



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>

September 27, 2014

Time flies when we're having fun. I thought we just turned the calendar to September, and now we are preparing to turn it to October. Can you believe there are only two more weeks to the market after today? Make sure you are stocking up on products available. Hershberger Produce is taking orders for turkeys for the Thanksgiving holiday. Also, Debbie is taking orders for her custom-smoked bacon! She has samples for you to try and will take orders for later delivery. Also today, Sandee River Farm will have everything you need for fall decorating. Find pumpkins, gourds, Indian corn and corn stalks to decorate your house for fall.

One thing that is nice about fall, is that it is cool enough that you don't mind turning on the oven to cook. Today's featured recipes not only focus on products available at the farmers market, but represent comfort foods. Enjoy filling your house with the aroma of these great tasting recipes this week.

Cheesy Butternut Squash Cavatappi Bake

Nonstick cooking spray
3 cups peeled and cubed butternut squash
8 ounces dried cavatappi or other elbow macaroni
1 tablespoon butter
8 ounces cremini or button mushrooms, sliced
3 green onions, thinly sliced
2 tablespoons all-purpose flour
1 cup fat-free milk
¼ teaspoon salt
¼ teaspoon ground black pepper
6 ounces fontina cheese, shredded (1 1/2 cups)
2 slices reduced-sodium bacon, cooked and crumbled (optional)
Thinly sliced green onions (optional)

Preheat oven to 375 degrees F. Lightly coat a 2-quart rectangular baking dish with nonstick cooking spray; set aside. In a medium microwave-safe bowl combine squash and 2 Tbsp. water; cover with vented plastic wrap. Microwave on high for 4 minutes; stir. Microwave, covered, about 4 minutes more or until squash is tender. Carefully remove plastic wrap. Mash squash; set aside. Meanwhile, cook pasta according to package directions; drain. In a medium saucepan heat butter over medium heat. Add mushrooms and green onions. Cook until tender, about 5 minutes. Sprinkle flour over mushroom mixture. Cook and stir for 1 minute. Add milk, salt, and pepper. Cook and stir over medium heat until thickened and bubbly. Remove from heat; stir in squash. Add pasta. Gently fold to combine. Transfer half of the pasta mixture to the prepared baking dish. Sprinkle with half of the cheese. Add remaining pasta and cheese. Top with bacon, if desired. Bake, uncovered, for 20 to 25 minutes or until heated through and cheese is melted. Top with additional green onions, if desired.

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014

Aurora Springs
B Sweet Baking Co.
Blue Jay Orchard
Carhops Burger Sauce
Castlewood Farm
Chelsea Flower Garden
Chagrin Valley Crepes & Smoothies
Crooked Kettle Popcorn Co.
Elderberry Trail Farm
Endeavor Farm
Fowl Play Farm
Full Plate 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

**Larissa Bailey, Market Manager
(410) 562-5255**

Larissa@GaugafarmersMarket.com

Smoky Black Bean and Sweet Potato Chili

Nonstick cooking spray
1 T chopped canned chipotle pepper in adobo sauce
1 oz unsweetened baking chocolate, chopped
2 teas ground cumin
2 teas dried oregano
1 T chili powder
½ teas cinnamon
4 garlic cloves, minced
2-15 oz cans black beans, drained & rinsed
¾ lb sweet potatoes, peeled & cut into ½" pieces
1½ c corn kernels
2 green bell pepper, diced
1 28 oz can diced tomatoes
¼ cup shredded reduced-fat cheddar
2 Tablespoons chopped fresh cilantro

Coat the inside of a slow cooker with cooking spray. Combine chipotle pepper, chocolate, cumin, oregano, chili powder, cinnamon, garlic, black beans, sweet potatoes, corn, pepper & tomatoes in cooker; cook on low 8 hours. Serve chili topped with cheddar and cilantro.

Grilled Eggplant With Sweet Pepper-Tomato Topping

2 small eggplants (about 10 to 12 oz. each)
Great with Chinese eggplant or Japanese eggplants
2 tablespoons olive oil
1 teaspoon kosher salt
½ teaspoon coarsely ground pepper
Sweet Pepper-Tomato Topping

Preheat grill to 400° to 450° (high). Cut eggplant lengthwise into 5 (1/2-inch-thick) slices. Brush both sides with oil; sprinkle with salt and pepper. Grill eggplant, covered with grill lid, over 400° to 450° (high) heat 2 to 3 minutes on each side or until lightly browned and slightly charred. Serve immediately with [Sweet Pepper-Tomato Topping](#).

Crunchy Chicken Fingers

12 oz skinless, boneless chicken-breast halves
1 egg, lightly beaten
1 tablespoon honey
1 teaspoon yellow mustard
1 cup packaged cornflake crumbs or 2 cups cornflakes, finely crushed
¼ teaspoon salt
Dash ground black pepper
Ketchup (optional)

Heat oven to 450 degrees F. Cut chicken into ¾-inch strips. In a shallow dish, combine the egg, honey, & mustard. In another shallow dish stir together cornflake crumbs, salt, & pepper. Dip chicken strips into the egg mixture; roll them in crumb mixture to coat evenly. Arrange chicken strips on a baking sheet. Lightly spray with nonstick cooking spray. Bake 12 to 15 minutes, or until chicken is cooked through. Serve with ketchup, if desired.

Sweet Pepper Tomato Topping

2 tablespoons olive oil
1 tablespoon white wine vinegar
1 teaspoon salt
½ teaspoon coarsely ground pepper
2 large tomatoes, seeded and chopped
1 yellow bell pepper, chopped
1 green bell pepper, chopped
4 green onions, sliced
½ cup pitted Spanish olives, quartered
½ cup golden raisins, coarsely chopped
¼ cup firmly packed fresh basil leaves, chopped

Stir together first 4 ingredients in a large bowl. Add tomatoes and next 5 ingredients, tossing gently to combine. Let stand 15 minutes. Gently stir in basil just before serving.

Barley-Butternut Casserole – make ahead

7 slices maple-flavor bacon
1 ½ cups chopped onions (3 medium)
1 cup coarsely chopped celery (2 stalks)
½ cup coarsely chopped red sweet pepper (1 small)
4 ½ cups reduced-sodium chicken broth
½ cup dry white wine
1 ½ cups regular barley
4 cups peeled butternut squash cut into 1/2-inch pieces
¼ cup snipped fresh sage
½ teaspoon salt
½ teaspoon freshly ground black pepper
¼ cup reduced-sodium chicken broth (optional)
Small fresh sage leaves (optional)

Lightly grease a 3-quart rectangular baking dish; set aside. In a 4- to 5-quart Dutch oven cook bacon over medium heat until crisp. Remove bacon and drain on paper towels, reserving 1 tablespoon drippings in Dutch oven. Crumble bacon; set aside. Add onions, celery, and sweet pepper to the reserved drippings. Cook over medium heat about 5 minutes or just until vegetables are tender, stirring occasionally. Add 4 ½ cups broth and wine to Dutch oven; bring to boiling. Stir in barley. Return to boiling; reduce heat. Simmer, covered, for 25 minutes. Stir in squash. Simmer, covered, about 20 minutes more or until squash and barley are tender, stirring occasionally. Remove from heat. Stir in crumbled bacon, snipped sage, salt, and black pepper. Transfer mixture to the prepared baking dish. Cover baking dish with foil. Chill for 2 to 24 hours. To serve, preheat oven to 350 degrees F. If desired, drizzle squash mixture with ¼ cup broth to moisten, stirring gently to combine. Re-cover with foil. Bake for 45 to 55 minutes or until heated through, stirring once. If desired, garnish with sage leaves.

