



Gold Winner – 2008 FLCB Recipe Contest

Tomato and Thyme Tart

Recipe Type: Starter

Servings: 4

Ingredients:

3	Tomatoes, sliced and seeds removed	Little Joe, Central
1 ½ cups	Plain yogurt	Wake Robin
1 t.	Thyme	My garden
1	Pie shell	
3 T.	Grated Grasiago (or other local grating cheese)	Wake Robin or Cowlick Farms

Method:

1. Line a colander with coffee filters. Set colander on a plate or other pan to collect moisture. Pour yogurt on top of filters. Refrigerate and allow to drain for 20 hours or until yogurt is firm.
2. Preheat oven to 375. Press pie shell into a tart pan. Prick bottom. Bake for 10 minutes.
3. Stir thyme leaves, salt and pepper (to taste) into yogurt.
4. Spread yogurt onto pie shell. Layer tomato slices on top of yogurt. Sprinkle with cheese.
5. Bake tart for 15-20 minutes until crust and cheese are golden brown.
6. Allow to cool for 10 – 20 minutes before slicing.

Ross Rubenstein and Kristin Bryon



Silver Winner – 2008 FLCB Recipe Contest

Doppelbock-Braised Pork with Allspice and Thyme

Recipe Type: Main Entree

Servings: 6-8

Ingredients:

1	Boneless pork shoulder (3-4 pounds)	Oink and Gobble Farms
3	Carrots, roughly chopped	Countryside Produce, Ovid
1	Large Onion, diced	Countryside Produce, Ovid
2	Cloves Garlic, minced	Countryside Produce, Ovid
3	Slices Bacon, diced	Liehs and Steigerwald
12	oz Doppelbock beer	Wagner Vineyards
½	cup Chicken or beef stock	
½	t. Fresh thyme, chopped	My garden
4	cloves Allspice, crushed	
	salt and pepper to taste	

Method:

1. In a heavy skillet, cook the bacon pieces over medium heat until slightly crisp, about 8 minutes. Remove to paper towels and drain.
2. Season the pork with salt and pepper. Turn the heat to high and brown the pork on all sides in the bacon fat, about 15 minutes. Remove the pork and place in the slow cooker.
3. Drain off most of the fat in the pan and reduce the heat to medium-high. Add the carrots, onion and garlic to the pan. Cook until onions begin to brown and soften, around five minutes.
4. Add stock to the pan and deglaze, scraping up brown bits in pan. When pan is deglazed, add stock to slow cooker.
5. Add thyme, allspice, cooked bacon and beer to slow cooker. Cover and cook on high for six hours.
6. Remove pork from slow cooker and cover with aluminum foil.
7. Let sauce cool slightly (or overnight). Scoop off fat.
8. If sauce is thin, remove to pot and reduce, about 15 minutes.
9. Slice pork and serve with sauce and vegetables. Enjoy!

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Bronze Winner – 2008 FLCB Recipe Contest

NY Apple Tarte Tatin

Recipe Type: Dessert

Servings: 8-12

Ingredients:

1		pie crust, can be ready to use refrigerated, or homemade
4	T	butter, softened
½	cup	sugar
1	T	sugar
5		NY Golden Delicious apples, large
¼	t	cinnamon, ground
¼	t	nutmeg, ground

Method:

1. Line a non-stick 9 or 10 inch skillet with plastic wrap. Place pie crust in skillet and gently press to the shape of the skillet. Place in freezer for 10 minutes, or until crust is firm. Place on plate and cut an "X" in the center of the crust. Return to freezer.
2. Place oven rack on lowest position and heat to 400 degrees. Spread butter over bottom and sides of the skillet. Sprinkle 1/c sugar on the bottom.
3. Peel, core and cut the apples in half. Reserve on half of a cored apple and cut the rest into quarters.
4. Arrange the apple quarters around the edge of the skillet, slightly overlapping. Place the half apple in the center of the skillet surrounded by the remaining apples.
5. Combine the remaining sugar and spices together and sprinkle over apples.
6. Cook over medium heat, swirling skillet gently for 10-15 minutes, or until the sugar on the bottom caramelizes to a golden brown.
7. Place the cold pie crust upside down over the apples. The sides of the crust will go between the sides of the skillet and the apples.
8. Bake in the oven for 15-20 minutes or until the crust is golden brown.
9. Carefully remove skillet from the oven and run a spatula around the edges of the tart to loosen.
10. Hold a flat plate over the skillet and invert the tart onto the plate.
11. Carefully lift off the skillet and scrape the caramel onto the tart.
12. Serve warm

Cheryl Pitti