

Hogtown HomeGrown

Volume 10 Issue 5

May 2015

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Community Celebration

Sunday, May 31, 1-4pm

Matheson History Museum, 513 E University Avenue
Food and Gardening Festival

Celebrate the end of 2015's Eat Local Challenge with a stroll on the shaded walkways surrounding the Matheson Museum and House. Enjoy local food entrepreneurs, gardening and health organizations. The event is free and includes activities for children and adults.

Florida's Global Kitchen, an exhibit inside the Museum, will be open free of charge.



In addition, we will feature the first ever -

Hogtown Pizza Cook Off

Ameraucana Wood Fire

Humble Pie

Strega Nona's Oven

Judges – *Storm Roberts of 98.5 KTK*

Chef Amanda Bisson of Fables Catering & Such

Ken Peng of Ken Eats Gainesville

What's Fresh Right Now?

- Beans**—green, yellow, roma
Beets—red, chionga, heirloom
Blueberries
Broccoli
Cabbage—green, napa/chinese, red
Carrots—orange/yellow/red/purple
Cauliflower
Celery
Citrus—pink/white grapefruit, orange, sour orange, juices
Cucumbers—mini seedless. pickling
Eggplant—white/purple small italian
Fennel
Garlic—chives, gar-leeks
Greens—kale, collards, mustards, arugula, chard, mizuna, asian stir-fry mix, escarole, dandelion, sorrel, spinach, radicchio
Herbs—cilantro, curly/flat parsley, dill, mint, turmeric, opal/italian/lemon basil, chives, rosemary, thyme, sage, marjoram
Kohlrabi—green/purple
Leeks
Lettuce—salad mix, red/green romaine and leaf lettuce, crispy frill, frissee
Mushrooms—shiitake, chanterelle
Onions—white, white/red scallions, spring
Peppers—multi sweet, anaheim, chilaca, jalapeno, poblano
Potatoes—white, sweet
Radish—globe, black, daikon, french breakfast
Squash—multi pattypan, zucchini, striped, yellow crookneck
Strawberries
Tomatillos
Tomatoes—grape, beefsteak, heirloom, green

Local and Fresh— Dill

A member of the celery family, dill is an annual herb. Known for both its leaves and seeds, dill is widely used for cooking and pickling, as well as medicinal uses in teas and tonics.

The leaves are very delicate and are best added at the end of cooking or served raw. Popular in many cuisines, dill is commonly found raw in Eastern European salads and as toppings for potatoes or soups such as borscht.

Dill seeds, actually the fruit of the plant, are dried and used in cooking and pickling, most commonly in the suitably named savory dill pickle. Like the leaves, dill seed also has a place in Eastern European recipes to flavor long-simmered stews and is often paired with cabbage.

Dilled Carrot Salad

INGREDIENTS

- 1 bunch of carrots, thinly sliced or shredded
- 1 leek, white only, thinly sliced
- 1 cup very small dill sprigs
- zest and juice of one lemon
- 1 garlic clove, grated
- 1/4 cup olive oil
- 2 Tablespoons cider vinegar
- Pinch each salt and freshly ground pepper

DIRECTIONS

- Toss together sliced carrots, leek, dill sprigs and lemon zest.
- Place the remaining ingredients in a small lidded jar and shake to combine.
- Pour over carrot mixture and stir well to coat carrots thoroughly with dressing.
- Refrigerate at least one hour before serving to allow flavors to blend.
- Cover and refrigerate leftovers.

 <p>Haile Village Farmers Market Saturdays 830am—12pm Haile Plantation off Tower Road www.hailefarmersmarket.com</p>	<p>Glades Ridge Goat Dairy Raw Milk and Cheese Hormone/Antibiotic Free Available Fresh or Frozen ACFM/441 Farmers Market Saturdays 8:30am - 1:00pm Union Street Farmers Market Wednesdays 4:00pm - 7:00pm Wholesome Food—Animal Consumption Only Lake Butler 386 266 7041 gladesridge.com</p>	<p>Henderson & Daughter Plants and Produce Booth #4 ACFM/441 Market Saturdays 8:30am—1:00pm Oranges: hamlin, valencia Grapefruit: March seedless (white), pink Acid: sour orange Specialty: boiled peanuts, caladiums *weather permitting Follow us on Facebook: www.facebook.com/henderson.and.daughter</p>	 <p>Alachua County Farmers Market Saturdays 830am—1pm 5920 NW 13th Street www.441market.com</p>
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Red Hot Tofu

INGREDIENTS

- 2 pounds extra firm tofu cut into 1"x2" rectangles, pressed for 20 minutes
- 1/4 cup honey
- 1/4 cup ketchup
- 1/4 cup tamari
- 1/4 cup olive oil
- 2 Tablespoons rice wine vinegar
- 1 teaspoon each Frank's hot sauce and Sriracha (use your favorite hot sauces; add more to taste)

