

Pumpkin Crumble Tart with Apple Cider Syrup

Donnie C, Plainfield – 2nd Place at 2022 Pumpkin Dessert Contest

Crumble:

½ c all-purpose flour
⅓ c granulated sugar
3 T brown sugar
¼ t cinnamon
¼ t salt
5 T unsalted butter
½ c chopped pecans

Filling:

1- 15 oz can pumpkin or 2 c fresh
2 L eggs
½ c brown sugar
½ c evaporated whole milk
¼ t orange zest
1 t pumpkin pie spice
½ t salt

Crumble: In a med bowl, stir together flour, sugars, cinnamon and salt. Using a fork, cut cold butter until mixture is a crumble. Stir in pecans. Cover and refrigerate for 20 minutes. Pre-heat oven to 375°. Transfer a premade pie crust to a shallow plate. Fold edges under and crimp or design as desired.

Filling: In a large bowl whisk together pumpkin, eggs, brown sugar, milk, zest, pumpkin pie spice, and salt. Pour filling into the prepared crust. Sprinkle the crumble over the filling.

Bake until crust is golden brown, and filling is set, about 35 minutes. Let completely cool on a wire rack. Drizzle with fresh apple cider syrup... Apple Cider Syrup-yield 1 cup: 1 quart of apple cider. In a small pan, bring cider to a boil over med-high heat. Boil until cider reduced to 1 cup, about 40 minutes. Pour into bowl, serve warm or let stand to cool. Mixture will thicken as it cools. Drizzle over tart and serve. Refrigerate up to 2 weeks.

Rosemary White Bean Soup | Recipe Created By: Jodie Shield

Featured In: Illinois Farm Bureau Partners

2 T olive oil
3 stalks celery, trimmed and diced
1 med onion, chopped
2 carrots, peeled and chopped
30 oz (2 cans) Great Northern or navy beans, drained and rinsed
3 potatoes, peeled and diced
15 oz (1 can) fire-roasted diced tomatoes, undrained
32 oz (1 carton) low-sodium vegetable broth
1 T fresh rosemary, finely chopped
½ t ground black pepper
1 t coarse salt

Heat the oil in a large soup pot over medium heat. Add the onion, celery and carrots and cook for about 10 minutes, or until the vegetables are tender. Add the beans, potatoes, diced tomatoes with their liquid, broth, rosemary, salt and pepper and increase the heat to high. Bring to a boil, then reduce heat and simmer for 20 minutes. Remove soup from heat and use a potato masher or immersion blender to partially puree the soup. If soup is too thick, thin with water or additional broth to reach desired consistency. Serve immediately. Leftover soup can be stored in the refrigerator for 4 to 5 days.

t = teaspoon
lb = pound
T = tablespoon
oz = ounce
c = cup
lg = large

Soba Noodle Chicken Salad W/Ginger Peanut Dressing

Gibby's Gourmet Mushrooms Llc

Salad

10 oz soba noodles
2 c shredded, cooked chicken
½ lb Maitake mushrooms(hen of the woods), sauteed, finely slivered, or left in petals
1 sm jar Del Ape Roasted Red Bell Peppers, slivered
4 green onions, thinly sliced, using green and white parts
½ c salted peanuts, chopped

1-2 t sesame seeds

Dressing

6 t low sodium soy sauce
2 t peanut oil
1 ½ t creamy peanut butter
1 t fresh ginger, minced

2 t rice wine vinegar

1 t toasted sesame oil

2 sm garlic cloves, chopped

1 t sugar

Salad: Cook Soba Noodle according to package directions. Drain and rinse under cold water.

Make Dressing: In small food processor or blender, combine soy sauce, vinegar, peanut oil, sesame oil, peanut butter, garlic, ginger, and sugar; blend until smooth.

Finish the Salad: In large bowl, toss the noodles with the shredded chicken, bell pepper, green onions, peanuts, cilantro, sesame seeds, and the dressing. Taste and adjust the seasoning if necessary to your liking. Serve immediately. 4 Servings

Spiced Honey Toddy | Cook DuPage Beekeepers Association, 2023

½ t allspice, whole
½ t cinnamon bark
5 g chamomile flowers, or 1 chamomile tea bag
2 t buckwheat honey

½ t pink peppercorns, whole

1 ½ c - filtered water

1 ½ oz - rum

Before toasting spices, lightly crack with a mortar and pestle, or on a cutting board by tapping with the end of a rolling pin. Toast allspice, pink peppercorns and cinnamon bark in an ungreased pan/skillet on low heat until aromatic, about 2-3 minutes. Pour filtered water directly into pan over toasted spices and bring to a simmer over medium heat; simmer for 5 minutes. Add chamomile flowers or tea bag and steep for five minutes. Combine buckwheat honey and rum in mug, strain spiced chamomile tea and pour into mug containing buckwheat honey and rum; stir to combine. Garnish with a cinnamon stick, if desired. YIELD: Makes 1 cocktail

