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# Customer Appreciation Potluck Recipe Book



# Black Bean and Corn Salsa

## Ingredients

- 1 cup canned black beans, drained and rinsed
- 1 cup corn kernels - frozen, canned or fresh cooked
- 1/2 cup finely diced ripe tomato
- 1/4 cup chopped cilantro
- 4 green onions, chopped
- 1/2 medium red onion, chopped
- 1/2 medium sweet red pepper, chopped
- 2 fresh jalapeno peppers, seeded and minced
- 2 cloves garlic, minced
- 2 tablespoons lime juice
- 1 teaspoon salt

## Directions

1. In a mixing bowl, toss together all the ingredients. Taste, and adjust seasoning if necessary.
2. Let sit at room temperature for about 30 minutes or refrigerated for at least one hour before serving.

Wayne and Toni Sober

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# Mexican Salsa

2 1/2 pounds Roma Tomatoes  
4-10 jalapeño or serrano peppers  
1/2 bunch cilantro  
salt and pepper to taste

Roast vegetables. Put all ingredients in a food processor and process to desired texture. Add salt and pepper to taste.

Monica Ciszczon

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# Sausage balls

1 Pound Spicy Sausage  
2 Cups Bisquick  
3 Cups Shredded Cheddar Cheese  
3/4 Cup Water  
2 Teaspoons Salt

Mix all of the ingredients, form into balls and place them on a cookie sheet lightly sprayed with cooking spray. So easy! Bake at 350° for 25-30 minutes or until brown. This recipe makes about 30 sausage balls. Don't forget the honey mustard. We've found that either Ken's or O'Charley's Honey Mustard are the best. The sausage balls taste amazing right out of the oven. Store the left overs (if there are any!) in the fridge. Just like the sweet potato biscuits, these freeze really well. To reheat, put them in the oven at 200° for about 10-15 minutes, or pop a couple in the microwave for about 15 seconds.

Kate

# Homemade Applesauce

8 cups sliced apples (a mixture of apples is good,  
Rome, Jonathon, Ginger gold)  
1 cup water  
1/2 cup sugar  
cinnamon, to taste

Cook apples in water (or use cider) until soft. Mash  
to desired smoothness. Stir in sugar and cinnamon to  
taste.

-Emma Hayes

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# Chickpea and Veggie Salad

2 cans chickpeas, drained and rinsed  
1/2 cup coarsely chopped celery  
1/2 cup coarsely chopped green pepper  
1/4 cup chopped green onion  
1/4 cup chopped red pepper  
1/2 cup oil  
1/4 cup fresh lemon juice  
1 clove garlic, minced  
3/4 teaspoon salt  
1/4 teaspoon pepper

Mix together chickpeas and vegetables. In a small bowl whisk together remaining ingredients. Add to the chickpeas and toss lightly. Marinate at least one hour or overnight.

Wilma McGee, via the Sun News

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# Kohlrabi and Beet Coleslaw

## Dressing:

- 1/3 cup mayo
- 3 tablespoons white wine vinegar
- 2 tablespoons half and half
- 1 tablespoons sugar
- Salt and Pepper to taste

## Veggies:

- 1/2 head of cabbage
- 2 medium carrots
- 1 kohlrabi
- 2 small beets

Shred all veggies in the food processor, then mix with dressing. Chill before serving.

Ashley Norman

# The Ultimate Coleslaw

1 cup mayo  
1 Tablespoon Dijon mustard  
Drizzle of EVO  
1/2 lemon, juiced  
1 tablespoon red wine vinegar  
1 pinch of sugar  
Salt and pepper to taste  
Shredded mix of green and red cabbage  
Chopped onion (optional)

Mix together dressing ingredients and pour over cabbage. Stir to mix well.

Greg and Janet Messinger

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# Russian “Korean” Salad

## Ingredients

7 medium-sized carrots, grated into long, thin strands (A Kiwi comes in handy here.)

4 large cloves of garlic, peeled and minced into a fine paste

1 medium white or yellow onion, finely chopped

2 tablespoons ground (or — as I prefer — coarsely-cracked) coriander seeds

4 tablespoons vegetable oil (see notes)

3 tablespoons white vinegar (see notes)

1 teaspoon of salt, or to taste

1 teaspoon of cayenne pepper, or to taste

1 tablespoon honey or 1½ teaspoons of sugar

## Instructions

In a small pan, over medium heat, saute the onion in one tablespoon of oil until soft; remove from heat and set aside.

In a large mixing bowl, mix everything together with your hands; adjust seasonings as needed.

Cover the bowl with a piece of plastic wrap and refrigerate for 4-5 hours before serving. Kept covered and refrigerated, leftover salad remains good for 24 hours.