DIRECTIONS

- Preheat oven to 400 degrees. Line roasting pan or cookie sheet with parchment.
- Press tofu and set aside. Add remaining ingredients in a gallon zip-top bag and "squish" to combine. Add tofu and marinate for one hour or overnight in the refrigerator.
- Remove from bag and place in one layer on parchment-lined pan.
- Bake 15 minutes then lower temperature to 350 and bake 30-45 minutes until edges darken about and marinade is baked-on—total cooking time 45-60 minutes.
- Serve hot or warm in a stir fry or on a sandwich. Cover and refrigerate leftovers.

Green Stir Fry

INGREDIENTS

- 2 Tablespoons olive oil
- 3 cups total firm veggies—sliced fennel bulb, celery, cabbage core, kohlrabi
- 1 cup total aromatics—sliced leek, gar-leek, green onion, shallot, onion
- 3 cups total tender veggies—sliced sugar snap, snow peas, green beans, zucchini
- 1/2 cup coarsely chopped flat-leaf parsley
- 1/4 cup chopped fresh herbs (basil, dill, thyme, sage, marjoram) or fennel fronds
- zest and juice of a lemon
- salt and pepper to taste

DIRECTIONS

- Heat a large skillet or stock pot over medium-high heat. Pour in oil.
- Add firm veggies and aromatics to pot and stir to completely coat with oil. Continue to stir and sauté until firm veggies begin to soften.
- Add tender veggies to the pan, mixing to combine well. Sauté stirring constantly until tender veggies are bright green and almost cooked to desired consistency.
- Turn heat to low. Stir in parsley, herbs, lemon zest and juice. Taste to adjust seasoning.
- Serve hot or warm. Cover and refrigerate leftovers.

SERVING SUGGESTION

Pile on top of cooked rice and top with toasted chopped nuts and/or feta cheese.

Tricks and Tips

Pressing tofu is worth the time it takes for the improvement in both the texture and flavor when marinated.

How to Press Tofu

(For two 16 ounce tubs extra-firm tofu)

Lay two layers of paper towels on top of a double layer of dish towels and have the same ready to go on top of the tofu.

Cut the tofu into 1 inch slabs and lay close together on the paper towels.

Cover with reserved layers of toweling.

Top with a cookie sheet and then place weight on top—try canned goods, cast iron pans or a full tea kettle.

Press extra-firm tofu 20 minutes. Remove weights, cookie sheet and top layers of toweling.

Cut slabs into desired size and shape right on top of the paper towels.

Extra Tip: Use the toweling to move cut tofu and pour into marinade bag.

Ward's Supermarket

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Fresh Mint Tea with Honey

INGREDIENTS

4 cups fresh mint,
leaves and stems
8 cups boiling water
8 cups cold water
Honey to taste
1 cup small mint sprigs
ice (optional)

DIRECTIONS

Place mint in a deep
bowl and use a wooden
spoon to bruise leaves
and stems.

Pour boiling water
over mint.

Steep 10 minutes, then
strain and discard
steeped mint.

Dilute with cold water
and add honey to taste.

Cover and refrigerate.

Serve with mint sprigs.

Fruit Cake for Uncle Barney

INGREDIENTS

1 small seedless watermelon
1 cantaloupe
1 pineapple, peeled and cored
12-18 strawberries
3 or 4 star fruit (carambola)
2 kiwi (optional)
1 cup blueberries or raspberries

Supplies: Large round platter and 50 toothpicks

DIRECTIONS

Cut a large circle from a cross-section of the watermelon to form the bottom layer of the cake. Remove rind. Place in the center of the large platter.

Cut a large circle from a cross-section of the cantaloupe. Remove seeds and rind. Center on top of watermelon and secure in place with toothpicks.

Place pineapple in the center of cantaloupe. If it slides right into the cantaloupe just use toothpicks to keep in place, otherwise cut as needed to make a top layer.

Cut strawberries vertically in half.

Cut starfruit into 1/4 - 1/2 inch slices.

Peel kiwi and slice into 1/4 - 1/2 inch slices.

Decorate the sides of each layer with sliced strawberries, starfruit and kiwi, securing each with a toothpick. The strawberries can be speared onto a toothpick inserted into the side of the cake, but the slices of starfruit and kiwi will have a toothpick sticking out. Cover the protruding end of each toothpick with a blueberry or raspberry.

Use fruit to decorate the top of the pineapple and the edges of the platter. Secure a blueberry or raspberry to hold a candle if desired.

Cover with plastic wrap and refrigerate until served.