

Farmer's Market Recipes

Suzanne's Patty Pans

Unsure what to do with her patty pans, and worried that she didn't have enough to feed all the potluck guests, Suzanne resourcefully adapted a recipe for zucchini that she found in Claudia Roden's *The Book of Jewish Food*, as follows:

A box of Farmer's Market patty pans
1 pound of zucchini
12 ounces feta cheese
2 eggs, lightly beaten
salt & pepper
a pinch of nutmeg
3-4 sprigs of fresh mint

Preheat the oven to 350. Slice the patty pans in half along their equator so the pretty top presentation is preserved. Slice the zucchini into thin slices. Parboil both in salted water till tender but still slightly crisp. Crush the feta and add the eggs, salt & pepper, nutmeg, and mint. Heap the zucchini slices in a baking dish, pour the cheese-and-egg mixture over them, and place the patty pan halves ornamentally on the top. Bake about half an hour, till the top is golden brown, and serve hot.

Monica's Scalloped Kohlrabi

Monica adapted a recipe she found online. She says she substantially increased the amount of butter it called for, and replaced milk in the recipe with half-and-half, as below. So you could conceivably make a lower-fat version of this dish. But then we can't guarantee it will taste anywhere near as delicious as hers did.

1 large onion, thinly sliced
3 tablespoons butter for softening onions
5 tablespoons butter for dotting casserole
1 cup half & half
1 large kohlrabi, peeled and thinly sliced
salt & pepper to taste
chopped parsley for garnish

1. Soften onion in butter in a covered pan.
2. Peel kohlrabi to remove all the woody outer layer. Slice thinly and layer with onions and seasoning in a lightly buttered, shallow, oven-proof dish, topping with a neat layer of kohlrabi.
3. Pour over the half & half and dot with the remaining butter. Place on a baking tray and cook in a 400 degree oven for about 1 1/2 hours, until tender.
4. Garnish with parsley.

Nina's Frog-Legged Zucchini Blossoms

I followed a recipe informally passed along by one of the Farmer's Market vendors. It's a fairly standard Italian preparation (more standard would be using ricotta rather than goat cheese and seasoning it with a little nutmeg), and although it was delicious I'm pretty sure the ones I had in Greece were not this doughy. Next time, I'd skip the egg, and instead just dust the blossoms in the flour before frying.

A bunch of zucchini blossoms on long stems

Goat cheese (or a seasoned soft cheese like ricotta or mascarpone)

2 eggs

Flour

A mixture of olive and canola oil, for frying

The delicate part is opening the blossoms if they've twisted themselves shut, in order to rinse them, remove the stamen inside, and stuff them with a spoonful of cheese. I found that coaxing them open with a finger while holding them under gently running water helped them inflate. Dry them carefully with paper towels, drop a small ball of cheese into the center, and then twist the petals closed again. Dredge the whole head of the blossom first in flour, then in egg, then in flour again (or just in flour, or just skip the coating) and fry in about an inch of very hot oil. Serve very hot.