

**FEATURED
VENDOR:**

HICKORY NUT FARM

- Goat Cheese Filled Cherry Tomatoes
- Stuffed Lamb Burgers
- Zucchini Ribbons with Goat Cheese
- Grilled Peaches with Honey Chevre
- Cabernet Sauvignon
- Iced Coffee

Starters

GOAT CHEESE FILLED CHERRY TOMATOES

Ingredients:

- 1/4 lb goat cheese from **Hickory Nut Farm**
- 1/4 cup minced fresh basil from **Connolly's Organics**
- 1/2 tsp salt
- 1/2 tsp freshly ground pepper
- 24 cherry tomatoes - **Applecrest**

Directions:

1. In medium bowl, combine cheese, basil, salt and pepper. Mix until well blended.
2. Cut the top off each tomato. Carefully scoop out the pulp to make a hollow, yet sturdy, shell. Drain off any juice that may be in the tomato shells.
3. Using a small spoon, scoop about 1 teaspoon of the cheese mixture and carefully stuff into a tomato shell. Repeat the process. Arrange on a platter to serve.



Main Course

STUFFED LAMB BURGERS

- 1 tsp olive oil (for skillet)
- 1/2 cup diced onion
- 2 lbs ground lamb from **Southbrook Farm**
- 1 egg
- 1 cup bread crumbs
- 1 clove garlic, minced



Directions:

- Heat oil in a small skillet over medium heat. Cook onions in the oil until soft (about 5 min.)
- Gently knead together the softened onions, lamb, egg, bread crumbs, garlic, salt, and pepper. Divide the mixture into 6 parts and roll into balls.
- Mix together the goat cheese, extra-virgin olive oil, basil, and oregano until well combined; cover and chill for 5 minutes.
- Preheat an outdoor grill for medium-high heat.
- For each portion, make an indentation in the center of the ball with your thumb. Fill with a heaping tablespoon of the goat cheese mixture. Gently pull and form the meat patty around the cheese filling, making a burger-shaped patty. Repeat with each ball of the lamb mixture.
- Grill the patties on grill until no longer pink in center and well done, about 8 minutes per side.

- 4 1/2 tsp salt
- 1 Tbsp ground black pepper
- 4 oz soft goat cheese from **Hickory Nut Farm**
- 1 Tbsp extra-virgin olive oil
- 1 Tbsp chopped fresh basil leaves—**Connolly's Organics**
- 1 Tbsp chopped fresh oregano

ZUCCHINI RIBBONS WITH GOAT CHEESE

- 1 Tbsp olive oil
- 1 Tbsp unsalted butter
- 1/4 cup finely minced shallot
- 1 clove garlic, finely minced
- 1/2 tsp crushed red pepper flakes
- 1/2 cup chicken broth
- 2 large zucchini, sliced into long ribbons w/ veggie peeler, discarding seedy core—**Rye Farmers**
- 1/4 cup thinly sliced basil leaves
- 2 1/2 oz goat cheese, crumbled - **Hickory Nut**



Directions: Heat oil and butter in a large skillet over medium heat melted; stir the shallot until softened, about 5 minutes. Stir in the garlic and red pepper flakes; stir until the garlic softens, about 3 more minutes. Pour in chicken broth and zucchini ribbons, cook, lightly stirring, until the broth comes to a boil and zucchini strips are cooked through but not mushy, about 4 minutes. Remove from heat, salt and pepper to taste, and sprinkle with finely sliced basil leaves and crumbled goat cheese.

Dessert

GRILLED PEACHES WITH HONEY CHEVRE

- 6 oz chevre (soft goat cheese)
 - 2 Tbsp skim milk
 - 1 Tbsp honey
 - 4 fresh peaches, halved; pitted
 - 8 mint leaves
1. Preheat grill for medium heat, and lightly oil the grate.
 2. Combine cheese, milk, and honey in a small bowl.
 3. Grill peaches cut sides down until they begin to caramelize and show grill marks, 5 to 7 mins. Fill each peach half with 1 Tbsp of the cheese mixture. Garnish with mint leaf, and serve warm.

To complement the main course, we recommend the Cabernet Sauvignon from **Jewell Towne Vineyards.**

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



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