

FARM FRESH

GAZZETTE



Red Potatoes/Onions/Cherry Tomatoes/Heirloom Tomatoes/Corn/Zestar Apples/Griggstown Eggs/hot peppers/Green Peppers-Large Only

Grilled Potato and Heirloom Tomato Salad

Serves: 2-4

Ingredients

- 2 medium Potatoes
- 1 tablespoon EV Olive Oil
- 2 large Heirloom Tomatoes
- 2 Cucumbers
- 1 Scallion (Green Onion)
- 3 tablespoons Red Wine Vinegar
- ¼ cup Slivered Almonds
- Sea Salt (to taste)
- Pepper (to taste)

Instructions

1. Preheat the grill
2. Slice the potatoes into coins (you want them a little thinner than ¼ inch, the thinner they are the quicker and more evenly they will cook)
3. Toss the sliced potatoes with the olive oil
4. Place the potatoes on the grill and turn the heat to medium, and make sure to

close the lid. (If your grill grates are wide or the potato slices seem like they might fall through, line the grill with foil before placing them on the grill)

5. Grill them about 4 minutes on each side, or until they are golden and you can easily stick a fork in the center
6. Dice the heirloom tomatoes and cucumbers and place them in a medium-large bowl
7. Slice the Green Onion well and add it to the bowl
8. Add the vinegar and toss well
9. When the potatoes are done and cooled slice them into thirds (you just want them bite sized) and add them to the tomato/cucumber mixture
10. Add the almonds
11. Season with sea salt and pepper
12. Taste, adjust seasoning if needed
13. Dish up and enjoy!!

Makes 6 (first course or side dish) servings

INGREDIENTS

- 1/4 pound bacon (4 slices), chopped
- 1 shallot, minced
- 1 teaspoon kosher salt, divided
- 1/4 cup dry white wine
- 1/2 pound Yukon Gold potatoes, peeled and cut into 1/3-inch dice (1 1/2 cups)
- 1 1/4 cups plus 1 tablespoon water, divided
- 4 cups corn (from 8 ears), divided
- 1 1/2 teaspoons sweet Spanish smoked paprika
- 1/4 teaspoon chopped fresh thyme
- 1/2 pound heirloom or cherry tomatoes, chopped or halved

PREPARATION

Corn & Potatoes with Heirloom Tomatoes

Cook bacon in a heavy medium saucepan over medium heat, stirring occasionally, until browned and crisp. Transfer with a slotted spoon to paper towels to drain and reserve fat in pan.

Cook shallot with 1/4 teaspoon kosher salt in fat in pan over medium heat, stirring occasionally, until softened. Add wine and boil over high heat, stirring and scraping up brown bits, until reduced by half, about 3 minutes. Stir in potatoes, 1/2 cup water, and 1/2 teaspoon kosher salt and simmer, uncovered, stirring occasionally, until liquid is reduced by three quarters and thickened, about 10 minutes.

Meanwhile, purée 1 cup corn with 1 tablespoon water in a blender. Force thorough a fine-mesh sieve into a bowl, pressing hard on and then discarding solids.

Add remaining 3 cups corn kernels to potato mixture along with paprika, thyme, remaining 3/4 cup water, and remaining 1/4 teaspoon kosher salt and simmer, partially covered, stirring occasionally, until corn and potatoes are tender and most of liquid is evaporated, 10 to 12 minutes.

Remove from heat and stir in tomatoes, corn liquid, 1/4 teaspoon pepper, and kosher salt to taste. Serve sprinkled with bacon.

Best Breakfast Potatoes Ever

SERVINGS: 12 Servings

- 1 bag (5 Pounds) Red Potatoes, Cut into Chunks
- 4 cloves Garlic, Minced
- 1 whole Onion, Peeled And Roughly Chopped

- 2 whole Green Bell Pepper, Seeded And Roughly Chopped
- 2 whole Red Bell Pepper,

Bell Pepper and Potato

Frittata

Skinnytaste.com

Servings: 4 • Size: 1/4th • Points+: 4 pt • Smart Points: 5
Calories: 144 • Fat: 6 g • Carb: 12 g • Fiber: 1 g • Protein: 11 g
• Sugar: 1 g
Sodium: 127 mg (without salt) • Cholest: 186 mg

Ingredients:

- 4 thin slices green bell pepper, sliced into 1/4-inch thin slices crosswise
- 4 large eggs
- 4 large egg whites
- kosher salt and pepper, to taste
- 1 teaspoon olive oil
- 1/4 cup minced shallots
- 1 (7 oz) medium peeled Yukon Gold Potatoes, diced into 1/2-inch pieces (you can use our red potatoes!)
- 1/4 tsp garlic powder
- 1/4 tsp paprika
- Ingredients:
- Preheat the oven to 400°F.
- Crack the eggs and egg whites into a large bowl. Add salt and fresh cracked pepper and beat until blended.
- Seeded And Roughly Chopped
- 1/4 cup Olive Oil
- 1/2 stick Butter, Melted
- 1 teaspoon Seasoned Salt
- 1/2 teaspoon Cayenne Pepper
- Kosher Salt And Freshly Ground Black Pepper

Preheat the oven to 425 degrees F.

