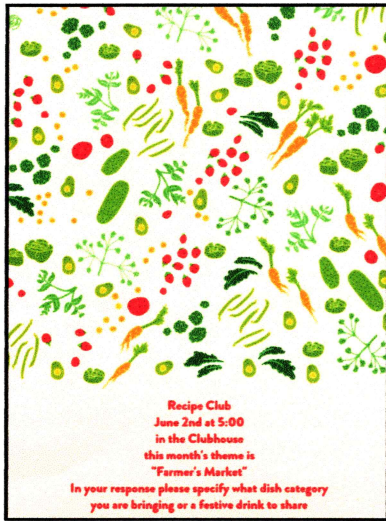




Recipe Club
June 2nd at 5:00
in the Clubhouse
this month's theme is
"Farmer's Market"

In your response please specify what dish category
you are bringing or a festive drink to share



Appetizers

Strawberry Bruschetta

★★★★★
5 from 6 votes

Prep Time

15 mins

Total Time

15 mins

This strawberry bruschetta is the perfect summer appetizer! Made with juicy strawberries, fresh basil and balsamic vinegar, it's delicious, refreshing, and easy to make!

Course: Appetizer

Cuisine: American, Italian

Servings: 8

Calories: 22 kcal

Author: Alissa



Print

Ingredients

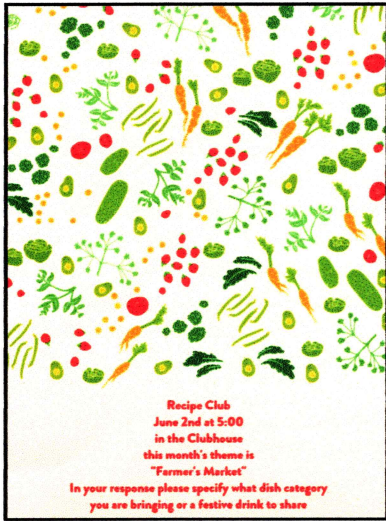
- ☐ 12 ounces fresh strawberries
- ☐ ½ cup finely chopped fresh basil
- ☐ 2 tablespoons balsamic vinegar
- ☐ 1 teaspoon olive oil
- ☐ ¼ teaspoon ground black pepper, or to taste
- ☐ Pinch salt, or to taste
- ☐ 1 teaspoon organic granulated sugar (optional, plus up to 1 additional teaspoon)
- ☐ 1 baguette, sliced and toasted
- ☐ Spreadable vegan cheese (such as cashew cream cheese), optional

Instructions

1. Clean, hull, and finely dice the strawberries so the pieces are ½ inch or smaller, preferably close to ¼ inch.
2. Add the diced strawberries to a large bowl and stir in the basil, balsamic vinegar, olive oil, salt and pepper.
3. Taste-test the bruschetta and add sugar if you'd like it to be a bit sweeter. You can add more salt and pepper at this point as well if you'd like.
4. Serve the bruschetta over toasted baguette slices, optionally slathering each slice with a bit of spreadable vegan cheese first.

Recipe Notes

1. Nutrition information is for the bruschetta only and does not include cheese or the baguette.
2. This recipe makes about 2 cups of bruschetta.



Sides

Watermelon, Cucumber, And Feta Salad

Crisp and refreshing, you'll be making this summer salad on repeat.

By **Southern Living Test Kitchen** | Updated on August 5, 2023

Active Time: 30 mins

Total Time: 30 mins

Servings: 8

Ingredients

- 6 cups (3/4-inch) cubed seedless watermelon (from 1 personal seedless watermelon)
- 3 cups (3/4-inch) chopped English cucumber (from 2 English cucumbers)
- 1 (8-oz.) block feta cheese, cut into 3/4-inch cubes (about 2 cups)
- 1/2 cup red wine vinegar
- 1/4 cup thinly sliced shallot
- 2 Tbsp. fresh lemon juice (from 1 lemon)
- 1 tsp. fresh thyme leaves
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 3/4 cup olive oil
- 1/2 cup torn mint leaves

Directions

Step 1

Combine ingredients:

Combine watermelon, cucumber, and feta in a large bowl; set aside.

Step 2

Make dressing:

Combine vinegar, shallot, lemon juice, thyme, salt, and pepper in a medium bowl. Slowly drizzle in oil, and whisk until emulsified. Toss watermelon mixture with 1/2 cup of the dressing.

Step 3

Serve:

Transfer to a serving platter, and drizzle with remaining dressing. Sprinkle with mint leaves before serving.