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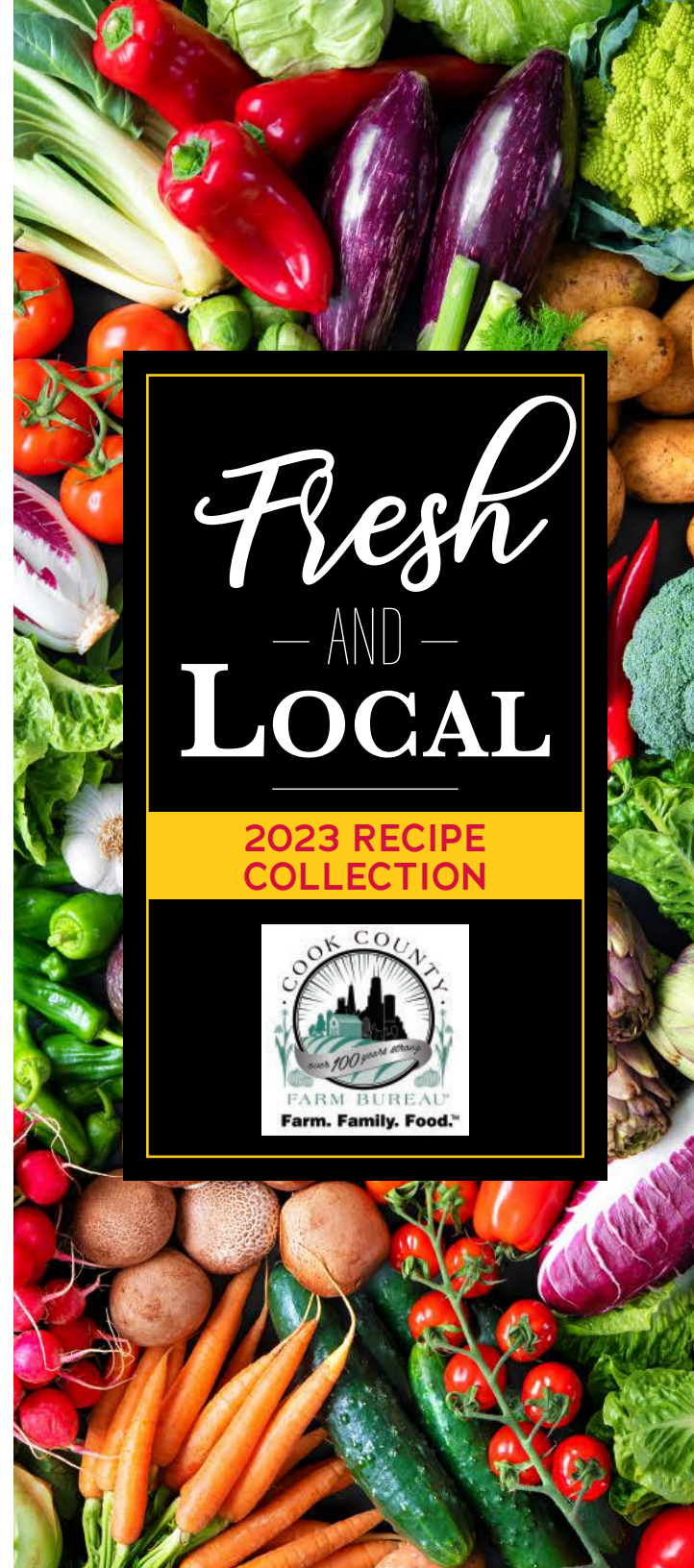
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Fresh
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2023 RECIPE
COLLECTION



2x3x2 Your Choice Pizzettes | Mike O, Summit

English muffins – regular , whole grain or sourdough Cheese (your choice)
Marinara sauce
EVOO
Vegetables of choice (peppers, onions, mushrooms)
Meat of choice (sausage, ham, salami, chicken)

Preheat oven to 375°. Split muffins (as many as you want) and place on baking sheet. Brush with EVOO. Bake for 6-7 minutes. Remove from oven and set oven to 400°. Top muffin halves with 2 tablespoons (T) sauce, 2 T cheese, 2 T meat veggie choice, top with 1 more T cheese. Bake in oven 8-10 minutes, until crispy. Great way to use leftovers and great fun with kids/grandkids - easy and fun!

