

Claudia's Salad with Potato Pancakes | *Jacek Pawluk*

- 2 bell peppers
- 1 zucchini
- 5 oz of parsley
- 5 oz leek
- 2 t vinegar
- ½ t kosher salt
- 1 onion
- 1 cucumber
- 1 carrot
- 2 t olive oil
- ½ t black pepper

Chop all the ingredients and serve immediately.

Potato Pancakes

- 4 potatoes
- 1 egg
- 2 T all-purpose flour
- Oil for frying, I like sunflower
- 1 onion
- 1 t salt
- Black pepper

Grate potatoes with onion, mix egg, salt, pepper add flour. Heat sunflower oil on medium heat, fry each pancake for 3 minutes on each side. Serve with Claudia's Salad.

Paula Dean's Broccoli Salad | *Marjorie Mizes*

- ¼ c sugar or less
- 2 T white vinegar
- 1 head fresh broccoli
- 8 oz cut into very small chunks sharp cheddar cheese
- 6 to 8 slices cooked crumbled bacon or turkey bacon
- 1 c mayonnaise - or less- or use Greek yogurt in place of some or all mayo
- ½ c halved cherry tomatoes
- ½ c chopped red onion
- ½ c optional raisins

Trim off large leaves of broccoli. Remove tough stalks at end and wash broccoli thoroughly. Cut flowerets and stems into bite-size pieces. Place in a large bowl. Add crumbled bacon, onion, raisins, and cheese. In a small bowl, combine remaining ingredients, stirring well. Add to broccoli mixture and toss gently.

Glazed Lemon Bread | *Sam Hayes*

- 1 ½ c flour
- 1 c sugar
- 1 T baking powder
- 2 large eggs, beaten
- ½ c melted butter or margarine
- 1 t salt
- grated peel of 1 lemon
- ½ c whole milk

Heat oven to 350F; mix flour, salt, add sugar and lemon peel in bowl. Add milk, eggs, butter and stir until batter is well blended. Coat 9x5 inch loaf pan with cooking spray, then pour in the batter. Bake 40-50 minutes, or until a tooth pick comes out clean.

Glaze

- juice of 1 large lemon
- ¼ to ⅓ c sugar

While bread is baking, stir the lemon juice and sugar until dissolved. Remove bread from oven and use toothpick to poke holes in the top of the bread while hot. Baste top of bread with glaze several times and allow time between basting for glaze to set, over 1 hour. Makes 8-10 servings.

Sage / Raspberry Smash | *Donna Nykaza-Jones Ray's Quality Greenhouse*

- 5 fresh raspberries
- 2 t granulated sugar
- 1 shot vodka
- 3 fresh sage leaves
- ½ of a lime, juiced
- soda water & ice

Combine sage and sugar in bottom of a glass and muddle. Add raspberries (can also use strawberries) and vodka to glass and muddle it. Strain to remove sage. Add ice, line and fill with soda water; stir and garnish!

Mike's Earthy Pizza Sauce | *Michael O'Brien*

- 1 ½ c grated zucchini
- ⅓ c chopped celery
- Garlic cloves, several
- ¼ c marsala wine
- 2 T oregano
- 1 t black pepper
- ½ t thyme
- 16 oz canned tomatoes
- 1 med white onion, chopped
- ¾ c chopped mushrooms
- ¼ c olive oil
- 2 T basil
- 1 T sea salt
- ½ t rosemary
- *cast iron skillet

Sauté onions, celery, mushrooms, olive oil, salt, and pepper in skillet until soft. Add marsala wine and simmer 5 minutes.

Add tomatoes and continue to simmer. Add grated zucchini and return to simmer. Add basil, oregano, rosemary, and thyme and continue to simmer to a thicker consistency, about 1 ½ hours more or less. Makes enough 14 in pizza...the best I ever made!

