

December 3, 2011

MARKET THYMES

www.abbotsfordfarmandcountrymarket.com

Market manager Bruce Fatkin, 604-996-1542



Highlights

- ◆ Debit machine at the Market Info booth—cash available on site.
- ◆ New vendors this week: Beads Deep Cards & Jewelry is bringing handmade scrap-booked greeting cards and gift tags. Royal Relief offers a topical, all natural pain relief product.

Swiss-Style Raclette Casserole

- 6 large new potatoes, (about 2-1/2 lb/1.25 g)
- 1 large carrot
- 1 large stalk broccoli
- 2 tbsp (25 mL) butter
- 3 cups sliced mushrooms
- Salt
- Pepper
- ◆ 1-1/2 lb shredded Emmenthal cheese (lots of other possibilities for the cheese—try Goat's Pride Dairy for some suggestions)



Peel potatoes if desired. In large saucepan of boiling salted water, cook potatoes for 20 to 30 minutes or just until tender. Meanwhile, diagonally slice carrot into 1/4-inch (5 mm) slices; add to saucepan during last 5 minutes of cooking time. With slotted spoon, remove potatoes and carrot from water; let cool slightly. Slice potatoes thinly.

Peel broccoli stalk; cut stalk and florets into bite-size pieces. Add to saucepan of boiling water; cook for 2 minutes. Refresh under cold running water. Set aside. In skillet, melt butter over medium heat; cook mushrooms for about 6 minutes or just until tender.

In shallow greased 8-cup (2 L) baking dish, arrange half of the potatoes in overlapping slices. Season with salt and pepper to taste.

Sprinkle 2 cups (500 mL) of the cheese over potatoes. Layer carrot, broccoli and mushrooms over cheese. Season with salt and pepper to taste. Sprinkle 1 cup (250 mL) of the cheese over vegetables. Top with overlapping slices of remaining potatoes. Season with salt and pepper to taste. Sprinkle with remaining cheese.

(Recipe can be prepared ahead, covered and refrigerated for up to 2 hours.)

Bake in 350°F (180°C) oven for 30 to 40 minutes or until heated through and cheese has melted. Broil for 1 to 2 minutes or until top is browned.



Community
Futures South Fraser

THE ABBOTSFORD NEWS
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COUNTRY 107.1
Today's Country Favourites

Today's Vendors



Winter Markets

*One more market in December
—in two weeks on the 17th.*

*To kick off the New Year we will
be back with more winter
markets on:*

January 21

February 4 & 18

March 17 and 31

April 28

FARMS/GROWERS/PRODUCERS

Friesen Farm

Redl's Homegrown Beef

Abundant Acre Family Farm

Richmond Specialty Mushrooms

Wyndson Farm

Country Village Veggies and Fruit

Goat's Pride Dairy

FOOD PRODUCERS

Fort Langley Bakery

Ukrainian Club of Abbotsford

Gesundheit Bakery

Ilios Dressings

The Ivy Oven

Richmond Specialty Mushrooms

ARTS & CRAFTS

Mountain Farms Soap

Shipwrecked Treasures

Beads Deep Cards-*NEW*

Love Bomb

Inspiring Memories-*NEW*

Rachie's-*NEW*

Royal Relief-*NEW*

Hugo and Annie's Hobby
Shop

Jean Jury Crafts



Cash available on site.

Debit machine at the market info booth.



Pizza Lovers Baked Potatoes

Ingredients:

- ◆ 4 large baking potatoes
- ◆ 2 cups Monterey Jack cheese, about 8 ounces
- ◆ 1/2 cup chopped green onions
- ◆ 1/4 teaspoon dried leaf oregano, crumbled
- ◆ 1/4 teaspoon dried leaf basil, crumbled
- ◆ 2 tomatoes, sliced
- ◆ 8 ounces Italian (or your favourite) sausage links, cooked and sliced
- ◆ Parmesan cheese

Bake potatoes in a 450° oven until tender, about 50 minutes.

In a small bowl, combine shredded cheese with green onion, oregano, and basil. Slice potatoes in half lengthwise and place in a baking dish, cut-side up.

Sprinkle potatoes with half of the cheese mixture. Top with tomato slices and sausage; sprinkle with remaining cheese mixture.

Bake at 450° for 10 minutes, or until topping is nicely browned. Sprinkle with Parmesan cheese before serving, or pass Parmesan cheese with potatoes.

