

Farmers Market Recipes

Calabaza (Cuban) or Winter Squash Casserole

Submitted by Old Bethany Farms

4 cups steamed winter squash
2-3 Tbsp. chopped parsley or cilantro
2-3 Tbsp. chopped chives or onion
3 eggs
½ cup mayonnaise
1-2 Tbsp. vinegar
¼ tsp. salt
¼ tsp. pepper
½ tsp. hot sauce
¾ cup or 2 oz grated cheese
1 ½ cup or 4 oz cracker crumbs (Ritz or saltine)

Clean out seeds and strings from one medium Calabaza (Cuban) or any winter squash. Cut into 1"-2" slices, then steam, boil or bake, until tender. Drain, then remove rind and break up coarsely. In separate bowl, beat with fork 3 eggs, mayonnaise, parsley, chives, vinegar, salt, pepper and hot sauce. Add cooked squash, blend and then add grated cheese and cracker crumbs. Put into a greased loaf pan or an 8 x 8 square pan & bake at 375 until done, about 45 min. Delicious hot or cold. Serve as main course or a side dish.
Serves 4-6

Apple Cheese Casserole

Submitted by Harry & Sheila Reed

½ cup butter, softened
8 ounces Velveeta Cheese
2 1 lb cans of sliced apples (drained). Do not use apple pie filling.
1 cup of granulated sugar
¾ cup all-purpose flour

Cream butter and sugar in a mixing bowl. Add cheese and combine well. Add flour and mix well – batter will be stiff. Place apples in a buttered 1½-quart baking dish. Spread the cheese/flour mixture over the apples covering the apples well. Bake at 325 for 30 to 45 minutes.
Serves 4 – 6.

Farmers Market Recipes

Blueberry-peach cobbler

Submitted by Betty Attaway

1 cup all purpose flour
1/2 cup cold water
1/2 cup granulated sugar
3 cups sliced fresh peaches (to use canned peaches, use 1/2 cup syrup in place of water)
1 1/2 teaspoons baking powder
1/2 cup milk
1 cup fresh blueberries
1/4 cup butter or margarine
1 tablespoon butter or margarine
1/4 cup packed brown sugar
1 tablespoon lemon juice
1 tablespoon cornstarch
1 tablespoon granulated sugar
1/4 teaspoon ground cinnamon

Topping: Stir together flour, 1/2 cup sugar and baking powder. Add milk and 1/4 cup butter or margarine, stir till smooth; set aside.

Filling: In a medium saucepan stir together brown sugar and cornstarch; stir in water. Add peaches and blueberries. Cook and stir over medium heat till butter melts. Pour into a 1 1/2 quart casserole dish. Spoon topping over in mounds over hot filling; spread evenly over filling. Sprinkle with a mixture of 2 tablespoons granulated sugar and cinnamon. Place on shallow baking pan in oven. Bake 350 degrees 35 mins.

Cucumber Salad with Chile and Roasted Peanuts

Serves 4 – 6 as a side dish

1 long cucumber (or 2 small cucumbers)
1 bunch scallions, including 1/2 inch of the greens
1 serrano chile or jalapeno chile, finely diced
grated zest and juice of 2 limes
1 tablespoon light soy sauce
1 tablespoon light brown sugar
4 teaspoons roasted peanut oil
1/3 cup roasted peanuts, chopped
6 mint leaves, slivered
6 basil leaves

1. Peel the cucumber and cut across into 1/2 inch circles. Thinly slice the scallion. Combine the cucumbers, scallions, and chile in a bowl.
2. Combine the lime zest, juice, soy, sugar, and oil.
3. Toss the vegetables with dressing, then add the peanuts and herbs and toss again.

Recipe from Local Flavors by Deborah Madison

Farmers Market Recipes

Roasted Corn and Avocado Dip

Yields 2 ¾ cups

- 1 cup fresh corn
- 2 teaspoons olive oil
- 2 ripe avocados, peeled and chopped
- ¾ cup seeded, diced tomato
- 3 tablespoons lime juice
- 3 tablespoons chopped fresh cilantro
- 2 tablespoons minced onion
- 2 small jalapeno peppers, seeded and diced
- 2 garlic cloves, minced
- ½ teaspoon salt
- ¼ teaspoon ground cumin

Combine corn and oil in a shallow pan. Bake at 475 degrees for 15 minutes or until corn is lightly browned, stirring occasionally. Cool.

Combine corn, chopped avocado, and remaining ingredients, stirring well. Cover and chill at least 8 hours before serving. Serve with tortilla chips;

Recipe from [Southern Living Homestyle Cooking](#)

Vegetable Panini

Makes 6 Sandwiches

- 2 zucchini, cut lengthwise into ¼ inch-thick slices
- 2 yellow squash, cut lengthwise into ¼ inch-thick slices
- 1 small red onion, cut into ½ inch-thick slice
- ¼ cup olive oil
- Salt and freshly ground black pepper
- 2 baguettes or focaccia bread
- 6 ounces of goat cheese
- 2 tomatoes, sliced
- 8 large basil leaves
- ½ cup roasted bell peppers (you can use drained bottled roasted peppers)

Heat a grill pan or outdoor grill over medium-high heat. Brush the squash, zucchini, and onion slices with the oil, then sprinkle with salt and pepper. Working in batches, grill the squash, zucchini, and onion until they are tender and grill marks appear, about 4 minutes per side. Cool completely.

Spread the goat cheese over the cut sides of the bread. Top with the tomatoes and sprinkle with salt and pepper. Arrange the grilled zucchini, squash, onion, basil leaves, and bell peppers over the tomatoes. Cut the bread into equal pieces.

The sandwiches can be made 4 hours ahead. Wrap well with plastic wrap and refrigerate. Recipe adapted from Giada's Family Dinners

Farmers Market Recipes

Cinnamon Caramel Iced Coffee

Add the cinnamon before brewing to give this recipe spicy touch. You'll need to stir well to blend in the caramel syrup.

Ingredients:

6 tbs ground coffee

1/2 tsp cinnamon

1/2 cup caramel dessert syrup

Preparation: Mix the cinnamon into your loose ground coffee and then brew a pot of coffee by whatever method you prefer. Add the caramel syrup to the cinnamon-spiced coffee, and stir well until completely dissolved. Chill through in the fridge, and serve over ice cubes, with added milk or sugar to taste. The syrup makes this iced coffee pretty sweet as it is.

Recipe from About.com/Coffee/Tea