

Norfolk Farmers Market
Cook the Market
August 3, 2019

Grilled Salsa and Brushcetta

Market Veggies
Olive Oil Factory Olive Oil
Ford Farm

Lone Silo Farm
Rolling Rock Salt and Pepper
Lost Ruby Farm

Grilled Corn, Tomatillo and Shishito Pepper Salsa with Steak

3 ears corn
1 pint tomatillos, husks removed
1 pint shishito peppers
1 jalapeno pepper
1/2 bunch scallions
1 clove garlic, smashed
1 bunch cilantro
Juice from 1 lime
Olive oil, salt and pepper

With your grill at medium high heat lightly oil the ears of corn and place whole on the grill turning to char all sides. Also toss the shishitos, jalapeno and tomatillos in olive oil and grill until nice and charred. Cut the corn off the cobs into a bowl. Roughly chop the tomatillos and shishitos and add them to corn. Add chopped scallions, garlic and cilantro. Squeeze in lime juice and season with salt and pepper. Serve over your favorite grilled steak.

Smokey Tomato Bruschetta

1 pint cherry tomatoes
1 small sweet red or yellow pepper
1/2 cup basil, chiffonade (thinly sliced)
1/2 cup parsley, chiffonade
1 bunch red scallions, tops removed and reserved for another dish
Olive oil, salt and pepper
Red wine vinegar
Smoked paprika
Baguette or other crusty bread
1 clove garlic

Toss the cherry tomatoes, scallions and pepper in olive oil and heat on a hot grill. When nice and charred roughly chop. Combine all ingredients in a bowl and dress with olive oil, vinegar, smoked paprika, salt and pepper.

Slice baguette and brush each slice on both sides with olive oil, rub with a cut clove of garlic and grill over high heat. Schmear each slice with Lost Ruby Smoking Hot Chevre and top with bruschetta.



Recipes from Tracy Hayhurst & Husky Meadows Farm
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