## Notes

Use an oil that has no flavor, e.g. sunflower, safflower, corn, canola. Olive oil does not work well here.

If you have an urge to use a fancy vinegar in this recipe, suppress it. White vinegar works best.

# Kale Fall salad

## ...Ingredients

- Large bunch of kale, cleaned and stemmed.
- 1 diced apple (with skin on)
- Almonds or nut of choice
- Dried cranberries (about a handful)
- 2 tablespoons of honey
- 2 tablespoons of balsamic
- 3 tablespoons of olive oil
- Salt
- 1 teaspoon of lemon juice

## Preparation

Rinse kale well. Cut stems and center ribs from kale, tear into small bite sized pieces. Combine diced apple and cranberries in a bowl. Set aside. Mix honey, balsamic, lemon juice and olive oil well. Pour dressing over kale and toss well. Add apple and cranberries. On a baking sheet spread almonds (or walnuts), drizzle lightly with olive oil and throw a few dashes of brown sugar on top. Cook until browned (not burned). Toss into salad. Enjoy!

Melissa

# Garden Party Salad

6 12 cups uncooked medium pasta shells  
4 cuts broccoli florets  
3 cups thinly sliced carrots  
1 pound smoked turkey cut into cubes  
2 medium yellow peppers, coarsely chopped  
1/2 cup chopped red onion  
12 oz cheddar cheese cut into cubes  
1 cup Italian dressing  
1/3 cup fresh chives, chopped

Cook pasta according to directions. In the last 2 minutes of cooking, add carrots and broccoli. Drain. Rinse with cold water to chill. Drain well.

Meanwhile, in a large bowl, put turkey, bell peppers, onion and cheese.

Stir cooled pasta mix into the turkey mixture. Pour dressing over salad. Add chives. Toss gently to coat.

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# Avocado Mango Salad

1 Avocado, peeled, pitted, diced  
1 mango, peeled, pitted, diced  
1 Small red onion, chopped  
1 jalapeno, seeded, ribs removed, diced  
1 lime, juiced  
1 tablespoon cilantro  
salt and pepper

Mix avocado with lime juice. Add all other ingredients and stir together. Serve.

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# Carolina Slaw

1 head of cabbage, shredded  
1 bell pepper, chopped  
1 medium sweet onion, chopped  
2 carrots, grated

Dressing:

1 cup sugar  
1 teaspoon salt  
2/3 cup vegetable oil  
1 teaspoon dry mustard  
1 teaspoon celery seed  
1 cup cider vinegar

Combine veggies in a large bowl.

In a saucepan, combine dressing ingredients and heat over medium heat. Bring to a boil and simmer until sugar is completely dissolved. Pour over vegetables and toss until well mixed. Cover and refrigerate until thoroughly chilled.

From Southern Food.com

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# Quinoa Brown Rice Salad

Multicolor quinoa  
Brown Rice  
Shredded Carrot  
Chopped green pepper  
Chopped Kohlrabi  
Chopped Onion, sauteed in sunflower oil  
Chopped apple  
Chopped black olive  
Chopped mint  
Chopped parsley, pinch of salt.

Dressing:  
Olive oil  
Vinegar

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# Spicy Jalapeño Coleslaw

- 1 head cabbage (about 3 1/2 pounds)
- 1-2 carrots
- 1 medium red onion
- 6 pickled jalapeños (if there are onion and carrot in the jar, add that too)
- 1 cup mayonnaise
- 1 cup greek yogurt or sour cream
- 1/4 teaspoon ground celery seed
- 1/2 cup juice from jalapeños
- 2 Tablespoons Dijon mustard
- 1/2 teaspoon hot sauce
- 1 teaspoon salt
- 1/2 teaspoon fresh ground black pepper

Shred or grate cabbage and carrots.

Add the onions.

Remove seeds from jalapeños and chop. Add to mixture.

In a separate bowl, mix mayonnaise, sour cream, celery seed, jalapeño juice, mustard, hot sauce, salt and pepper. Whisk together until they form a smooth liquid.

