

**ON THE
MENU**

**FEATURED
VENDOR:**
**CONNOLLY'S
ORGANICS/
BLOOMING
FOOLS**

- Basil Pesto Bread
- Perfect Penne with Arugula and Goat Cheese
- Maple Apple Crisp
- Jewell Towne Wine
- Port City Coffee

Don't forget to pick up a bottle of your favorite wine from **Jewell Towne Vineyards.**

And the dessert goes great with **Port City** coffee.



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Starters

BASIL PESTO BREAD

- 3 cups fresh basil leaves—**Connolly's Organics**
 - 1/2 cup olive oil
 - 2 cloves garlic, peeled
 - 1/4 cup toasted pine nuts
 - 1/4 cup grated Parmesan cheese
 - 1 (1 pound) loaf Italian bread
 - 3 tomatoes, thinly sliced — **Connolly's Organics**
 - 1 (8 ounce) package mozzarella cheese, sliced—**Moor Farm**
1. In a blender or food processor, puree the basil leaves, olive oil and garlic. Mix in the pine nuts and Parmesan cheese. Continue processing until desired consistency is reached.
 2. Preheat the broiler.
 3. Slice Italian bread to desired thickness. Spread a layer of pesto on each slice. Top with sliced tomatoes and mozzarella cheese.
 4. Place topped bread slices in a single layer on a large baking sheet. Broil 5 minutes, or until cheese is bubbly and lightly browned.



*The Rye Farmers Market offers more than food...And one sure way to brighten someone's day (even your own) is with some fresh cut flowers...and no one puts together more beautiful arrangements than **Blooming Fools!** Pick your favorite color variation and enjoy the beauty!*



Main Course

PERFECT PENNE WITH ARUGULA AND GOAT CHEESE

- 2 cups coarsely chopped arugula, stems included
- 1 cup quartered cherry tomatoes
- 5 1/2 ounces goat cheese—**Hickory Nut**
- 1/4 cup olive oil
- 2 tsp minced garlic
- 1/2 tsp ground black pepper
- 1/2 tsp salt
- 8 ounces penne pasta



Directions:

1. Cook pasta in a large pot of boiling salted water until al dente.
2. Crumble goat cheese into a large serving bowl. Add arugula, cherry tomatoes, olive oil, garlic, and salt and pepper.
3. Drain pasta, and toss with goat cheese mixture.

*If you like want a heartier meal, try adding grilled chicken breasts to the dish (from **Hurd Farm!**)*

Dessert

MAPLE APPLE CRISP

- 5 apples - peeled, cored, and sliced—**Applecrest Farm**
- 3/4 cup maple syrup
- 1/2 cup all-purpose flour
- 1/2 cup butter, softened
- 1/2 cup rolled oats
- 1/2 cup brown sugar

1. Preheat oven to 375 degrees F
2. Place apples in an 8x8 inch baking dish. Toss apples with syrup. In a separate bowl, mix together flour, oats, sugar, and salt. Cut in butter until mixture is crumbly. Sprinkle mixture evenly over apples.
3. Bake in the preheated oven for 35 minutes, until topping is golden brown. Serve warm or at room temperature. Top with ice cream!