Fried Corn | *Dadant & Sons, Inc*

- 4 T butter
- fresh corn cut from the cob
- ¼ c local honey
- salt & pepper

Melt butter in skillet; place cut corn in skillet and stir. Pour honey over corn and continue frying until honey and butter combine to make a syrup. Season with salt and pepper before serving.

t = teaspoon
T = tablespoon
c = cup

lb = pound
oz = ounce
lg = large

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Apple Slices | *Kathy Lesser*

Crust

2 c flour ⅔ c butter
2 egg yolks dash of salt
1 T fresh lemon juice ¼ c water

Cut butter into flour and then add the other ingredients and combine in a food processor until the dough forms. Cut dough into two pieces. Roll 1 piece to fit a 9 x 13-inch greased pan. Set aside. Pre heat oven to 400 degrees

Filling

8 - 10 apples (locally grown Jonathan or Macintosh work well or use your favorite baking apples)

1 c sugar 2 T flour
1½ t cinnamon

Peel and slice apples and arrange on the bottom crust. Blend the sugar, flour and cinnamon together and sprinkle over the apples. Roll out the other crust and place on top. Seal sides and cut a few vents in the top. Bake for 30 - 40 minutes.

Frosting

1 c powdered sugar ½ t vanilla
2 T milk

Blend the frosting ingredients together and while the apples slices are still warm put the frosting on. Makes about 12, 3-inch square slices. Enjoy!

Canadian Honey Drops | *Donna Nykaza-Jones, Ray's Quality Greenhouse*

1 c shortening 1 c brown sugar
2 eggs ⅓ c local honey
1 t vanilla 3½ c all-purpose flour
2 t baking soda

Mix first three ingredients thoroughly. Stir in honey and vanilla. Sift flour and baking soda together and add to shortening mixture and stir. Chill until firm. Heat oven to 350°. Roll dough into ½ Inch balls and place on ungreased baking sheet. Bake 10-12 min or until almost no imprint remains when touched. Cool and plate.

Elderberry Immunity Syrup Sweetened with Honey | *Brenda Calvert*

1 c organic elderberries (make sure they are well cleaned and all stems removed)
2-3 c of water 1 organic cinnamon stick
½ t organic ground ginger 2 organic whole cloves
½ to 1 c of raw honey 2 t brandy, optional

Combine in a medium pot: water, elderberries, cinnamon stick, ground ginger and cloves. Cook over medium-high heat until the ingredients begin to boil, lower the heat to a simmer. Simmer this mixture for about 30 minutes to reduce the liquid. Once the syrup is cooled, strain the solids and add 1 cup of the raw honey to the syrup and mix to combine. Can be stored in a glass jar in the refrigerator for up to 2 months.

Tres Hombre Shroom Toast | *Gibby's Gourmet Mushroom, Llc*

2 T butter or olive oil 2 T chopped green onion
low sodium soy sauce garlic powder, to taste
¼ c dry white wine vinegar Salt & pepper
2 T sour cream

1 lb combination of choice: Shiitake, Blue Oyster, Mediterranean Oyster
Choice of bread toast: French baguette, Italian, sour dough, slices ¼ in thick

Melt butter in non-stick skillet. Add all sliced mushrooms, sauté until desired tenderness. Add green onions, wine, vinegar, salt, pepper, soy sauce, garlic powder (soy sauce can replace salt). Mix mushroom mixture with sour cream and spoon over freshly toasted bread slices.

Bread Toast: Heat oven to 350 F. Toast your bread on the middle rack of oven on sheet pan, for approx. 10 minutes, flipping half way through. Enjoy!

Shitake Quesadillas | *Gibby's Gourmet Mushroom, Llc*

Smoked Shitakes are delish if you have a smoker. This recipe mimics the smoky flavor...not a fan of smoky, just eliminate the paprika and liquid smoke.