In a large bowl, toss together the potatoes, garlic, onion, green bell pepper, red bell pepper, olive oil, butter, seasoned salt, cayenne pepper and some kosher salt and pepper.

Pour potatoes onto two rimmed baking sheets. Bake for 20 to 25 minutes, shaking the pan twice.

Raise the heat to 500 degrees and bake until crisp and brown, 15 to 20 minutes, tossing twice.

Sprinkle with a little more salt and pepper before serving.

Fresh Salsa Omelet

Serves 4

- 8 [eggs](#)
- 1 pinch [salt](#)
- 1 pinch [ground black pepper](#)
- 4 teaspoons [butter](#)
- 1/2 cup [cheddar cheese](#), shredded
- Salsa
- 1 1/3 cups [cherry tomatoes](#), quartered
- 1/3 cup sweet green pepper, chopped
- 1/3 cup [onion](#), finely chopped
- 4 teaspoons [fresh coriander](#), chopped
- 1 tablespoon vegetable oil
- 1 tablespoon [white wine vinegar](#)
- 1/4 teaspoon [salt](#)
- 1/4 teaspoon [ground black pepper](#)

DIRECTIONS

1. To make the salsa, combine all of the ingredients in a bowl and set aside.
2. To make the omelets, whisk together the eggs, 2 tablespoons water, salt and

- pepper just until blended but not frothy.
3. In a 8" nonstick skillet, melt 1 teaspoons of the butter over medium heat.
 4. Pour one-quarter of the egg mixture into the skillet.
 5. Cook until almost set, gently lifting the edge with the spatula to allow any uncooked eggs to flow underneath, about 3 minutes.
 6. Spoon 1/3 cup of the salsa onto half of the omelet, then sprinkle 2 tablespoons of the cheese over the salsa.
 7. Fold the uncovered half over the top.
 8. Cook for 2 minutes.
 9. Slide onto a plate.
 10. Repeat with the remaining ingredients.
 11. Serve with the remaining salsa.

Zestar Apples

Physical Description

The variegated peel contains shades of deep red, orange, yellow, and sometimes also a light green. The fruit averages 3 inches in diameter and is round in shape. The coloring of each Zestar apple depends on the manner in which it is exposed to sunlight; areas exposed to sunlight develop a red blush, while shaded areas remain lighter and more yellow. Most Zestar apples are a deep red over 60-80% of their skin.

Zestar apples are harvested late in the summer season maturing into a bright red fruit with some greenish yellow coloring. Medium sized, the Zestar has a crisp white grainy flesh that provides a slightly tart but sweet and tangy tasting fruit. The

sweet spicy flavor of this apple makes it excellent for snacking, as well as for baking pies, bars and sauces. Store it in refrigerated areas to keep for approximately 8 weeks. When kept at room temperature, the spicy and sweet flavors of the Zestar will increase.

Colors: red, orange, yellow, light green

Tasting Notes

Flavors: apple, apple cider, tangy, sweet, brown sugar

Mouthfeel: Crisp, Crunchy, Juicy

Food complements: Walnuts, Cinnamon, Nutmeg, Brown sugar, Molasses, Cheddar cheese

Roasted Sausages, Potatoes & Apples

This has to be the easiest dinner known to man. I had a fridge full of just-picked apples from the orchard and I was on the hunt for something other than a dessert to put them into when I stumbled upon this idea. My new favorite cookbook right now is "[Dinner: A Love Story](#)" and I plan to review it more in-depth soon. Till then, here's a little taste of the ideas [Jenny Rosenstrach](#) shares.

Basically, you chop an onion and toss everything into your baking dish and bake. That's it. How long does it take to chop an onion? 30 seconds maybe?? Then 40 minutes into baking you add a chopped apple. So there is a whole additional minute of prep time you better be prepared for. I won't blame you if you need a glass of wine while you're doing it.

