

7 Simple Garden To Plate Recipes



from Holly the Hapless Homesteader

A Quick Message from Holly the Hapless Homesteader

one of my greatest joys is growing my own fresh organic non-gmo produce. There's nothing quite so flavorful as food picked fresh from your garden. Here are 7 of my favorite recipes so you, too, can enjoy the fruits of your labor...

Note: I've put each recipe on a separate page to make it easier for you to use this booklet while you're preparing your food.

Simple Greek Salad

1. Wash and dry 2 fresh tomatoes and 1 sweet onion from your garden.
2. Chop tomatoes and onion, and place in a medium sized bowl.
3. Add red wine vinegar (to taste) and toss till vegetables are covered with vinegar.
4. Enjoy!

Garden Macaroni Salad

1. Cook 1 lb. of macaroni. Drain water.
2. Put macaroni in a large bowl, and mix in 3- 4 T. of Mayonnaise or Vegennaise till macaroni is lightly covered. Allow to cool while working on next steps of recipe.
3. Wash and dry a variety of fresh vegetables from your garden. Popular choices are sweet onion, bell peppers, cucumber, celery, and carrot.
4. (optional) Include some lightly steamed vegetables from your garden. Popular choices are peas (removed from pod), corn (removed from cob), and green beans.
5. Chop all vegetable into bite-size pieces and add to bowl of macaroni.
6. Chop and add 3 cloves of garlic to bowl.
7. Add 3 T. lemon juice to bowl.
8. (optional) Add 2 T. dried basil to bowl.
9. Mix all ingredients together. Add salt to taste.
10. Enjoy!

Creamy Butternut Squash Soup

1. Peel 1 butternut squash from your garden, and chop into 1 inch cubes.
2. Place in a large pot, and add water till it covers squash by ¼ inch.
3. Cover pot, bring to boil, and simmer for approximately 10-15 min (till squash is fork tender).
4. Add 2 cloves chopped garlic.
5. Using an immersion blender, blend all contents inside pot till smooth.
6. Add 1 c. milk or almond milk, and mix thoroughly with spoon.
7. Add salt to taste.
8. Enjoy!

Vegetarian BLT (Basil, Lettuce & Tomato) Sandwich

1. Wash and dry 4 fresh basil leaves, 2 leaves of lettuce, and 1 medium tomato from your garden.
2. Slice the tomato approximately ½ inch thick.
3. Lightly spread Mayonnaise or Vegennaise on 2 slices of bread.
4. Arrange tomato slices, lettuce and basil leaves between bread.
5. Enjoy!

Fresh Roasted Asparagus

1. Preheat oven to 400 degrees fahrenheit.
2. Wash and dry fresh asparagus from your garden.
3. Line a baking sheet with parchment paper.
4. Place asparagus on baking sheet in single layer (make sure no stalks are overlapping).
5. Rub the asparagus lightly with oil.
6. Lightly sprinkle with sea salt.
7. (optional) Sprinkle with fresh chopped garlic from your garden.
8. Roast at 400 degrees fahrenheit for 20-30 minutes.
9. Enjoy!

Crispy Kale Chips

1. Pick kale from your garden. Remove the stems, and wash & dry the leaves thoroughly.
2. Preheat oven to 300 degrees fahrenheit.
3. Line a baking sheet with parchment paper.
4. Tear dry kale leaves into 2-3 inch pieces.
5. Place kale on baking sheet in a single layer.
6. Rub lightly with oil and sprinkle with sea salt.
7. (optional) Sprinkle with fresh chopped garlic and/or ground chipotle pepper.
8. Bake at 300 degrees fahrenheit for 20-25 minutes.
9. After removing from oven, allow to cool for 3 minutes before eating.
10. Enjoy!

Easy Ice Box Pickles

1. Wash and dry 2 cucumbers, 2 red onions, and 2 T. dill sprigs from your garden.
2. Thinly slice cucumbers and onions.
3. In a large bowl, mix $\frac{1}{2}$ c. lemon juice, $\frac{1}{3}$ c. sugar, and $\frac{1}{8}$ t. salt. Mix until sugar and salt are dissolved. Add 3 T. olive oil and mix well.
4. Add cucumbers, onions, dill springs, and 1 t. whole peppercorns to bowl and toss till vegetables are covered with lemon & vinegar mixture.
5. Cover bowl with plastic wrap, and allow pickles to marinate in refrigerator for 8 hours before serving.
6. Enjoy!

The End