BLT MACARONI SALAD RECIPE

Nanette Eberwein

Farmers Market Dinner

Prep: 15 min

Add'l: 15 min

Total : 30 min

Ingredients:

16 oz Elbow or other pasta

$\frac{3}{4}$ C Mayo or Miracle Whip

$\frac{1}{2}$ C Sour Cream

3 Tbsp Rice Wine Vinegar

1 tsp Garlic Pwd.

1 tsp Salt

$\frac{1}{2}$ tsp Ground Black Pepper

8 pcs Bacon, crumbled

1 C Seeded & Diced Tomato

Instructions:

Cook Pasta according to box.

Mix together all remaining ingredients and toss with pasta till combined.

Cover & Refrigerate till ready to serve.

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Grandma's Carrot Salad

This carrot salad is quick and easy to make with minimal ingredients. My grandma made it all the time, and I loved it. Now I make it to honor her, and it's almost as good.

Submitted by **Mrs Wynkoop**

Prep Time: 5 mins

Additional Time: 30 mins

Total Time: 35 mins

Servings: 6

Ingredients

1 pound shredded carrots

1 ¼ cups raisins

2 to 3 tablespoons mayonnaise, or to taste

1 teaspoon lemon juice

¼ teaspoon salt

Directions

Step 1

Gather the ingredients.

Step 2

Mix shredded carrots and raisins together in a large serving bowl.

Step 3

Whisk mayonnaise, lemon juice, and salt in a small bowl until smooth.

Step 4

Pour over carrot mixture; stir until carrots and raisins are completely coated. Refrigerate until chilled, at least 30 minutes.

Nutrition Facts

Per serving: 167 calories; total fat 4g; saturated fat 1g; cholesterol 2mg; sodium 179mg; total carbohydrate 35g; dietary fiber 3g; total sugars 24g; protein 2g; vitamin c 6mg; calcium 43mg; iron 1mg; potassium 501mg

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Mom's Cucumber Salad

This is the recipe that my mom made when I was small. It is still one of my favorites. Some friends add a little green onion to the recipe. My kids and I just aren't raw onion fans. Enjoy!

Submitted by **LisaPav**  Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Total Time: 15 mins

Servings: 8

Yield: 8 servings

Ingredients

1 cup mayonnaise

¼ cup white sugar

4 teaspoons distilled white vinegar

½ teaspoon dried dill weed

½ teaspoon seasoned salt

4 medium cucumbers, peeled and sliced

Directions

Step 1

In a large bowl, stir together the mayonnaise, sugar, vinegar, dill, and seasoned salt. Mix in the cucumber slices, tossing to coat.

Editor's Note:

Please note the differences in ingredient amounts and servings when using the magazine version of this recipe.

Nutrition Facts

Per serving: 237 calories; total fat 22g; saturated fat 3g; cholesterol 10mg; sodium 216mg; total carbohydrate 11g ; dietary fiber 1g; total sugars 8g; protein 1g; vitamin c 3mg; calcium 20mg; iron 0mg; potassium 154mg



Main Dishes



Taste of Home

Farmers Market Pasta

 **TOTAL TIME:** Prep: 20 min. Cook: 20 min.

 **YIELD:** 6 servings.

When we moved into our house, little did we know that we had a wild asparagus patch. For decades, that little patch has given us plenty of asparagus. This recipe can be used almost any time of year, with almost any assortment of vegetables the season has to offer. By cooking without butter or oil, you can cut fat and calories, but the flavors are still there. —Wendy Ball, Battle Creek, Michigan

Ingredients

- 9 ounces uncooked whole wheat linguine
- 1 pound fresh asparagus, trimmed and cut into 2-inch pieces
- 2 medium carrots, thinly sliced
- 1 small red onion, chopped
- 2 medium zucchini or yellow summer squash, thinly sliced
- 1/2 pound sliced fresh mushrooms
- 2 garlic cloves, minced
- 1 cup half-and-half cream
- 2/3 cup reduced-sodium chicken broth
- 1 cup frozen petite peas
- 2 cups cubed fully cooked ham
- 2 tablespoons julienned fresh basil
- 1/4 teaspoon pepper

1/2 cup grated Parmesan cheese

Optional: Additional fresh basil and Parmesan cheese

Directions

1. In a 6-qt. stockpot, cook linguine according to package directions, adding asparagus and carrots during the last 3-5 minutes of cooking. Drain; return to pot.
2. Place a large skillet coated with cooking spray over medium heat. Add onion; cook and stir 3 minutes. Add squash, mushrooms and garlic; cook and stir until crisp-tender, 4-5 minutes.
3. Add cream and broth; bring to a boil, stirring to loosen browned bits from pan. Reduce heat; simmer, uncovered, until sauce is thickened slightly, about 5 minutes. Stir in peas, ham, 2 tablespoons basil and pepper; heat through.
4. Add to linguine mixture; stir in 1/2 cup cheese. If desired, top with additional basil and cheese.

