

- Jammed Hor D'oeuvres
- Gone Fishin' Haddock
- Simple Sandwich
- Smashed Red Potatoes with Garlic
- Riesling Wine
- Brown Sugar Peaches with Ice Cream
- Coffee

Starters

JAMMED HOR D'OEURVES

Ingredients:

- 3/4—1 cup Jammed Rosemary, Oregano & Wine or Habenero Gold (whatever flavor you are in the mood for)
- 8 oz. cream cheese
- 1 box water crackers (approx. 30 crackers)

Directions:

1. Arrange crackers on serving platter.
2. Spread cream cheese onto crackers; about 1 Tbsp each, or 1/8 in. thick.
3. Top each cracker with about 1 Tsp of jam.
4. Serve immediately.

OR simply place the cream cheese on a plate, cover it with Jammed jam, set the crackers around the cheese, and have a cheese spreader or small knife handy for easy serving.

Main Course(s)

GONE FISHIN' HADDOCK



- 2 lb. haddock fillets from Seaport Fish
- 2 Tbsp Buzz Bomb Gone Fishin'
- 1 juice of lemon
- 2 Tbsp olive oil
- 2 Tbsp butter

1. In a non-stick skillet heat oil and butter on medium heat.
2. Sprinkle Gone Fishin' over fish, place in skillet, pour lemon juice over.
3. Cook 5 minutes, then turn cook 4 more minutes until golden. Fish should flake when touched with fork. Serve with lemon.

SMASHED RED POTATOES WITH GARLIC

- 2 lbs small red potatoes
- 4 cloves garlic, peeled, sliced
- 1 Tsp salt
- 3 Tbsp butter
- 1/4 to 1/2 cup milk or half-and-half
- Salt and pepper, to taste

Rye Farmer's Group

Directions:

Scrub potatoes, cut into small chunks. Put potatoes & garlic in medium saucepan; cover with water and add salt. Bring to a boil; cover, reduce heat to medium-low and continue cooking until potatoes are tender, about 20 minutes. Remove from heat and drain well. Pour into a bowl and mash with the butter and milk or half-and-half. Add salt and pepper to taste.

FEELING LIKE A LIGHTER MEAL??? TRY THE SIMPLE SANDWICH

Ingredients:

- 2 Tbsp Jammed Rosemary, Oregano & Wine
- Whole wheat bread—Rye Baker's Co -Op
- Baby spinach
- Salami
- Cheddar cheese

Directions:

Slice and toast bread (based on number of sandwiches you are making). Coat insides with the jam. Layer with salami, cheese, and spinach. Enjoy!

To complement the main course, we recommend the Riesling from Jewell Towne Vineyards.

And the dessert goes great with French Vanilla decaf coffee from Port City Coffee Roasters.



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Dessert

BROWN SUGAR PEACHES WITH ICE CREAM

- 4 peaches from Applecrest Farm (rub off excess fuzz; halved, pitted)
- Juice of 1/2 lemon
- 4 Tbsp (1/2 stick) unsalted butter
- 1/4 cup firmly packed light brown sugar
- 2 Tbsp dark rum (optional)
- 1 pint vanilla ice cream



Slice peaches (1/2 inch thick), toss with lemon; Set aside. In large fry pan over medium heat, melt butter. Add peaches and brown sugar; Sauté until lightly browned and sugar has caramelized, about 5 mins. Remove from heat; swirl in the rum. Scoop ice cream into bowls. Top each serving with an equal amount of warm peaches; drizzle with an equal amount of the pan juices. Serve immediately.

