**June 4th, 2022 Market:**

**Picnic Sandwich:**

First market was a great success! I had a great time demonstrating a couple of things today during "Cook the Market"! Here are the recipes! To showcase the Kalamata olive bread from Simple Delights et the smoked cheddar from Rolling Rock Farm, I created an open-face sandwich to take with you on a picnic or serve as a quick lunch!

I demonstrated how to make a delicious herbed mayonnaise, and how to make simple radish refrigerator pickles before assembling the sandwich! Here are the recipes!

Mayonnaise:

Chop some chives (or any herb you prefer, such as tarragon or basil) very finely, adding a couple of blossoms to the mix if you have them, and set aside.

In a small bowl, combine the yolk from a farm egg with a spoonful of Dijon mustard, a pinch of sea salt and a few grinds of the pepper mill, and add virgin olive oil in a slow stream as you use your wooden spoon to amalgamate the oil with the yolk. Stop pouring when you notice the oil seems to pool, and continue stirring the mixture with the spoon, then resume pouring oil slowly when the mixture holds together. You can use up to a cup of olive oil per yolk, and multiply the recipe, but remember we are using a raw egg so leftover mayonnaise will not be safe to keep. Add the chopped herbs to the mayonnaise, set aside.

Pickled radishes:

Thinly slice four or five large radishes with a potato peeler, put the slices in a mason jar. In a small saucepan, pour a cup of apple cider or rice vinegar, a third cup of raw sugar, and a good pinch of sea salt. Bring to a gentle boil, and pour the hot liquid on the sliced radishes. Cover and refrigerate. These will keep for a few days in the refrigerator, and are good with cheese or ham sandwiches, tacos, etc...

Tartine:

Spread mayonnaise thinly on a slice of Kalamata or nut bread. Slice the smoked cheddar thinly and dispose the slices on the bread, add a layer of picked radishes on top, and serve! A wonderful tartine, to wrap and take with you on a picnic or nature walk, or serve for lunch with some greens in vinaigrette!

You can pickle thin slices of red onions or shallots, as well as cucumbers, with the same method. If you have extra chive blossoms, cut them off without their stems, pack them tightly in a jar, and pour the same vinegar mixture on them to cover. Let macerate in a cool and dark place for a week or so, and filter this delicious chive vinegar into bottle(s).