Chestnut Mushroom Brie Topper

Gibby's Gourmet Mushrooms Llc

¼ c walnuts, chopped
1 t garlic, chopped
1 sprig, rosemary
1 t honey
salt, pepper, to taste
1 t butter
4-6 oz Chestnut mushrooms
2 sprigs, fresh thyme
1 t craisins
8-10 oz brie or camembert cheese

Preheat oven to 350°, heat medium skillet to low/medium heat. Add walnuts and toast until fragrant, stir often. Raise heat to medium and add butter. Once melted and bubbles subside, add garlic and mushrooms. Sauté until golden brown. Add Rosemary and Thyme, Honey, Craisins, Salt, Pepper. Toss and cook for one minute. Place cheese on parchment lined baking sheet. Remove rosemary and thyme stems from pan and place contents on top. Bake 8 minutes, remove, plate and garnish with herbs and your favorite crackers. 4 lovely servings!

Corn Chicken Casserole | From the Kitchen of: IL Corn

1 c uncooked brown rice
½ med sweet onion, chopped
2 t chili powder
1 T olive oil
3 cloves garlic
1 t ancho chili powder
2-3 c fresh corn from cobb or frozen corn
2 c cooked chicken shredded or chopped
1-2 c shredded Mexican cheese
14.5 oz can fire-roasted diced tomatoes (undrained)
½ c cilantro, chopped
8 oz can tomato sauce
Sour cream for topping
2 green onions, chopped
½ t salt & pepper

Preheat oven to 350°. Cook rice according to package directions. Meanwhile, heat oil in a skillet over medium heat. Add chopped onion and cook, stirring occasionally, until onions start to soften, about 5 minutes. Add garlic and both chili powders; cook about 1 more minute. Add corn, chicken, ½ of the cheese, fire-roasted tomatoes, tomato sauce, rice and onion mixture to a greased casserole dish; mix well then add salt and pepper to taste. Sprinkle with remaining cheese. Bake uncovered for 20 minutes. Garnish with cilantro, chopped green onions, and sour cream on the side. Serves 6

Cook County Farm Bureau® is a non-for-profit, general farm organization created in 1920 by area farmers, businessmen, and community leaders to improve science, knowledge, lifestyle, and standards of living on the farm and off for its members. Today, the Cook County Farm Bureau® holds close to these roots through agricultural literacy efforts, membership service, public policy interaction, consumer engagement, farm product marketing, and outreach.

Creamy Zucchini & Spinach Rigatoni | Joyce Hoste

3 c (1/2 of 16 oz pkg) rigatoni pasta, uncooked
1 t oil
1 zucchini, sliced—if small, use 2
2 cloves garlic, minced
¼ t each dried basil leaves, dried oregano leaves & crushed red pepper (optional)
1 c fat free reduced sodium chicken broth
4 oz (1/2 pkg of 8 oz pkg) Philadelphia Neufchatel Cheese, cubed
¼ c grated parmesan cheese
1 T flour
½ lb sliced fresh mushrooms
1 pkg (6 oz) baby spinach leaves
1 ½ c shredded mozzarella cheese

Heat oven to 375 degrees. Cook pasta as directed on pkg, omitting salt. Meanwhile, heat oil in very large skillet on medium heat. Add zucchini, mushrooms & garlic; cook 3-4 mins. or until zucchini is crisp-tender, stirring frequently. Add flour and seasonings; cook and stir 1 min. or until thickened, stirring frequently. Add Neufchatel cheese; cook and stir 2-3 mins or until melted. Drain pasta. Add to zucchini mixture along with the spinach, parmesan cheese and ½ cup mozzarella, mix lightly. Spoon into 2 qt. casserole sprayed with cooking spray, top with remaining mozzarella. Bake 10 mins or until mozzarella is melted.

Edna's Favorite Broccoli Salad

Edna Nykaza, Roy's Quality Greenhouse

1 med head cauliflower
5 or 6 green onions
½ lb bacon, fried crisp and drained
½ c granulated sugar
Optional: ¼ c dried cranberries,
1 med bunch of broccoli
1 c Miracle Whip
¼ c white vinegar
½ c hulled sunflower seeds

Separate the cauliflower and broccoli stalks and cut into bite size pieces. Mix together vinegar, sugar, and Miracle Whip in a separate bowl. Place all vegetables into a large bowl with bacon pieces. Mix liquid ingredients into vegetables and bacon. Refrigerate for several hours or overnight and mix well before serving. Optional: You can add a scant ¼ c cup of dried cranberries for extra flavor and/or about 1/8 cup of hulled sunflower seeds for extra crunch before serving. This is a staple at the Nykaza family Thanksgiving dinners – rest in peace Edna.

