



## GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**  
**May 10 - October 2014**  
**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>

**July 5, 2014**

July is the busiest season here at the market. More and more produce is available each week. I am hopeful that we will see beets, radish, onions, arugula, sugar snap peas, broccoli florets, high tunnel tomatoes, and cucumbers in addition to the salad greens. Scapes and strawberries are reaching the end of their season and are being replaced by raspberries and soon to follow blueberries. The market will continue to be busy, so get here early for the best selections.

Also available this week will be hanging baskets and flowering plants, honey, maple syrup, grass-fed beef, eggs, fresh baked goods, hand-made soap and lotions, jams and jellies, spices, kettle corn, teas, and home-made craft items.

### GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014

Aurora Springs  
 B Sweet Baking Co.  
 Blue Jay Orchard  
 Chelsea Flower Garden  
 Chagrin Valley Crepes & Smoothies  
 Crooked Kettle Popcorn Co.  
 Dorsel Finn Farm  
 Endeavor Farm  
 Fowl Play Farm  
 Grace's Green Garden  
 Great Lakes Spices  
 Hawthorne Springs  
 Greenhouse  
 Hershberger Produce  
 Jack's Mountain Orchard  
 Jarz n Bars Ltd  
 JLynn Creations  
 Little Wing Woodwork  
 Maple Crest Farm  
 Maplestar Farm  
 Messenger Century Farm  
 One Great Nut  
 Pheasant Valley Farm  
 Precious Resources  
 Preschool  
 Purple Peke  
 Ridgeview Farm  
 Rock Valley Run CSA & Greenhouse  
 SAND Farm LLC  
 Sandee River Farm  
 Sirna's Farm & Market  
 Simply RAD Granola  
 Stacey Lee's Sugar & Spice  
 Storehouse Tea Co.  
 The Olive Scene  
 Two Ponys  
 Whisper Point

### Mexican Coleslaw with Creamy Salsa Dressing

- 1/3 cup mayonnaise or salad dressing
- 1/3 cup sour cream
- 1/3 cup bottled chunky chipotle salsa or desired salsa
- 1 tablespoon snipped fresh cilantro
- 1 teaspoon lime or lemon juice
- 1/8 teaspoon bottled hot pepper sauce (optional)
- 4 cups shredded\* green and/or red cabbage (about 1/2 of a medium head)
- 1/2 of a 15 1/4 oz can whole kernel corn with Mexican seasonings, drained,
- 1 cup red and/or yellow grape or cherry tomatoes
- 2 medium red, yellow and/or green sweet pepper, cut in thin, bite-size strips or chopped

For dressing, in a small bowl, stir together mayonnaise, sour cream, salsa, cilantro, lime juice, and, if you like, hot pepper sauce; set aside. In a large bowl, toss together the cabbage, drained corn, tomatoes and sweet pepper. Pour dressing over the cabbage mixture. Toss lightly to coat. Serve immediately for maximum crispness or cover and chill for up to 4 hours before serving. Makes 8 side-dish servings.

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### Lemony Snap Peas

8 cups water  
12 ounces sugar snap peas, trimmed  
1/2 teaspoon grated lemon rind  
2 tablespoons fresh lemon juice  
1 tablespoon extra-virgin olive oil  
1 teaspoon Dijon mustard  
1/2 teaspoon sugar  
1/4 teaspoon kosher salt  
1/4 teaspoon black pepper  
1 shallot, minced

Bring 8 cups water to a boil in a large Dutch oven. Add peas; cook 30 seconds or until crisp-tender. Drain and plunge into ice water; drain. Slice half of peas diagonally. Combine lemon rind and remaining ingredients in a medium bowl; stir with a whisk. Add peas; toss to coat.

#### Variations:

**Radish and Feta:** Prepare base recipe, reducing salt to 1/8 teaspoon. Add 1/2 cup thinly sliced radishes, 1/3 cup (about 1 1/2 ounces) crumbled feta, and 3 tablespoons chopped fresh mint to pea mixture. Toss to combine.

**Israeli Couscous and Dill:** Heat 2 teaspoons olive oil in a saucepan over medium heat. Add 2/3 cup Israeli couscous; sauté 3 minutes. Add 1 cup water; bring to a boil. Cover, reduce heat, and simmer 10 minutes. Drain and rinse; drain. Prepare base recipe with 6 ounces peas, increasing salt to 1/2 teaspoon and substituting 1/2 teaspoon minced garlic for shallot. Combine pea mixture, couscous, and 1 tablespoon minced dill. Top with 2 tablespoons shaved Parmesan cheese.

**Toasted Almond and Pecorino:** Prepare base recipe. Toast 3 tablespoons sliced almonds in a small skillet; cook over medium heat 3 minutes or until lightly browned. Add almonds to pea mixture; toss gently. Top with 3 tablespoons shaved pecorino Romano cheese.

### Broccoli & Grape Salad

1 lb bacon, cut into 1-inch pieces  
1 cup mayonnaise or salad dressing  
1 cup red and/or green seedless grapes, halved  
1/2 cup finely chopped red onion  
1/4 cup sugar  
7 cups fresh broccoli florets (1 large head)

In a large skillet, cook bacon over medium heat until crisp. Drain bacon on paper towels and set aside. In a large bowl, stir together mayonnaise, grapes, red onion and sugar. Add broccoli and two-thirds of the bacon; stir to coat. Cover and chill in the refrigerator for at least 1 hour or up to 24 hours. Store remaining cooked bacon, covered, in the refrigerator. Sprinkle remaining bacon over salad just before serving.

### Sautéed Snap Peas

1 1/2 pounds fresh sugar snap peas  
1 tablespoon good olive oil  
1 1/2 teaspoons kosher salt  
3/4 teaspoon freshly ground black pepper  
Sea salt or fleur de sel, for serving

Remove and discard the stem end and string from each sugar snap pod. Heat the olive oil in a large sauté pan over medium-high heat. Add the sugar snap peas, salt and pepper and sauté, tossing occasionally for 3 to 5 minutes, until the sugar snap peas are crisp tender.

Place the sugar snap peas in a serving bowl, sprinkle with sea salt and serve.

### Kale Salad

6 cups chopped kale (remove center stem)  
1/2 cup panko breadcrumbs  
1/3 cup Parmesan cheese

#### Dressing:

3T olive oil  
Juice of 1 lemon  
Salt and pepper  
Pinch of sugar

### Fried Zucchini Straws

2 cups all-purpose flour  
1 teaspoon paprika  
1/2 teaspoon garlic powder  
1 tablespoon kosher salt, divided  
4 large eggs, lightly beaten  
4 cups panko (Japanese breadcrumbs)  
4 tablespoons all-purpose flour  
1/2 teaspoon dried oregano  
1/4 teaspoon black pepper  
2 medium zucchini (about 1 lb.), cut into 1/4-inch-thick strips  
Canola oil  
1 cup grated Parmesan cheese

Combine 2 cups flour, next 2 ingredients, and 1 tsp. salt in a shallow dish. Whisk together eggs and 3 Tbsp. water in another dish. Process breadcrumbs in a food processor 10 to 15 seconds or until finely ground. Combine breadcrumbs, 4 Tbsp. flour, oregano, pepper, and remaining 2 tsp. salt in a third shallow dish. Dredge zucchini, in batches, in flour mixture; dip in egg mixture, and dredge in breadcrumb mixture. Pour oil to depth of 2 inches into a Dutch oven; heat over medium heat to 325°. Fry zucchini, in batches, 1 to 2 minutes or until golden. Drain on a wire rack over paper towels. Sprinkle with Parmesan cheese.