

Summer Bean Salad with Basil, Leek, Balsamic, and Goat cheese

3/4 pound Green Beans washed and trimmed to 2-3" long pieces

3/4 pound Wax beans washed and trimmed to 2-3" long pieces

1/2 cup finely cut shallots

2 Tbs Balsamic Vinegar

4 Tbs Leek oil

3/4 c chopped fresh basil leaves

3/4 c crumbled goat cheese

salt

pepper

1. Blanch Green Beans Boil salted water, cook beans thoroughly but still crisp
2. shock beans in ice water to stop the cooking process
3. mix vinegar, leek oil, shallots and basil in Mason jar
4. pull beans out of water using slotted spoon
5. toss with vinagrette, season with salt and pepper, and top with goat cheese
6. Chill until ready to serve

Sausage and Apple Stuffed Patty Pan Squash

3 Large Patty Pan Squash

olive oil

salt and pepper

1# ground sausage

1 small onion finely chopped

2 Large celery stalks finely chopped

2 Apples Diced

1/2 tsp sage

1c Panko Bread crumbs

Preheat oven to 400

trim squash and spoon out seeds

Season squash with salt pepper and oil

Cook Squash for 15 minutes

While Squash is cooking sautee sausage for 5 mins, drain it and pat dry

Using sausage from the grease sautee onions and celery for 2-3 minutes or until it starts to brown

add apples and sautee for another 2 mins or until they are softened

stir in sage and bread crumbs

add 3/4c goat cheese and stir until cheese begins to melt. Set aside

Once squash has finished baking to desired tenderness spoon in meat mixture until the squash is filled

return to oven and bake for another 5-8 minutes

remove from oven and top with remaining goat cheese.