This is autumn on a plate. It is homey and warm and delicious. The flavors of the sweet apple, savory sausage, tender potatoes, and caramelized onions complemented by a spicy mustard are insane. The Peanut devoured her portion and begged for more. There's no higher praise than that in my book.

Roasted sausages, potatoes, onions & apples

adapted from Jenny Rosentrach's "[Dinner: A Love Story](#)"

Yield: Enough for a family of 4 with leftovers for lunches the next day

Ingredients:

6 sweet Italian sausages (If you're wild, go with the spicy. We're not.)
 3 pounds small red potatoes, washed but not peeled or chopped
 2 medium onions, large chopped
 1 tsp dried thyme
 2 green apples, chopped but not peeled
 Olive oil, salt, pepper
 Spicy mustard for serving (Optional, but not according to my 5 year old!)

Method:

Set your oven to 425. Toss the chopped onions and whole potatoes with olive oil, salt and pepper. You won't need much, just a tablespoon or so. They should be mostly coated but not drenched. I do this directly in a large baking pan to save a dish. Sprinkle with thyme, salt & pepper. Lay the sausages directly on the top of the bed of potatoes and place in the oven for 40 minutes.

Toss the chopped apples with just a smidge more of olive oil, salt and pepper, and set aside.

When the buzzer beeps, turn the sausages over to brown on their other side and sprinkle the apples around them. Be sure to give the potatoes and onions a gentle toss to prevent burning on the bottoms. Bake for 10 more minutes.

Serve with spicy mustard as a dip

Ingredients

4 cups cubed potatoes

2 cups shredded mild cheddar cheese

16 ounces sour cream

1 can condensed cream of chicken or mushroom soup-I KNOW but is so good

1 cup butter, softened

1 small onion, chopped

3 cups crushed corn flakes

Preparation

Preheat oven to 425 degrees F.

Pour hash browns into a lightly-greased 9x13 inch baking dish. In a large bowl, combine the cheese, sour cream and soup.

In a large skillet over medium heat, combine the onion with 1 stick butter and sauté for 5 minutes. Add to the soup mixture and spread over the potatoes in the dish.

Arrange the crushed corn flakes over the potatoes and soup mixture. Melt the remaining stick of butter and pour evenly over the corn flakes.

Bake at 425 degrees F for 1 hour.

Enjoy!

Smoky bacon and fresh, sweet summer corn are two easy-to-get ingredients that really wake up a classic potato salad.

Potato Salad with Sweet Corn, Bacon, and Red Onion

SERVES: 6

INGREDIENTS

- 2 lb. small new potatoes
- kosher salt
- Pepper
- 6 slice bacon
- 3 tbsp. olive oil
- 2 tbsp. red wine vinegar
- 1 tbsp. Dijon mustard
- 1 ear Sweet corn
- ½ small Red Onion
- 2 c. baby arugula
- ½ c. chopped fresh flat-leaf parsley

DIRECTIONS

1. Place the potatoes in a large, wide pot, cover with cold water, and bring to a boil. Add 2 teaspoons salt, reduce heat, and simmer until the potatoes are just tender, 10 to 15 minutes. Drain and run under cold water to cool.
2. Meanwhile, cook the bacon in a skillet over medium heat until crisp, 6 to 8 minutes. Transfer to a paper towel-lined plate; break into pieces when cool.
3. In a large bowl, whisk together the oil, vinegar, mustard, and 1/4 teaspoon each salt and pepper.
4. Cut the potatoes in half (or quarter if large). Add the potatoes to the dressing and gently toss to coat. Fold in

the bacon, corn, onion, arugula, and parsley.

"MOONSTRUCK" EGGS WITH FRIED ITALIAN LONG HOT PEPPERS

Author: Ciao Chow Bambina

INGREDIENTS

- 2 slices Italian bread, cut thick
- 2 Tbsp. butter
- 2 extra large eggs
- 2 - 4 fried Italian long hot peppers
- Salt and freshly ground pepper

INSTRUCTIONS

1. In the center of the bread, using a small biscuit cutter or an upside down shot glass, gently twist a hole out of the center. Remove the cut out pieces and set aside.
2. Melt butter in a large frying pan over low heat.
3. Add the bread slices and let them brown.
4. When first side is toasted, flip and toast the second side.
5. Crack an egg into the hole of each slice.
6. Cook over medium heat until whites firm up.
7. Add peppers to the pan beside the bread to heat up.
8. Flip the egg and bread together with a large spatula.
9. Cook for a few more seconds.
10. Remove to a plate.
11. Put peppers in center of the egg.
12. Season with salt and pepper.
13. Serve immediately.