

Hogtown HomeGrown

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Thank you Gainesville!

When I started this newsletter way back in 2006, the word locavore, now part of the current Oxford English Dictionary, had recently been coined in California. Here in Gainesville, local food was finding a home, in restaurants—The Jones Eastside had just opened, Bert Gill was making Mildred's his own and Clif Nelson started Paramount Grill. Then a Slow Food chapter was chartered by a few people concerned with good, clean and fair food.

Since that first issue, we've traveled farmers market rows and supermarket aisles to find the best and freshest seasonal ingredients to cook with at home. We've learned about new foods which have become favorites and new ways of cooking our old favorites. We've challenged ourselves to eat local food at every meal and celebrated as the Board of Alachua County Commissioners joined the local food scene by declaring May Eat Local Month. We've made new friends and watched the birth of many local food and gardening organizations, while the number of farms, farmers and farmers markets just keeps growing.

Adding it all up, this is the 121st monthly issue (hogtownhomegrown.com has them all) and the 4 recipes from this month make a grand total of 600 recipes on the website. More than 350,000 copies have been picked up from our 56 distributors in Gainesville and "far-flung" locations ranging from Jacksonville's Riverside Market to Micanopy's Mosswood Farm Store to Town of Tioga's Blue Highway Pizza.

Ten years is a long time, especially for a business in Gainesville, so I really want to thank you, the readers, for your support, comments and growing enthusiasm for our area's local, seasonal food. You keep us going and I hope you will join us for our HomeCooked Potluck and Recipe Auction as we celebrate the beginning of our next ten years!

**Hogtown HomeGrown's
Tenth Anniversary Party
HomeCooked Potluck and Recipe Auction
Sunday, November 13, 2016 5:00pm
Matheson History Museum**

Tickets available online at Eventbrite until November 12th

No tickets at the door

HomeCooked Potluck

Share a dish made from your favorite Hogtown HomeGrown recipe

Recipe Auction

Bring your own written recipes to be auctioned
to benefit your favorite food or garden group

Guest Auctioneer—Storm Roberts—WKTK 98.5

Keynote Speaker—Anna Prizzia—Forage Farm

What's Fresh Right Now?

- Beans**—green, yellow, purple, green/purple long
- Beets**
- Bitter Melon**
- Bok Choy**
- Chestnuts**
- Cucumbers**—slicers, mini, kirby
- Eggplant**—purple italian, purple japanese, fairy tale baby
- Greens**—mustards, sweet potato, mizuna, arugula, chard, turnip
- Herbs**—garlic chives, thai basil, turmeric
- Honey**
- Kale**—dino, curly, tuscan
- Lettuce**—red/green romaine, leaf
- Moringa**
- Mushroom**—fresh/dried shiitakes
- Okra**—green
- Onion**—yellow, green
- Peas**—white acre
- Peppers**—red/green/yellow/orange/mini sweet bell, poblano, cayenne, banana, jalapeño, italian frying, variety hot
- Persimmon**
- Potatoes**—sweet, fingerling
- Radish**—red, daikon, watermelon, easter egg
- Roselle**
- Shoots, Sprouts and Microgreens**
- Squash**—butternut, seminole pumpkin, calabaza, green/yellow zucchini, pattypan
- Tomatoes**—grape, beefsteak, cherry, large plum, sun gold
- Turnips**

More bakers are selling their wares at our local markets, with everything from pretzels to croissants to muffins. Baguettes and loaves include sourdough, rye, whole wheat, white, spelt, plus specialty flour blends and flavors. Some bakers use organic ingredients and natural yeasts—just ask! There are also vendors with gluten-free baked goods for those with gluten sensitivities.

Local and Fresh— Sweet Potatoes

Sweet potatoes are grown throughout the South and we have a few varieties grown by local farmers, including both purple and white.

The first issue of Hogtown HomeGrown featured sweet potatoes in three recipes. Ten years later, the recipe below represents how I cook now—simple ingredients, easy cooking methods and fewer sugars, often tending toward vegan versions of things.

Look for firm sweet potatoes without soft spots or cuts from harvesting. Store in a cool spot and remove any sprouts before cooking.

Sweet Potato Mash with Maple Syrup and Pecans

INGREDIENTS

- 2 pounds sweet potatoes
- 1/2 cup pecans, divided
- 1/4 cup maple syrup
- 2 Tablespoons coconut oil or butter
- 1/4 cup warm water

DIRECTIONS

- Preheat oven to 350 degrees.
- Bake sweet potatoes until soft to touch.
- Roast pecans for 10-15 minutes, until lightly toasted. Cool, chop and set aside.
- Peel sweet potatoes and mash or whip with maple syrup, coconut oil and water until desired texture is achieved.
- Stir in half the nuts. Spoon into casserole, cover and bake until hot.
- Top with remaining pecans and serve.
- Cover and refrigerate leftovers.