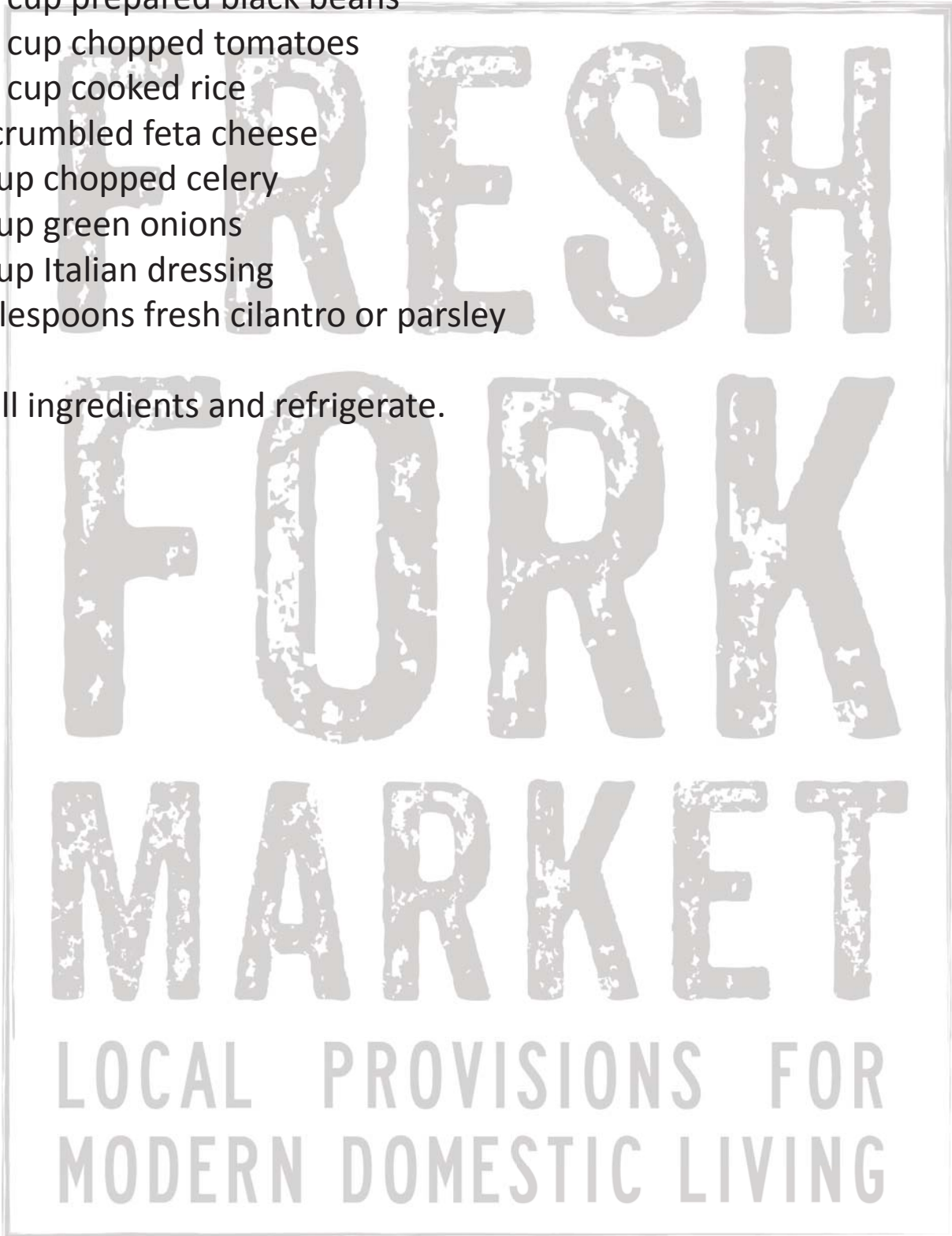
Season slaw with salt pepper, mixing well and then pour dressing over the slaw immediately and mix well, so all the veggies are coated. (Don't season the veggies until you are ready to pour over the dressing, as the salt will draw the moisture out of the cabbage and make it limp and the sharpness gets pulled out.) Serve immediately.

Teresa Hayes

# Rice, Black Bean and Feta Salad

- 1 1/2 cup prepared black beans
- 1 1/2 cup chopped tomatoes
- 1 1/2 cup cooked rice
- 4 oz crumbled feta cheese
- 1/2 cup chopped celery
- 1/2 cup green onions
- 1/2 cup Italian dressing
- 2 Tablespoons fresh cilantro or parsley

Mix all ingredients and refrigerate.





# German Potato Salad

2 pounds Yukon Gold potatoes  
1/2 pound bacon  
3/4 cup chopped onion  
1/3 cup white vinegar  
1/4 cup sugar  
1 tablespoon Dijon mustard  
1 teaspoon salt  
2 tablespoons mince chives, for garnish

Place potatoes in a medium sized pot and cover with enough water to extend 2 inches above the surface of the potatoes. Salt the water and bring to a boil over medium-high heat. Continue cooking until potatoes are tender when pierced with a fork-about 15-20 minutes. Drain and slice into 1/4 inch rounds.

Cook the bacon in a large skillet over medium high heat. Once crisp, drain on a paper towel lined plate and crumble into small pieces. Pour off the rendered fat, leaving behind about 1/4 cup. Turn the heat to medium and add the onion. Cook until translucent and just beginning to brown 4-5 minutes.

