

ON THE MENU

- Fresh greens with Raspberry Thai Dressing
- Sugar Snap Peas with Mint
- Mad Moose Roast
- Fresh Baguette
- Wine
- Strawberry Shortcake
- Coffee

Starters

FRESH GREENS WITH RASPBERRY THAI DRESSING

Dressing Ingredients:

- 1/4 cup White Wine Vinegar
- 3/4 cup Vegetable Oil
- 3/4 cup [Amelia Maes & Co.](#) Raspberry Thai Jam
- Dash Tabasco
- 1 tbsp of chopped Garlic

Directions:

Mix well in carafe.

Serve over [Connolly's Organics](#) mixed salad greens.



TIP: Mix dressing several hours before being used in order for the flavors to blend.

Main Course

MAD MOOSE ROAST

Rub [Buzz Bomb Mad Moose](#) spice mix on your choice of meat from [Hurd Farm](#) to add a New England BBQ flavor; Roast to taste.

TIP: For more intense flavor, rub meat at least 1/2 hour before cooking (the longer, the better!)

Serve as is or top with one of [Amelia Mae's](#) delicious BBQ sauces.

SUGAR SNAP PEAS AND MINT

From the [Rye Co-op vegetables' booth](#)

- 2 tsp Olive Oil
- 1/8 tsp Salt
- 3/4 lb Sugar Snap Peas, trimmed
- 1/8 tsp Pepper
- 3 Green Onions, chopped
- 1 tbsp Fresh Mint, chopped
- 1 clove Garlic, chopped

Heat oil in large skillet over medium heat. Add sugar snap peas, green onion and garlic. Season with salt & pepper. Stir-fry 4 minutes. Remove from heat. Stir in mint leaves.

Serve hot or at room temperature.

To complement the main course, choose a hearty fresh baked baguette from the [Rye Co-op bakers' booth](#) and a bottle of wine from the [Jewell Towne Vineyards](#).

Dessert



STRAWBERRY SHORTCAKE

Select one pint (or more) of fresh strawberries and homemade shortcake from [Applecree Farm Orchards](#).

Serve with French Vanilla decaf coffee from [Port City Coffee Roasters](#).