

Garden Recipes



Roasted Squash Soup

Ingredients:

5 cups **Orange Dawn Squash**
3 tbsp olive oil
1/2 cup chicken stock
1 tbsp honey (or maple syrup)
1/3 tsp all spice (or nutmeg)

Instructions:

Drizzle olive oil onto squash and roast for 1 hour at 350°F on a greased baking sheet. Puree the roasted squash, chicken stock, honey, all spice, and half & half. Serve warm in a hollowed fresh squash and enjoy!



Caprese Kabobs

Ingredients:

20 **Sugar Plum Grape Tomatoes**
15 mini mozzarella cheese balls
2 bunches of **Genovese Basil**
2 tbsp olive oil
Salt & Pepper to taste

Instructions:

Skewer cheese, tomatoes, and basil leaves. Drizzle the completed kabobs with olive oil and balsamic vinegar if desired.



Chunky Autumn Salad in a Jar

serving size: two quart jars

Ingredients:

6 -7 **Rudolf Radishes**
1/4 **Red Express Cabbage** head
3 - 4 **Bambino Carrots**
2 Granny Smith apples

Instructions:

Layer the chopped & diced ingredients for the slaw in a jar. Pour mixed dressing over the slaw and serve.

Dressing:

1/8 cup olive oil
1/8 cup rice vinegar
Juice of 1 lemon
salt & pepper to taste



Spring Pea Salad

Ingredients:

3 cups **Braising Mix Lettuce**
3 **Butter Globe Radishes**, sliced
1 cup fresh **Green Arrow Peas**, shelled
1 bunch fresh **Cascadia Pea** shoots
1/2 **Red Grano Onion**, cut in rings

Instructions:

Toss the ingredients and dress with your favorite dressing.

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Summer Tea Sandwich

Ingredients:

1/2 cup ricotta cheese
6 – 7 **Chives** stems, chopped
Lady Bug F1 Tomatoes, sliced
Pretty N Sweet F1 Peppers, sliced
Eversweet F1 Cucumbers, sliced

Instructions:

In a small bowl, mix together the ricotta cheese and chopped **Chives**. Spread the ricotta cheese mixture on slightly toasted whole grain bread and top each with tomatoes, peppers, or cucumbers.



Ground Cherry and Almond Pie

Ingredients:

1 single pie crust
3 cups **Aunt Molly's Ground Cherries**
3/4 cup sugar
1/4 cup corn starch
1 tsp vanilla extract
1/2 cup sliced almond

Instructions:

In a sauce pan, sauté **Aunt Molly's Ground Cherries**, sugar, corn starch, and vanilla extract for 10 minutes until thick. Pour into uncooked pie crust, topped with sliced almonds and bake for 45 minutes at 350°F.



Summer Zucchini Tarte

Ingredients:

3 - 4 **Black Coral Summer Squash**, sliced
1 tsp fresh **Giant of Italy Parsley**
1 cup Half & Half
1/4 cup grated parmesan cheese
1 unbaked pie crust

Instructions:

Layer the ingredients in the listed order and bake at 350°F for 45 minutes.



Classic Pesto

Ingredients:

3 bunches **Romanesco Basil**
1/2 cup olive oil
1/3 cup pine nuts
2 - 3 garlic cloves
1/2 cup grated parmesan
1/2 tsp salt

Instructions:

Puree all ingredients and enjoy!