Whisk in vinegar, sugar, mustard, and salt and stir until thick and bubbly. Add the sliced cooked potatoes and toss to coat. Top with the crumbled bacon and garnish with chives. Serve warm.

Wilma McGee

# Farro with Acorn Squash and Kale

## ingredients

4 tablespoons unsalted butter, divided  
1 small acorn squash, peeled, halved, seeded, cut into  
1/2" cubes  
Kosher salt, freshly ground pepper  
1/2 bunch red Russian or other kale (about 5 ounces),  
center stems removed, leaves torn  
1 tablespoon vegetable oil  
3/4 cup farro  
1/4 cup diced white onion  
1 small garlic clove, very thinly sliced  
1/4 cup dry white wine  
2 cups vegetable stock mixed with 2 cups water,  
warmed  
1/4 cup finely grated Parmesan

## preparation

Preheat oven to 375°F. Melt 1 tablespoon butter in a medium saucepan. Add squash, season lightly with salt and pepper, and toss to coat. Spread out on a rimmed baking sheet. Roast, turning squash every 10 minutes, until tender, 30–35 minutes.

Cook kale in a large pot of boiling salted water until wilted, about 2 minutes. Transfer to a bowl of ice water to cool; drain.

Heat oil in a large ovenproof skillet over medium heat. Add farro; toss to coat. Roast in oven until toasted, stirring once, about 6 minutes. Transfer to a bowl; wipe out skillet.

# Farro with Acorn Squash and Kale

Melt 2 tablespoons butter in same skillet over medium heat. Add onion and cook, stirring occasionally, until translucent, about 4 minutes. Add garlic; stir until aromatic, about 2 minutes. Add wine; increase heat to high. Stir until almost evaporated, about 2 minutes. Add farro and 1/2 cup warm stock mixture. Stir until almost all liquid is absorbed, about 3 minutes. Continue cooking, adding broth by 1/2 cupfuls and allowing broth to be absorbed between additions, until farro is tender, about 1 hour. Add kale, squash, remaining 1 tablespoon butter, and cheese; stir gently until butter and cheese are melted and vegetables are heated through, about 2 minutes. Season to taste with salt and pepper.

from [Epicurious.com](http://Epicurious.com)

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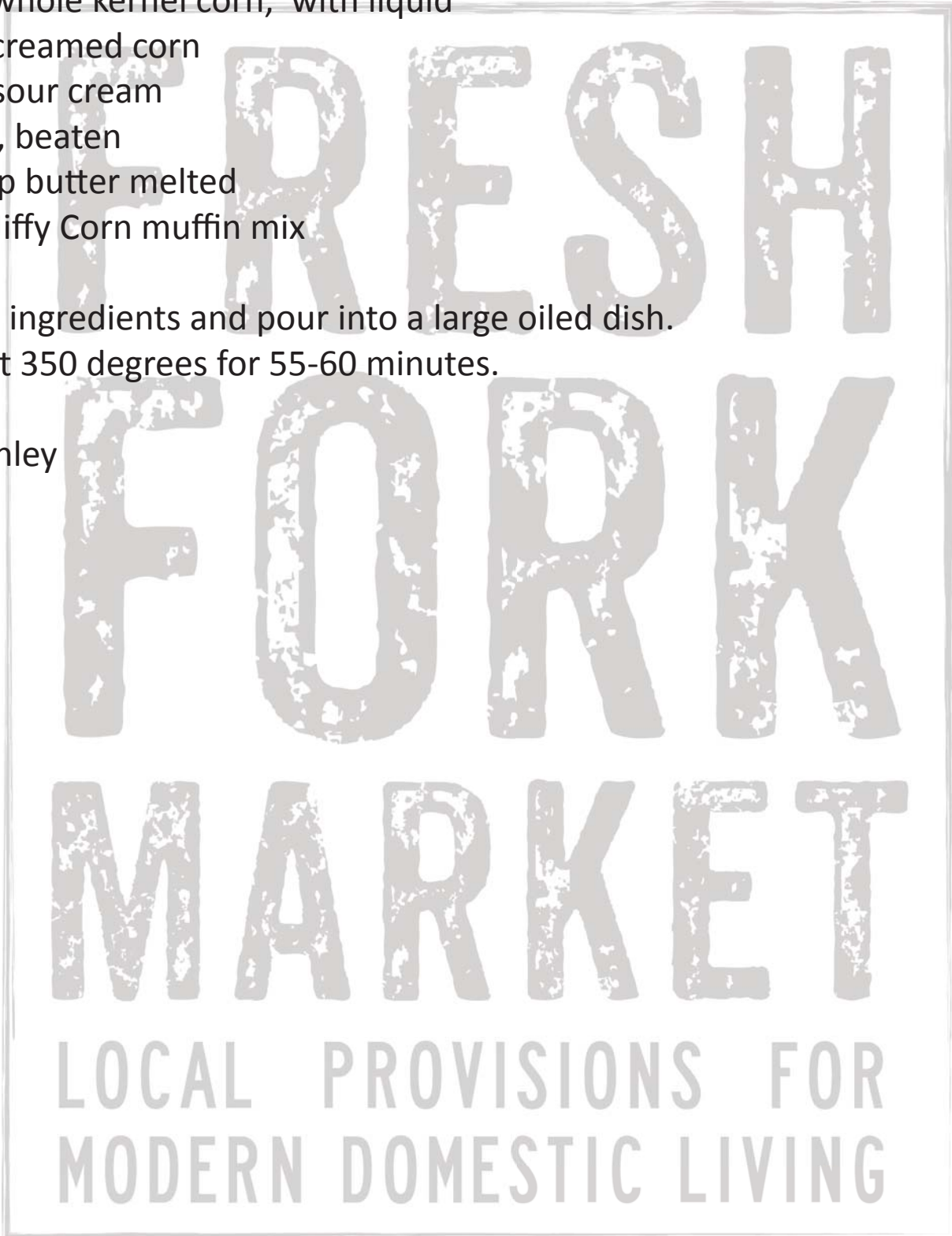
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# Corn Casserole

