

FARMHOUSE

Grilled Peaches with Heirloom Tomatoes

Ingredients:

4 large freestone peaches- perfectly ripe
2-3 TB olive oil
2-3 heirloom tomatoes- perfectly ripe

Dressing:

2 Tb grainy mustard
2 Tb white balsamic vinegar
3 TB honey
1 pinch salt

Garnishes:

Microgreens
¼ cup pinenuts, almonds, walnuts or pistachios- really any nut!

Optional: feta, chevre, shaved parmesan

- 1.) Cut peaches into quarters and toss with olive oil to lightly coat.
- 2.) Preheat grill to medium high heat.
- 3.) Place peaches, flesh side down on grills and allow to cook for 2-3 minutes, or until dark grill marks develop.
- 4.) Turn peaches over and repeat.
- 5.) Remove peaches from heat and allow to cool slightly before slicing each quarter in half again.
- 6.) Slice tomatoes as desired and arrange on platter.
- 7.) Add grilled peach slices.
- 8.) Whisk dressing together and drizzle over the top.
- 9.) Garnish with microgreens or greens and nuts.
- 10.) Top with cheese if desired.

This is great coarsely chopped and served on grilled bread for a bruschetta topping.

Bacon Caprese Salad

For the dressing:

¾ lb. bacon, diced and crisped, fat reserved
½ cup diced celery
½ cup honey
½ cup rice vinegar
½ cup shallots- minced
¼ cup roasted garlic
1 ¼ TB lemon juice
½ TB Dijon mustard
¼ cup salad oil
Kosher salt and fresh ground pepper to taste

- 1.) Place all ingredients in blender and blend until fairly smooth.
Makes about 2 cups

For the Salad:

1 lb. fresh mozzarella, cut as desired
4 heirloom tomatoes, cut as desired

1 TB fresh herbs of choice

- 2.) Arrange tomatoes and mozzarella on a plate or platter and drizzle with the dressing. Garnish with fresh herbs, salt and pepper to taste.

Watermelon, Feta and Arugula Salad

8 oz baby arugula or other spicy green of choice

2 cups cubed watermelon

4 ounces feta- crumbled or small dice

½ cup white balsamic vinegar reduction- homemade or store bought

- 1.) Place watermelon cubes, arugula and feta on a bowl.
- 2.) Drizzle the white balsamic reduction over and lightly toss.
- 3.) Transfer to desired bowl, platter or plates.
- 4.) Garnish with fresh mint if desired.

Charred Green Beans with Lemon Tahini Dressing

½ pound raw green beans and/or wax beans, stem end snipped

¼ cup olive oil

Salt and pepper to taste

Dressing:

½ cup tahini

1/3 cup fresh lemon juice (about 1 lemon)

1 tea salt

1/3 cup water

Garnishes:

Fresh mint leaves

Fresh dill sprigs

Lightly crushed pistachios

- 1.) Toss snipped beans in a bowl with olive oil and coat lightly.
- 2.) Season with salt and pepper
- 3.) Preheat a heavy pan or grill to medium high heat.
- 4.) Lay the beans flat on the surface and allow to char and smoke for a few minutes, until grill marks develop or golden blisters with little bits of black develop then flip over and repeat.
- 5.) Remove beans from heat and pile on a plate to allow to steam a little and continue the cooking process. This will make them more tender.
- 6.) While the beans are cooling slightly, whisk the dressing together.
- 7.) Arrange beans on platter and drizzle the dressing over them. Garnish with mint leaves, pistachios and fresh dill sprigs. Serve warm, room temp or cold.

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