2-3 T butter 2 garlic cloves, roasted
½ t cumin 2 sprinkles liquid smoke
1-2 shallots, chopped Handful of cilantro, chopped
4-6 tortillas, your choice
Freshly grated Monterey Jack or cheddar cheese
1 lb Shitake Mushrooms, chopped

Heat 2 T butter in skillet and sauté mushrooms, shallot, add garlic at end. Stir in paprika, cumin, smoke. Brush tortillas with remaining butter, sprinkle cheese and mushrooms on tortilla and top with a second tortilla. Skillet method: toast tortillas in pan until crispy, then decorate. Oven method: assemble tortillas, bake on sheet pan in 350 F oven. Sprinkle with cilantro. Drizzle with Avocado Sauce
Yield: 4 servings

Avocado Sauce

1 avocado ½ c sour cream
1 lime, juiced salt to taste

King Trumpet Mushroom Steaks | *Gibby's Gourmet Mushroom, Llc*

King Oysters taste somewhat like a scallop, delicious! Vegan & gluten free, Yield: 4 servings

1 t sesame oil fresh lime juice to taste
2 garlic cloves, roasted
4-5 King Trumpets, sliced length wise ¼ in thick
small piece of fresh ginger, minced
pepper, chopped; green, red, yellow or a favorite

Marinade: mix all ingredients, except mushrooms, in plastic bag. Add mushrooms, mix well, marinade 20-25 minutes. Sauté in skillet with peppers or place on grill, 4-5 minutes each side.

Parmesan Crusted Baked Cod w/ Pink Oyster

Mushrooms | *Gibby's Gourmet Mushroom, Llc*

4 6-8 oz cod fillets or fresh fish of choice; Pink Oysters are delicious with seafood in general! Yield: 4 servings

1 c Panko crumbs 1 c grated Parmesan Cheese
3 T butter 3 T mayonnaise
2-3 green onions, chopped 2 t soy sauce
Freshly chopped parsley salt & pepper
lemon, fresh squeezed to taste
½ lb sliced Pink Oyster mushrooms

Pre-heat oven to 425F, lightly butter baking dish. In non-stick skillet, sauté mushrooms, butter, soy sauce. In bowl, mix cheese, Panko, mayo, butter, green onions, lemon juice; set aside. Pat fish fillets with paper towel to avoid wet, mushy when baking, salt and pepper to taste and place fillets in baking dish. Spread cheese mixture evenly over each fillet. Bake 8-10 min in oven. Remove pan, spoon mushrooms over fillets and then broil for 2-3 minutes, until flakes with fork. Sprinkle with parsley and serve!

Green Beans with Cherry Tomatoes & Fresh Basil | *Jane Meulink*

¼ c butter 1 T sugar
¾ t garlic salt ¼ t pepper
1 ½ c fresh basil, torn
2 c fresh cherry tomatoes, halved
1 ½ lb fresh green beans, cooked until tender-crisp, drained

While beans are cooking, melt butter in large skillet. Stir in sugar, garlic salt, pepper, and basil. Add tomato halves and cook until tomatoes slightly soften. Toss gently with beans. Makes 6 side-dish servings.

Greener Green Goddess Dip

Greenhouse, farmstand ingredient list: lemon, arugula, parsley, chives, shallots

⅓ c mayonnaise 1 T fresh lemon juice
¼ c fresh chives, chopped 2 T shallots, minced
2 anchovy fillets, packed in oil
⅔ c whole-milk plain Greek yogurt
salt and fresh cracked pepper, to taste
2 T fresh arugula, packed and chopped
¼ c fresh flat parsley, packed and chopped

In blender or food processor, combine all ingredients except yogurt, salt, pepper. Pulse until smooth, about 10 to 15 pulses. Transfer mixture to a small bowl and gently fold in the yogurt until well combined. Adjust seasoning with salt and freshly ground pepper. Cover with plastic wrap and refrigerate for 1 hour to allow flavors to develop. Serve with fresh vegetables or pita chips. Makes 1 ¼ cups; prep time 30 minutes.