- 1 can whole kernel corn, with liquid
- 1 can creamed corn
- 1 cup sour cream
- 2 eggs, beaten
- 1/2 cup butter melted
- 1 box Jiffy Corn muffin mix

Mix all ingredients and pour into a large oiled dish.  
Bake at 350 degrees for 55-60 minutes.

N. Pashley





# Cool & Spicy Noodles

from Sue Swain, Hudson, OH

1 pound linguine

4 cloves minced garlic

4 tablespoons sesame oil

4 tablespoons. lite" soy sauce

4 tablespoons Frank's Hot Sauce

2 tablespoons rice vinegar

2 tablespoons sesame seeds

1 teaspoons ground ginger

2 chopped scallions

1. Cook noodles: Boil salted water and follow package directions to cook pasta.
2. Prepare dressing: Combine garlic, oil, soy and hot sauces, vinegar, ginger, sesame seeds and scallions in a mixing bowl and whisk.
3. Assembly: Drain pasta and transfer to a 13 x 9 pan lightly coated with cooking spray. Pour ingredients in mixing bowl over pasta and toss with a pair of tongs.
4. Cover tightly and refrigerate for 2 hours or overnight. Serve cold.

# Frijoles Borrachos

3 cups dry pinto beans  
1lb ground chorizo  
1 onion, roughly sliced  
1 bell pepper, large dice  
3 cloves garlic, sliced  
3 Roma tomato, diced  
1 Green chili diced  
3/4 bottle dark lager  
1/4 cup whiskey  
Kosher salt  
Oregano  
Cumin  
Bonfire smoked sea salt  
Coriander  
Cinnamon  
Garlic powder  
Ancho chili powder  
1/2 cup semi sweet chocolate chips

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# Frijoles Borrachos

Soak beans overnight then boil with kosher salt to taste until soft.

In dutch oven, brown chorizo. Add onions and soften. Add garlic and peppers and cook for 5 minutes. Add tomato, chili and season only half to taste. Allow to cook for 10 minutes uncovered.

Add beans, more seasoning, stir. After 2 minutes add lager and whiskey. Season more and stir. Cover and let slow cooking happen, on low heat. Stir every so often and allow the beans to cook for an hour or more.

The last 15 minutes, season what is needed and stir in chocolate chips. Allow flavors to do their thing.

Nom.

Shelli Snyder

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# English Cucumbers

7 cups sliced cucumbers (peeled or not. Sometimes I peel 1/2 of them)  
2 bell peppers, sliced or chopped  
2 cups onions, sliced

Mix together with 1 tablespoon of salt. Set in refrigerator for 2 hours, stirring occasionally. Drain. Put mixture in bowl or pack into jars.

Heat 2 cups sugar, 1 cup vinegar, and 1 teaspoon celery seed. Once sugar is dissolved, pour mix over cucumber mixture. Keep refrigerated.

Wilma McGee

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# Swiss Chard and Onions

## Ingredients

- 3 pound green Swiss chard (2 large bunches)
- 1 diced apple (with skin on)
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 2 medium onions, halved lengthwise and sliced
- 2 garlic cloves, finely chopped

## Preparation

Cut stems and center ribs from chard, discarding any tough portions, then cut stems and ribs crosswise into 2-inch pieces. Stack chard leaves and roll up lengthwise into cylinders. Cut cylinders crosswise to make 1-inch-wide strips.