Figs with Goat Cheese & Honey

Kelly W | Honey Bee Gardens Farm

12 large ripe figs cut in half
Honey Bee Gardens Farm Honey
1 small log of goat cheese
Balsamic crema

Lay cut figs open on a cookie sheet, put a pinch/sprinkling of goat cheese on each fig. Drizzle HBGF honey across figs. Drizzle balsamic crema lightly across. Serve immediately

Fresh Bruschetta with Burrata Cheese & Basil

Kelly W | Honey Bee Gardens Farm

1 loaf thin sliced French baguette
4-6 Fresh Honey Bee Gardens Farm tomatoes, diced
2-3 Fresh balls of Burrata cheese
Fresh Honey Bee Gardens Farm Basil
EVOO
Balsamic Crema

Spread baguette slices on a cookie sheet and brush lightly with EVOO. Toast in oven under broiler for 1-3 minutes, until toasted. Dice fresh HBGF tomatoes and spoon onto each baguette slice. Chop Burrata into small pieces and spoon onto top of tomatoes. Roll multiple leaves of HBGF basil together and cut into thin "ribbons", sprinkle across all toasts. Sprinkle salt and fresh ground pepper on top. Drizzle Balsamic Crema across. Serve immediately.

Greek Style Roasted Asparagus | Elaine T, Palos Heights

¼ c olive oil
1.5 lb fresh, crisp asparagus
½ t dried oregano
Sea salt, black pepper to taste
3 garlic cloves
Zest from 1 lemon
¼ t red pepper flakes, optional
1 lemon, juiced, remove seeds

Preheat oven to 400°. Heat olive oil, lemon zest, minced garlic, red pepper flakes, and oregano in a pan over low heat until garlic becomes golden and oil becomes fragrant; remove from heat. Remove the ends of the asparagus. Toss asparagus pieces with olive oil mixture and arrange in single layer on baking sheet, use parchment paper if available. Season asparagus with salt and pepper. Bake until asparagus is easily pierced through by fork. Thin asparagus, about 10 minutes, thicker asparagus may increase cook time to 15-20 minutes. Squeeze lemon juice over cooked asparagus and serve.

King Trumpet Mushrooms w/ Brown Butter & Thyme

Gibby's Gourmet Mushrooms Llc

You can add this scrumptious combo to any meal you choose or slice thicker and use as a meat replacement.

16 oz King Trumpets (larger trumpets can be in 2-inch slices, like a scallop, or slice to your desire and add to any dish)

1-2 lg garlic clove, minced
1 t low-sodium soy sauce
4 sprigs fresh thyme
5 t butter

To make brown butter, melt 4 t butter in a sauce pan over medium heat. Swirl the butter in the pan until it foams, continue to cook 2-3 minutes. When brown specks appear, remove from heat, set aside. Using a large cast iron skillet, melt 1 t butter. Add the thyme and stir around. Add the mushrooms. (If using scallop slices heat slices one side until brown.) Pour half brown butter, then flip and add rest of brown butter. If using smaller slices, sauté whole batch until tender. Salt, pepper, soy sauce, to your taste. 4 Servings

Mushroom Gruyere Quiche | Gibby's Gourmet Mushrooms Llc

1, 9" frozen deep dish pie shell
½ lb Mushrooms: King Trumpet, Shiitake, Chestnut, (don't use Shiitake stems, save for stock)
1 c shallot, finely chopped
1 sprig fresh thyme
1 ¼ c heavy whipping cream
salt, ¼ t cayenne pepper, pinch of nutmeg
3 t unsalted Butter
2 garlic cloves, minced
4 lg eggs

Preheat oven to 400° F and set oven rack in middle position. Remove the pie crust from the freezer and let thaw until just soft enough to easily prick with a fork, about 10 minutes. Prick the bottom and sides of the crust all over with fork. Place the crust on a baking sheet and bake until lightly golden, about 10 minutes. (Keep an eye on it, if it puffs up, gently prick with fork until it deflates). Set the pie crust aside and reduce oven temperature to 325°.

In a nonstick skillet over medium - high heat, melt 2 t butter, add mushrooms and cook, stirring often, until starting to brown, 4-5 minutes. Add remaining butter, shallots, salt and cook 2 minutes more. Add garlic, stir 1 minute. Stir in thyme. Remove pan from heat and set aside. In medium bowl, whisk the eggs, add cream, cayenne, nutmeg, remaining salt, whisk until combined.

Spread half the mushroom mixture over the bottom of the cooked crust. Top with all of the Gruyere and then the remaining mushroom mixture. Pour the egg/cream mixture over the top. Slide the quiche, (still on baking sheet) into the oven and bake for 45-55 minutes, until the top is lightly golden, and the custard is set. Serve hot or warm. Enjoy! Servings: 4 - 6 Servings