 <p>HAILE FARMERS MARKET</p> <p>Saturdays 830am - 12pm</p> <p>Haile Village Center 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 - 441 Farmers Market Thank you for your support! <i>Our season has ended, but we will return to the 441 market on December 10th.</i> Take good care of yourselves, and continue to be kind to one another. Love is Love. Follow us - 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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Savory Herb Cheesecake

INGREDIENTS

2 cups bread crumbs (homemade from stale baguette is best)
3 Tablespoons melted butter
1 cup finely shredded parmesan
12 ounces cream cheese
8 ounces chevre
1 1/2 cups whole milk ricotta cheese
1 cup full fat sour cream
1/4 cup very finely sliced green onions (green part only)
1/4 cup finely chopped flat-leaf parsley
2 Tablespoons fresh thyme leaves, divided
Dash of salt and freshly ground black pepper
4 eggs

DIRECTIONS

Preheat oven to 350 degrees. Lightly butter the sides of a 10 inch springform pan.

Mix together bread crumbs, butter and parmesan until completely combined. Press into just the bottom of prepared pan, using the back of a fork to flatten and compact.

Place pan on a rimmed baking sheet in oven. Bake crust 10-15 minutes, until edges are golden brown.

Remove from oven and cool slightly before placing in refrigerator to chill. Place pan on top of a plate or paper towels since the fat from the butter and cheese may ooze from the baked crust.

Beat together cream cheese, chevre, ricotta and sour cream, green onions, parsley and 1 Tablespoon of thyme in a mixer or food processor until completely smooth.

Add salt and pepper. Beat in one egg at a time until completely incorporated before adding the next one.

Stir in remaining thyme leaves.

Pour batter into pan over prepared crust and place pan on rimmed baking sheet in top half of oven. Place an empty baking sheet on the shelf below it.

Bake 45-60 minutes, until edges are golden and just the center three inches jiggles slightly. Remove from oven, place pan on cooling rack and let cool for one hour in a draft-free spot—the microwave is great for this!

Run a knife or thin spatula around the edge to loosen it from the pan. Cover top of pan with paper towels and place in refrigerator to chill completely for at least four hours.

Remove paper towels and cover cooled cheesecake pan with foil or plastic wrap and refrigerate until serving.

Serve chilled.

Cover and refrigerate leftovers.

NOTE: Cheesecake may be frozen up to three months. Wrap tightly to prevent freezer burn.

Tricks and Tips
Different herbs and flavors can be used to make a savory cheesecake your own, but it is best to pick one dominant flavor and just one or two complementary flavors for the background.

For this cheesecake I chose thyme as the dominant flavor, with green onions and parsley to fill in the background.

Either dill or basil would make wonderful dominant flavors paired with background notes of lively lemon zest or even the bite of a little garlic.

Parsley makes the perfect background for all flavors, since it adds both an indefinable herby flavor and a lovely green color. Curly parsley doesn't have much flavor and is sometimes a little tough, so I always recommend using flat-leaf or Italian parsley.



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(See hogtownhomegrown.com)
Nov 6 Hoecake Hoedown
at MKR State Park
Nov 13 Tenth Anniversary
Party at Matheson
Nov 19 FOODIEspace at
Tower Road Branch Library
Nov 20 Giftbox of Goodies
at Hawthorne Market



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Hogtown HomeGrown

Local and Seasonal Recipes, Menus and More

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Guava Cheese Pie

INGREDIENTS

- 1 Tablespoon butter
- 1 Tablespoon sugar
- 1 cup guava paste
- 2 cups ricotta cheese
- 1 cup sour cream
- 1 ounce chevre
- 4 eggs
- zest of one lemon

DIRECTIONS

Preheat oven to 325.
Melt butter in deep dish pie plate and swirl to coat. Sprinkle with sugar and set aside.
In a food processor, puree guava paste with ricotta, sour cream and chevre. Add eggs one at a time. Stir in zest.
Pour into pie plate, place on cookie sheet and bake until center is almost firm. Cool before cutting. Cover and refrigerate leftovers.

Sweet Potato Pecan Muffins

INGREDIENTS

- 2 cups Sweet Potato Mash with Maple Syrup and Pecans
- 2 eggs
- 1 cup sour cream
- 2 Tablespoons raw sugar, divided
- 2 cups whole wheat flour
- 1/2 cup oatmeal
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon for topping

DIRECTIONS

Preheat oven to 350 degrees. Lightly oil muffin pans.
Mix together Sweet Potato Mash, eggs, sour cream and 1 Tablespoon sugar until completely combined.
In a separate bowl, stir together flour, oatmeal, baking soda and salt.
Pour dry ingredients into wet ingredients and stir lightly until completely combined, but do not beat. The batter will be very thick.
Use an ice cream scoop to portion muffins. Since the muffins do not rise very much, fill each cup about three quarters full
Combine remaining Tablespoon of sugar and 1 teaspoon cinnamon. Sprinkle on each unbaked muffin.
Bake in preheated oven 15-25 minutes, depending on muffin size and oven. Test with a toothpick to be sure they are completely cooked.
Use a small flexible spatula to loosen muffins, tilting each to cool in place. Remove from pan and place on plate (not a rack) to cool.
Store cooled muffins in an airtight container. Refrigerate if storing more than 48 hours. Muffins also freeze well, just wrap individually and then place in a zip top freezer bag.