Heat oil and butter in a large heavy pot over medium heat until foam subsides, then cook onions until caramelized and garlic with a few dashes of salt and pepper. Cook about 3 minutes and then add chard stems and ribs, another dash of salt and pepper and 1/8 cup of balsamic vinegar and 1/8 cup of white wine vinegar. Cover, stirring occasionally, until stems are just tender, about 10 minutes. Add chard leaves and diced apple in batches, stirring until wilted before adding next batch, and cook, covered, stirring occasionally, until tender, 4 to 6 minutes. Transfer with a slotted spoon to a serving bowl.

Melissa

Modified from [epicurious.com](http://epicurious.com)

# Bacon & Brussels Sprouts

1/2 lb bacon, diced  
1/2 large onion, diced  
1-2 tablespoons of butter  
4 lbs Brussels sprouts  
vinegar

In a large skillet and brown the bacon and onion until the bacon is crisp. Strain the bacon & onions from the grease and set aside. Add the butter to the grease and set it aside.

Cut the base and any tough outer leaves off each Brussels sprout and rinse. Boil for 8 minutes, then place them into an ice bath. Once cooled enough to work with, cut the Brussels sprouts in half across the stem base. In a large skillet, place some of the bacon grease on medium to medium-high heat. Place a layer of Brussels sprouts in your skillet, cut side down. Sprinkle with salt and pepper. Cook until the cut side is nicely browned. Place in a crock pot and top with some of the bacon. Drizzle with about 1-2 tablespoons of vinegar. Continue cooking the Brussels sprouts and layering them as above until they are all cooked. Keep the crock pot on low or keep warm setting.

(Optional - boil small fingerling potatoes, slice them and add them to the layers of Brussels sprouts and bacon.)

Kent & Erica Rhodes

# Potluck Potatoes

3 lb potatoes

1 teaspoon salt

1 cup sour cream

1 bunch green onions (6-8) chopped with some greens

1 cup shredded sharp cheddar cheese

1/3 cup melted butter

1. Wash, quarter, and boil potatoes until just tender. Drain, cool and grate on large side of grater over large bowl.

2. Mix in all other ingredients gently, except butter

3. Place into greased 9 x 13 pan and top with melted butter. Sprinkle with parsley and paprika if desired.

4. Bake at 400 degrees for 30 minutes, until golden.

ENJOY!

Lisa Beers

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# Cauliflower Gratin

## Ingredients

1 (3-pound) head cauliflower, cut into large florets  
Kosher salt  
4 tablespoons (1/2 stick) unsalted butter, divided  
3 tablespoons all-purpose flour  
2 cups hot milk  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon grated nutmeg  
3/4 cup freshly grated Gruyere, divided  
1/2 cup freshly grated Parmesan  
1/4 cup fresh bread crumbs

## Directions

Preheat the oven to 375 degrees F.

Cook the cauliflower florets in a large pot of boiling salted water for 5 to 6 minutes, until tender but still firm. Drain.

Meanwhile, melt 2 tablespoons of the butter in a medium saucepan over low heat. Add the flour, stirring constantly with a wooden spoon for 2 minutes. Pour the hot milk into the butter-flour mixture and stir until it comes to a boil. Boil, whisking constantly, for 1 minute, or until thickened. Off the heat, add 1 teaspoon of salt, the pepper, nutmeg, 1/2 cup of the Gruyere, and the Parmesan.

Pour 1/3 of the sauce on the bottom of an 8 by 11 by 2-inch baking dish. Place the drained cauliflower on top



# Cauliflower Gratin

and then spread the rest of the sauce evenly on top. Combine the bread crumbs with the remaining 1/4 cup of Gruyere and sprinkle on top. Melt the remaining 2 tablespoons of butter and drizzle over the gratin. Sprinkle with salt and pepper. Bake for 25 to 30 minutes, until the top is browned. Serve hot or at room temperature.

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Melissa Trujillo

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# Caramel Banana Upside Down Bread

## Ingredients

½ cup packed brown sugar  
3 tablespoons unsalted butter, cut into several pieces  
About 2 bananas, sliced in ¼ inch rounds  
½ cup chopped walnuts or pecans (optional)  
1½ cup whole wheat flour  
¾ cup white granulated sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon salt  
¼ teaspoon ground cinnamon  
1 cup mashed overripe bananas  
2 large eggs  
⅓ cup coconut or vegetable oil  
⅓ cup buttermilk  
1 teaspoon vanilla extract

## For the Caramel Glaze:

2 tablespoons butter  
2 tablespoons brown sugar  
2 tablespoons heavy cream

# Caramel Banana Upside Down Bread

## Instructions

Preheat the oven to 325 degrees F. Grease a 9X5 inch loaf pan.

