

Holland Farmers Market Recipe

Recipe Name:

Pickled Tart Cherries with Bay Leaf

Submitted By:

Christine Ferris

Servings:

makes 1 pint

Ingredients:

½ pound tart cherries – pitted (we used strawberries and rhubarb instead since they were in season)

½ cup white vinegar

1/3 cup water

¼ cup sugar

20 black peppercorns

2 bay leaves

Directions:

In a small saucepan, combine vinegar, water and sugar and bring to a boil. Skim carefully and set aside in a warm place. Rinse cherries in cold water and dry them on a towel. Carefully pit cherries and place them in clean jar. Add the crushed peppercorns and bay leaves, then pour the boiling liquid over the cherries to cover them completely. When cooled, close the jar and set aside in a cold place for a few days before opening. This mixture is great poured over a wheel of brie cheese, a log of goat cheese or with grilled chicken or fish. Try it with a grilled cheese sandwich too.

Holland Farmers Market Recipe

Recipe Name:

Grilled Apricots with fresh Goat Cheese

Submitted By:

Christine Ferris

Servings:

12 apricot half appetizers

Ingredients:

6 ripe apricots

½ cup sweet dessert wine

4 ounces fresh goat cheese

a few sprigs of a fresh herb, rosemary, tarragon or basil

Directions:

Wash a score apricots, then twist each side to pull in half. Remove pits. Place in shallow pan and pour wine over apricots, then sprinkle with fresh herbs. Let them marinate for at least an hour. Preheat grill to medium heat. Brush lightly with oil. Allow smoke to dissipate, then place apricots flesh side down onto grill. Allow them to develop grill marks (about 3 or 4 minutes on hot grill) then flip and grill for 1 to 2 minutes more, making sure not to overcook. Remove from grill and top each half with a dollop of goat cheese. Garnish with additional herbs and serve immediately.

Holland Farmers Market Recipe

Recipe Name:

Mini Pavlovas

Submitted By:

Christine Ferris

Servings:

8 mini pavlovas

Ingredients:

2 large egg whites

1 ½ cups superfine granulated sugar (or granulated sugar processed for 1 minute in food processor)

1 ½ teaspoons cornstarch

1 teaspoon white vinegar

½ teaspoon vanilla extract

¼ cup boiling water

1 cup heavy cream, whipped

1 ½ pints (3 cups) mixed fresh berries or other fruit

Directions:

Place rack in middle of oven and preheat to 350 degrees. Line a baking sheet with foil. Beat egg whites, sugar, cornstarch, vinegar and vanilla on low until blended. Add water and beat on high for 15 minutes, until mixture forms glossy, stiff peaks. Spoon mixture onto foil lined baking sheet into eight 4-inch circles. Use back of teaspoon to make them a little deeper in the center. Bake for 10 minutes, then reduce heat to 200 degrees and bake for additional 25 minutes. Turn off oven and leave meringues in oven for at least one hour to cool (do not open oven door). Sprinkle sugar over 2 pints of berries and let sit one hour. Fill the cooled meringues with a spoonful of berries and top with whipped cream.