

**Norfolk Farmers Market  
Cook the Market**

Saturday July 7, 2018

**Featuring**

Dandelion Hill Goat Chorizo & Mushrooms  
RMS Mushrooms  
Lost Ruby Chevre  
Rolling Rock Salt  
Husky Meadows Farm Vegetables

**Chorizo Tacos**

1 pound goat or pork chorizo  
8 flour or corn tortillas

Grill your sausages or cook in a sauté pan. When done slice sausages. Or substitute ground chorizo.

Place a few slices of sausage on a warm tortilla (depending on size of tortilla) and top with the following slaw and pickles.

**Grilled Mushroom and Chèvre Tacos**

Season mushrooms - you can use a mixture of oyster, shitake, portobello, etc. with olive oil, sea salt and pepper. Sear on hot grill, turning to cook each side. Spread tortilla with a smear of goat cheese, top with mushrooms and the following slaw and radishes.

**Napa & Market Veggie Slaw**

1/2 small head napa cabbage  
1 bunch scallions  
Juice of 1 - 2 limes  
A splash of olive oil  
1 bunch cilantro (you can use parsley or mint if you are not a fan of cilantro)  
Feel free to add shredded carrots, salad turnips, cucumbers, radishes or other veggies in any quantity that suits you!  
Sea salt

Slice cabbage and scallions and combine in a bowl with other shredded veggies. Add chopped cilantro, lime juice and olive oil. Season with salt. Toss and serve.

**Quick Pickled Radishes**

1 bunch radishes  
3/4 cup apple cider vinegar  
3/4 cup water

3 T sugar (honey, maple syrup ok, too)  
2 t salt  
1 t red pepper flakes (optional - for spicy pickles)  
1/2 t mustard seed (optional)  
Other flavoring options: garlic, garlic scapes, scallions, dill

Thinly slice the radishes and put into a pint size mason jar. Combine all the other ingredients and bring to boil. Stir until sugar or other sweetener has dissolved. Pour over radishes. Cool to room temp then refrigerate. Will keep well for about 2 weeks.

**Recipes from Husky Meadows Farm**  
**Prepared by Tracy Hayhurst**