Spread the brown sugar on the bottom of the loaf pan. If using nuts, sprinkle them evenly over the sugar. Dot with the butter. Put it in the oven for about 8 minutes. Stir the mixture until dissolved and spread evenly on the bottom of the pan. Place a single layer of the banana slices on top of the sugar mixture along the entire bottom of the pan.

Combine all dry ingredients in a large bowl. Add all the remaining wet ingredients and beat just until combined. Do not over-beat.

Pour the batter over the sliced bananas in the pan.

In an oven preheated to 325 degrees F, bake for 1 hour or until a toothpick inserted into the middle of the loaf comes out clean but moist.

Allow the cake to cool in the pan for 20 minutes before inverting it on a cake platter.

To prepare the Caramel Glaze, place the butter, brown sugar and heavy cream in a small saucepan (you can also microwave the ingredients for a minute). Bring to a boil and simmer for 2 minutes. Remove from heat and let it sit for a minute. Pour the glaze evenly over the cake (on the upside down side with the bananas on top).

Amy Statler

# Gluten Free Vegan Pumpkin Mini Muffins

1 2/3 c organic oat flour  
1 t baking powder  
1 t baking soda  
1 t cinnamon  
1/2 t nutmeg  
1/2 t cloves  
1/2 t sea salt  
1 C pumpkin purée  
3/4 C cane sugar  
2 T maple syrup  
1/2 t vanilla extract  
1/3 C coconut oil, in liquid state  
1 flax egg (whisk 1 T flax meal with 3 T water)

Preheat oven to 350. Grease a mini muffin tin.

In a large bowl combine dry ingredients, flour through salt.

In a medium bowl combine wet ingredients, pumpkin through flax egg.

Add liquid mixture to dry ingredients, and mix well.

Spoon batter into muffin tin.

Bake in preheated oven for 12-15 min, using the toothpick test.

Yield 32 muffins.

Rachel O'Donnell

Adapted from "Mini Vegan Muffins",

[www.eatingbirdfood.com](http://www.eatingbirdfood.com)



# Mom's BEST Chocolate Brownies

1 1/2 sticks butter, melted

3/4 cups cocoa

Whisk together the butter and cocoa and set aside to cool

4 eggs, room temperature

pinch of salt

2 cups sugar

1 teaspoon vanilla

1 cup all-purpose flour

1 cup chocolate chips

Whisk together eggs and salt until foamy and lemon colored. Whisk in Sugar and vanilla until well blended. Fold in melted chocolate mixture until marbled using a wooden spoon. Fold in flour until well blended. Stir in chocolate chips.

Preheat oven to 350°F. Spread Brownie mixture into a greased 13"x 9" baking pan and bake for 25 to 30 minutes.

Cool and sprinkle with powdered sugar or ice with your favorite frosting.

# Chic Raspberry Brownies

Melt 2 sticks unsalted butter in medium saucepan over med-low heat.

Add 10 Tablespoons cocoa powder and 2 cups sugar. Stir. Remove from heat.

Add 4 eggs, beaten; 1/2 teaspoons salt and 1 teaspoon vanilla.

Stir in 1 1/2 cups flour.

Pour into 9x13" pan lined with parchment paper. Drop small spoonfuls of raspberry preserves over batter (or put into Ziploc or piping bag and add in stripes).

Bake at 350• for 25-30 minutes.

When cool, top with drizzled white chocolate or powdered sugar, if desired.

Jenn Elting

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# Spelt Zucchini Bread

from Dave's Cave ( but without the nuts)

## Ingredients

2 cups sugar  
1 cup oil  
3 eggs  
3 cups spelt flour  
1/4 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
1 tablespoon cinnamon  
1/4 teaspoon nutmeg  
2 cups shredded zucchini  
1 tablespoon vanilla

## Cooking Instructions

Preheat oven to 350

Beat together the sugar and oil, then add the eggs.

Mix in the first cup of flour and the rest of the dry ingredients, then mix in the last 2 cups of flour. Mix in the zucchini and vanilla. Stir in the nuts. Pour into 2 greased and floured bread pans. Bake at 350 for about 75 minutes.

## Notes

With young zucchini, I just grate up the whole thing. If it is one of those big old monster stuffing zucchinis, I peel and seed it first, so I am only using the tender flesh.

