

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>

September 7, 2013

Today is the Annual Tomato Tasting Contest. Come by the market booth and taste and vote. Two categories - regular and cherry. Fairmount Center for the Arts will lead the children in Tic Tac Tomato.

This Week at the Market: Lots of apples - wealthy, Paula red, Summer Rambo, Burgundy, Mollies Delicious, McIntosh, pippin, and Gala varieties. Navoo Family Market and Bakery from Middlefield and Teresangela's Authentic Homemade Breads join the market for today.

Looking Ahead: Cooking demonstration with Matthew Anderson from Umami Asian Kitchen in Chagrin Falls next Saturday, September 14. The Annual Salsa Tasting Contest is on September 21. Watch for more details.

Bacon, Basil, and Tomato Risotto

3 slices thick-cut bacon	3 cloves garlic , chopped
1 jalapeno , chopped	3/4 cups Arborio rice
1/2 cups dry white wine	2 1/2 cups chicken broth
2 medium (or 3 small) tomatoes , chopped	
Small bunch of basil , chopped	1/2 cups parmesan cheese, grated

Chop bacon into bite-sized pieces. Put the bacon in the saucepan you're going to cook the risotto in. Cook the bacon until it's just about crispy. Remove with a slotted spoon to a plate covered with a paper towel. Drain oil from pot until you have about 1 T left. Turn the heat to medium-low, add garlic and stir for about 30 seconds to 1 minute. Don't let it burn. Add chopped jalapenos. Meanwhile, pour your chicken broth into a separate saucepan and bring it to a boil; lower the heat and keep it at a simmer. Add the rice to the garlic and jalapeno. Cook the rice for about one minute, stirring until it's translucent around the edges. Add the white wine and stir until the wine is totally absorbed. Add about 1/2 C chicken broth and let it absorb. Keep adding more chicken broth and letting it absorb. Stir occasionally, too, so the rice doesn't end up sticking to the pot. Once you've used all the chicken broth, add the tomatoes. Cook them for a couple minutes while stirring. Add the bacon, basil, and parmesan cheese and stir. Serves 2. *Adapted from wearenotmartha.com*

Apple Crisp

6-8 apples , sliced thin	1/4 cup water	
3/4 cup sugar	1/2 cup flour	
1 tsp cinnamon	6 TB butter	1/2 tsp salt

Spread apple slices in baking dish and add water. Combine dry ingredients. Blend butter into dry ingredients until crumbly. Pour over the apples. Bake uncovered at 350 degrees for 1 hour. Serve warm or cooled.

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
Herb Thyme
Hershberger Produce
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JLynn Creations
June Eve's Farm
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Green Bean and Potato Casserole

6 cups/2 lbs. trimmed, cut **green beans**
4 to 6 med. **red potatoes**, sliced about 1/4-inch
1 large **onion**, sliced
1 teaspoon dried dill weed
1 teaspoon salt
1/2 teaspoon pepper
1 can cream of chicken soup or other cream soup, undiluted, or about 1 cup of seasoned white sauce or cheese sauce
butter

Spray the pot with cooking spray or lightly grease with butter. Layer sliced potatoes, sliced onion and green beans, sprinkling with dill and salt and pepper as you go. Dot with butter, about 1 tablespoon total, and add about 2 tablespoons of water. Cover and cook on HIGH for 4 hours (LOW, about 8 hours). Stir in soup or sauce; turn to LOW and cook an additional 30 minutes or leave on WARM until serving time or up to 4 hours. Serves 6 to 8. *From Weight Watchers*

Spicy Eggplant Spread with Thai Basil

1 pound **eggplant**, any variety
1 1/2 tablespoons light brown sugar
2 tablespoons rice wine vinegar
1 tablespoon mushroom or dark Chinese soy sauce
2 to 3 **Serrano chilies**, finely minced
3 tablespoons dark sesame or roasted peanut oil
3 garlic **cloves**, minced
3 tablespoons chopped **basil**
Salt
Small **basil leaves**
2 tablespoons black sesame seeds, toasted in a small skillet

Slash the eggplant in several places and put in a pan and roast in a 425 degree oven about 30-40 minutes, allowing the skin to char in places to give the dish a smoky flavor. Remove to a colander to cool. Peel - don't worry about stubborn flecks of skin-and coarsely chop the flesh. Mix the sugar, vinegar, soy, and chilies together. Heat a wok or skillet over high heat and add the oil. When it begins to haze, add the garlic and stir-fry for 30 seconds. Add the eggplant and stir-fry for 2 minutes, then add the sauce and fry for 1 minute more. Remove from the heat and stir in the chopped basil. Taste for salt. Mound the eggplant in a bowl and garnish with the basil leaves and sesame seeds. Or spread on croutons or crackers and garnish each individually. Makes about two cups. *From Vegetarian Cooking for Everyone*

Panzanella

6 (1/2-inch thick) slices day-old **bread**, cut into 1/2-inch pieces (about 3 cups)
1/4 cup Olive Oil divided in half
2 pounds (4 large) ripe **tomatoes**, cored, seeded and cut into 1/2-inch chunks
1 small **cucumber**, peeled, seeded and cut into chunks
1/2 cup finely sliced **red onion**
1/2 cup fresh **basil leaves**, cut into julienne strips
2 cloves **garlic**, pressed
Red Wine Vinegar
Salt and pepper, to taste

Brush bread pieces with half of the olive oil. Place bread on baking sheet and place in a 350°F oven until lightly toasted and slightly dry, for about 8-10 minutes. Set bread aside to cool. Meanwhile, in bowl, combine tomatoes, cucumber, onion, basil and garlic. Add cooled bread pieces; toss well. Drizzle salad with remaining olive oil and season to taste with red wine vinegar, salt and pepper.

Garden Fresh Tabbouleh

3 1/2 cups boiling water
2 cups cracked wheat
1 1/2 cups chopped **fresh parsley**
1/3 cups extra virgin olive oil
1/3 cups fresh squeezed lemon juice
1/4 cups chopped **fresh mint**
1 tsp salt
1/4 tsp cayenne
1/4 tsp ground cumin
Freshly ground black pepper
2 **cucumbers**, peeled, seeded, and diced (2 cups)
4 **scallions**, including tops minced (about 2/3 cups)
3 large ripe **tomatoes**, peeled, seeded, and diced (about 3 cups)

Pour water over the wheat in a large bowl. Cover and let stand until doubled in bulk, about 30 minutes. Drain in colander to remove excess water. Return to bowl. In a medium bowl whisk together parsley, oil, lemon juice, mint, salt, cayenne, cumin and pepper. Add cucumbers and scallions. Pour mixture over well drained cracked wheat, toss well, and let stand at room temperature for at least 1 hour to allow the flavors to blend. Adjust seasonings. Mix in tomatoes just before serving. Serve with romaine lettuce or as a side dish with grilled meats or vegetables.

Thank you!
South Russell Village for
12 years of tremendous support!