sauce (dry)
1 tsp. wine vinegar
1 cup mayo
1/2 cup chopped walnuts
cherry tomatoes
parmesan cheese

Boil chicken; shred. Cook pasta according to box. Mix mayo, pesto and wine vinegar. Mix with pasta and chicken. Add nuts. Garnish with tomatoes and parmesan cheese. Serves 6

Rhubarb Chutney

Great on ham, pork, or chicken.

1 cup plus 2 tablespoons sugar
1/2 cup red wine vinegar
1 1/2 cinnamon sticks
1 1/2 tablespoons minced fresh ginger
1 1/2 teaspoons grated orange peel
1/2 teaspoon ground cardamom
4 1/2 cups coarsely chopped rhubarb (from 3/4 pounds rhubarb)
3/4 cup raisins, dried currants or dried cranberries
1/4 cup red or white onions or scallions, chopped

Stir first 6 ingredients in heavy large saucepan over medium heat until sugar dissolves and mixture boils. Add rhubarb, raisins/currants, and onions; bring to boil. Reduce heat and simmer until rhubarb is tender but not falling apart, about 4 minutes. Cool to room temperature. Discard cinnamon sticks. Cover and refrigerate chutney at least 1 hour. (Can be made up to 2 days ahead.) Bring to room temperature before serving. Makes about 4 cups.

Sausage and Peppers Over Rice

2 green peppers sliced
1 red pepper sliced
2 onions sliced
3 cloves of garlic, sliced
1 lb. Italian or Polish sausage in pieces
2 large tomatoes diced

Cook the onion in oil, add the peppers, then add the garlic, then the sausage and last the tomatoes. Optional: add some pepper flakes. Cook and serve over rice.

Bread Pudding

2 cups whole milk (or 2 cups half & half)
1/4 cup butter
2/3 cup brown sugar (light or dark)
3 eggs
2 teaspoons cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract
3 cups bread, torn into small pieces (french bread works best)
1/2 cup raisins (optional)

In medium saucepan, over medium heat, heat milk (or half & half) just until film forms over top. Combine butter and milk, stirring until butter is melted. Cool to lukewarm. Combine sugar, eggs, cinnamon, nutmeg, and vanilla. Beat with an electric mixer at medium speed for 1 minute. Slowly add milk mixture. Place bread in a lightly greased 1 1/2 quart casserole. Sprinkle with raisins if desired. Pour batter on top of bread. Bake at 350 degrees F for 45 to 50 minutes or until set. Serve warm.

Chicken and Rice Soup for Slow Cooker

1/2 cup uncooked wild rice
1/2 cup uncooked regular long-grain white rice
1 tablespoon vegetable oil
5 1/4 cup Chicken Broth
2 teaspoon dried thyme leaves, crushed
1/4 teaspoon crushed red pepper
2 stalk celery, coarsely chopped (about 1 cup)
1 medium onion, chopped (about 1/2 cup)
4 skinless, boneless chicken breast half (about 1 pound), cut into cubes
Sour cream and chopped green onion (optional)

Stir the wild rice, white rice and oil in a 3 1/2-quart slow cooker. Cover and cook on HIGH for 15 minutes. Stir the broth, thyme, red pepper, celery, onion and chicken in the cooker. Reduce the heat to LOW. Cover and cook for 7 to 8 hours (or on high for 4-5 hours) or until the chicken is cooked through. Serve with the sour cream and green onions, if desired.