Sandi Klimkowski-Hensel

# Lemon Glazed Lemon Angel Food Cake

## Ingredients

1 1/4 cups egg whites, at room temperature (about 9 large eggs)

1/4 teaspoon salt

1 teaspoon cream of tartar

1 teaspoon lemon oil

1 teaspoon vanilla extract

1 1/2 cups sifted sugar

1 cup cake flour, sifted three times

## For the glaze

1 cup confectioners sugar, sifted

2-3 Tablespoons fresh lemon juice

1 Tablespoon finely grated lemon zest

## Preparation

Preheat oven to 325. Beat egg whites until frothy; add salt, cream of tartar and lemon oil and vanilla extract. Continue beating until they form stiff but not dry peaks. Using a rubber spatula, gradually fold in the sugar a few tablespoons at a time. Using the same rubber spatula, gradually fold in the flour, one quarter at a time. Be sure that you use a true folding motion, gently turning the spatula from the bottom of the bowl to the top, folding in air with each stroke as opposed to beating or stirring. You just want to all that work the whip up the egg whites, don't want to beat them to death.



# Lemon Glazed Lemon Angel Food Cake

Pour batter into an ungreased, 9-inch angel food cake pan (you know the one with the tube in the center — not a bundt pan). Bake one hour or until top is golden brown and the cake pulls away from pan sides.

Remove cake from oven. Cool in the pan ten minutes and then invert pan and let cake stand upside down for an hour or until cooled. You might let the cake stand over a plate in case your oven was funky and the cake plops out of the pan prematurely. Hey, it happens.

While cake is cooling prepare the glaze. In a small bowl, whisk together confectioners sugar, lemon juice and lemon zest. Let stand ten minutes before glazing the cake as it thickens a little.

Serving

Serve immediately.

Stacey

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# Apple Crisp

3-4 apples, sliced

Juice of one lemon

Cinnamon, nutmeg and ginger to taste

Stir together and put into a greased baking pan.

Mix together:

1 cup flour

1/2 cup butter

3/4 cup brown sugar

Salt to taste

Put crust mixture on top of apples and bake at 350 degrees for 40-50 minutes.

Camille George

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# Secret Chocolate Cake

2 cups cooked, peeled beets

1/2 cup applesauce

Puree in blender until smooth

1 1/2 cup sugar

1/2 cup oil

1/2 cup plain yogurt

3 eggs

Combine in a mixing bowl. Beat for 2 minutes

1/2 cup baking cocoa

1 1/2 teaspoons vanilla

Add these along with the beet mixture and beat for another 90 seconds.

1 1/2 cup flour

1 cup whole wheat flour

1 1/2 teaspoons baking soda

1/2 teaspoon salt

1 teaspoon ground cinnamon

Gradually sift this mixture into the batter, mixing it in with a spoon, but stirring only until blended.

Add:

1/2 cup chocolate chips or chopped nuts

Pour mixed batter into a greased 9x13 baking pan. Bake in a pre-heated 350 degree oven for 40-50 minutes until a knife inserted into center comes out clean.

From Simply in Season cookbook.

# Moch's Cheese Cake

3 eggs  
1 1/2 cup cottage cheese  
1/2 cup sour cream  
2 Tablespoons flour  
2/3 cup sugar  
Pinch salt  
1 teaspoon vanilla  
1/4 cup raisins  
Rind of one lemon

Mix as though for a custard. Line pie pan with sweet or pie dough. Add mixture. Bake at 400 degrees for about 15 minutes. Reduce heat to 325 and bake until knife inserted comes out clean as for a custard.

Carla Owens

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# The Apple Lady's Apple Cake

1/2 cup flour  
1/3 cup sugar  
1 tablespoon baking powder  
1/8 teaspoon fine sea salt  
1/2 teaspoon vanilla  
2 eggs, beaten  
2 tablespoons vegetable oil  
1/3 cup whole milk  
4 apples, peeled, cored, and sliced thin

Preheat oven to 400 degrees.  
Butter a 9 inch spring form pan  
Mix together dry ingredients.  
Blend in vanilla, eggs, oil and milk. Mix well,  
then add apples, until completely coated. Bake  
for 25 minutes until firm and golden.

Prepare a topping of 1/3 cup sugar, 1 egg, 3  
tablespoons melted unsalted butter. When the  
cake is firm, remove from the oven and pour  
topping mixture over the top. Return to oven  
until golden brown and firm. Remove from  
oven and allow to cool for 10 minutes. Run  
a knife around the edge and remove the ring  
from the spring form pan.

Denise Frontino  
From the Paris Cookbook

# Eggless “Wacky Cake”

3 cups flour  
2 cups sugar  
2 teaspoons baking soda  
1/2 cup cocoa  
2 teaspoons vanilla  
2 teaspoons white vinegar  
3/4 cup melted butter or vegetable oil  
2 cups water

Using an ungreased 9 x 13 pan, mix flour, sugar, soda and cocoa and put in pan. Make 3 wells in the flour mixture. Put the vanilla in one, the vinegar in another, and the melted butter in the third. Pour the water over everything and mix well. Bake in a 350 degree oven or 35-40 minutes. Top with your favorite frosting, we like Peanut butter icing or Maple Buttercream.

Janet and Greg Messinger

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