

BOUNTY OF OUR COLLECTIVE GARDENS

Heirloom Gainesville Salad (our version of Ensalada Nicoise)

Yield: determined by the amount of vegetables available

Ingredients:

Tomatoes, chopped or halved depending on size

Green Beans, cleaned and cut into 1 ½ pieces, blanched and chilled

Corn, boiled and cut from the cob when just tender

Potatoes, diced and boiled or roasted, chilled

Eggs, hard boiled, peeled and chopped

???Other surprises from the garden that might be available???

Favorite Herb Salad Dressing

Pasta Salad with Pesto and Garden Vegetables (may be served hot or chilled)

Yield: about 8, 1 cup servings

Ingredients:

2 lbs. Refrigerated Cheese Stuffed Tortellini, cooked according to package instructions and chilled

½ to 1 cup Garden Made Pesto (Basil, Spinach, Kale, EVOO, Parsley, Garlic, Salt and Pepper and fresh grated Parmesan Cheese)

2 Tbsp. Extra Virgin Olive Oil (EVOO)

1 cup Onions, chopped

1 cup Peppers, chopped

2 Tbsp. Lemon Juice

4 cups Garden Vegetables, chopped

Optional Additions: chopped olives, toasted nuts, additional fresh grated cheese

Directions:

1. Cook pasta according to product directions, chill or hold warm. Mix in Pesto to desired flavor level.
2. Heat 2 Tbsp. EVOO in large sauté pan. Add onions, peppers and garlic and stir until just tender. Stir in other vegetables and sauté until tender.
3. Gently fold cooked pasta into vegetables and mix until well blended. Stir in any additions and toss with fresh grated cheese and lemon zest. Heat or chill to serving temperature.

Ancient Grain and Rice Salad

Yield: About 8, 1 cup servings

Ingredients:

1 cup Sprouted Rice (I use a blend from Trader Joes)

1 cup Red Quinoa

1 qt. Organic Stock (Chicken, Vegetable or Seafood)

Onions

Garlic

Salt and Pepper to taste

Garden Vegetables as available, chopped

Favorite Salad Dressing (recommended Lemon Herb Vinaigrette for chilled or lemon herb butter for heated dish)

Directions:

1. Combine grains in heavy stock pan, toast for 1 to 2 minutes. Add stock and bring to a boil. Reduce heat to low, cover and simmer about 15 to 20 minutes until all liquid is absorbed and grains are tender.
2. Sauté onions, peppers and garlic in EVOO until just tender. Add other garden vegetables (squash, tomatoes, herbs, mushrooms, beans, etc.) and cook until just tender. Mix into cooked grains, toss with dressing or lemon butter and chill or serve heated.