Nutrition Facts

2 cups: 338 calories, 9g fat (4g saturated fat), 53mg cholesterol, 817mg sodium, 46g carbohydrate (8g sugars, 8g fiber), 23g protein. **Diabetic Exchanges:** 2-1/2 starch, 2 lean meat, 1 vegetable, 1/2 fat.

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Taste of Home

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Asian Turkey Lettuce Wraps

Inspired by PF Changs' famous recipe, these Asian Turkey Lettuce Wraps are quick, easy to make and are full of so much flavor! Perfect as an appetizer, side dish or even main course for a healthy meal the whole family will love!



★★★★★
4.77 from 21 votes

Prep Time
10 mins

Cook Time
10 mins

Total Time
20 mins

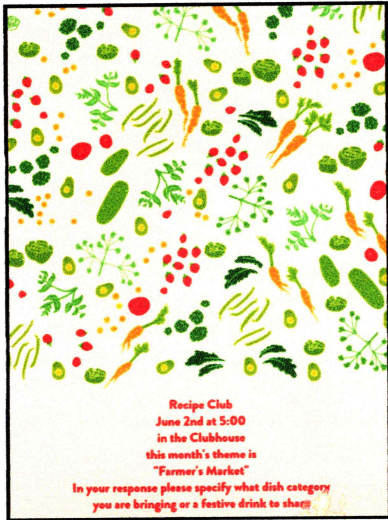
Course: Appetizer, Main Course Cuisine: Asian
Keyword: Asian Turkey Lettuce Wraps Servings: 6

Ingredients

- 1¼ lb. lean ground turkey or ground chicken
- 1 tablespoon olive oil
- 1 clove garlic minced
- 1/8 teaspoon ground ginger
- 4 green onions thinly sliced
- 1 8 oz can sliced water chestnuts, drained and coarsely chopped
- 3 tablespoons hoisin sauce
- 2 tablespoons lower-sodium soy sauce
- 1 tablespoon rice vinegar
- 2 teaspoons roasted red chili paste
- Pinch of salt
- 12 Bibb/Butter lettuce leaves

Instructions

1. Heat 1 tablespoon of oil in a large nonstick skillet over medium-high heat. Add turkey, garlic and ginger to the pan and cook for about 6 minutes or until turkey is browned. Stir to crumble.
2. Combine turkey mixture, onions and chopped water chestnuts in a large bowl, stirring well, and set aside.
3. Meanwhile in a small bowl, whisk together hoisin, soy sauce, rice vinegar and roasted red chili paste and drizzle over the turkey mixture. Toss to coat completely.
4. Add about ¼ cup turkey mixture to each lettuce leaf, serve and enjoy!



Desserts

Summer Berry Crisp

November 7, 2007



Ingredients

2 cups blueberries
2 cups blackberries
2 cups raspberries
1/4 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon cinnamon

Crisp topping:

1 cup rolled oats
1/2 cup all-purpose flour
1/2 cup brown sugar
1/2 cup sugar
Pinch of salt
1/2 cup (1 stick) cold unsalted butter, cut into small pieces
Whipped cream or vanilla ice cream, for serving

Preparation

Step 1

Preheat the oven to 350°F. Butter a 9-inch Pyrex pie plate.

Step 2

Gently combine the berries with the sugar, flour and cinnamon; place in the prepared pie plate.

Step 3

Prepare the topping: Combine the oats, flour, both sugars and salt in a bowl. Use a pastry blender or 2 knives to work in the butter until topping resembles coarse meal. Sprinkle evenly over the berries.

Step 4

Place the pie plate on a baking sheet. Bake in the center of the oven until the fruit is bubbling and the topping is golden brown, about 1 hour. Remove the crisp to a rack to cool slightly. Serve in dessert bowls with whipped cream or ice cream.

Nutrition Per Serving

Nutritional analysis per serving (without whipped cream or ice cream): 460 calories

78 g carbohydrate

5 g protein

17 g fat

40 mg cholesterol

Nutritional analysis provided by PARADE

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