

Farmers Market Recipes July 4, 2009

Sangria Punch

1 cup fresh Lemon juice
4 each Lemon, peeled
4 each Lime, peeled
4 each Oranges, peeled
1/2 oz fresh Mint
1 cup Sugar
1 1/2 gal. Cool Water
1 pint Raspberry
1 pint Strawberries
1 pint Black berries

Combine the lemon juice, citrus fruit, sugar, and water in a large stock pot; simmer the sugar and citrus fruit mixture together, about one hour, until it is amber yellow. Turn heat off and add mint & let steep in the fruit mixture for 20 to 30 min. Strain the mixture and chill thoroughly.

The next day, place berries in bowl and smash berries lightly with a spoon; add in the chilled mixture and serve over ice; garnish with a mint leaf and a lemon zest.



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Goat cheese & smoked salmon pasta salad

4 oz. Goat cheese
4 oz Smoked Salmon, cut or torn into small pieces
1/2 lb. Rotini
1 summer squash, cut in half lengthwise and sliced 1/8 inch thick
1 pint cherry tomatoes, cut in half
1/4 cup White wine
1 Tbs. Parsley
1/2 cup Olive oil
Salt and pepper to taste
Basil, cut into thin strips

Let the goat cheese soften at room temperature. Once soft, mix the cheese with the white wine until well combined, next whip in olive oil slowly to make a salad dressing; season with salt, pepper, and fresh parsley.

Blanch the squash in boiling water until just tender, then quickly chill the squash in ice water to stop the cooking. Cook pasta in boiling water according to the package directions (the fresh pasta we used cooked 2 minutes); once the pasta is done, quickly cool in ice water. Once the pasta is chilled and drained, combine the, smoked salmon, squash, tomatoes, pasta, and toss with goat cheese dressing. Garnish with basil.

Thank you to the Farmers Market Vendors:

- **Cherry Tomatoes:** Garden Ripe
- **Berries:** Albeke Farms 503-632-3989
- **Rotini Pasta:** Pasta Del Sol 503-804-6293
- **Basil:** Anderson Hydroponics 503-981-5181
- **Goat Cheese:** Alsea Acre Alpines 541-487-GOAT
- **Smoked Salmon:** Stonewall Banks Seafood 503-867-5070
- **Summer Squash:** Hansen Family Farm 503-913-5559

www.orcityfarmersmarket.com