

Norfolk Farmers Market
Cook the Market
Saturday August 4, 2018

Featuring

Broadfield Farm Tomatoes
Black Sheep Farm Herbs
Jenkins Garden Veggies

Rolling Rock Salt
Husky Meadows Farm Tomatoes
Pittsfield Rye Bakery Bread

Panzanella

1 baguette	2 Tbsp red wine vinegar
olive oil	2 garlic cloves
salt and pepper	1 Tbsp oregano
2# tomatoes	1/2 t dijon mustard
1 small red onion	1/2 cup torn basil
1 small cucumber	1/4 parsley

1. Thickly slice the bread, drizzle with olive oil, season with salt and pepper and grill over high heat. Cut into cubes. Alternatively if not using a grill, cut bread into cubes, toss with olive oil, season and place on a baking sheet in a 425 oven until toasted.
2. Largely dice tomatoes and place in a bowl with bread. Add thinly sliced onion and chopped cucumber, torn basil and parsley.
3. To make dressing smash and finely dice garlic or grate with a microplane grater. Add mustard, vinegar, oregano and stir. In a steady stream slowly add about 6 Tbsp olive oil while whisking.
4. Dress and toss salad. Let sit for about 30 minutes for all the lovely tomato juices to soak into the bread.

Recipe adapted from the New York Times.

Recipes from Husky Meadows Farm
Prepared by Tracy Hayhurst

Heirloom Tomatoes

Brandywine: Known as one of the best tasting tomato, meaty flesh and their odd bulbous shape and pink color. Plants have broad leaves. Can be large - over a pound!

Yellow Brandywine: The yellow variety is just as tasty as the pink!

Moskovich: A red early round and smaller fruit.

Pruden's Purple: Actually a pink brandywine type but flatter shape. Can also be large.

Indigo Apple: Striking black to red coloring, the size of an apple.

Amish Paste: Large paste tomato with meaty texture, sweeter than other paste tomatoes.

San Marzano: Medium size paste tomato, richly flavored and with firm pulp. Few seeds.

Cherokee Purple: Greenish shoulders turning into purple/black bottoms. Fantastic texture and flavor.