



## Zucchini Crisp

Featuring: Willowbrook Farm

### Ingredients:

8 c. peeled, cubed zucchini  
1/2 c. lemon juice  
1/2 c. sugar  
2 tsp. ground cinnamon  
1 tsp. ground nutmeg

### Topping:

1 1/3 c. packed brown sugar  
1 c. old-fashioned oats  
1 c. all-purpose flour  
2/3 c. cold butter or margarine

### Directions:

Preheat oven to 375° F.

In a bowl, combine the zucchini, lemon juice, sugar, cinnamon and nutmeg; mix well.

Pour into a greased 13"x9"x2" baking dish.

### For topping:

Combine brown sugar, oats and flour in a bowl; cut in butter until crumbly.

Sprinkle over the zucchini mixture.

Bake at 375° F for 45-50 minutes or until bubbly and the zucchini is tender.

**Fresh. Local. Unique.**

[LansingCityMarket.com](http://LansingCityMarket.com)  
**DOWNTOWN LANSING**



## Amish Potato Salad

Featuring: Andrew Graber Farm

### Ingredients:

6 medium white potatoes with skin  
1 small onion, finely chopped  
1 c. chopped celery  
1 c. chopped carrots  
1 tsp. celery seed  
4 hard-boiled eggs, peeled and chopped  
2 eggs, beaten  
3/4 c. white sugar  
1 tsp. cornstarch  
1/2 tsp. salt  
1/3 c. apple cider vinegar  
1/2 c. milk  
1 tsp. prepared yellow mustard  
3 tsp. butter  
1 c. mayonnaise

### Directions:

Place the potatoes into a large pot, and fill with enough water to cover. Bring to a boil, and cook for about 20 minutes, or until easily pierced with a fork.

Drain, and set aside to cool.

While the potatoes are cooking, whisk together 2 eggs, sugar, cornstarch, and salt in a saucepan. Stir in the vinegar, milk, and mustard.

Cook over medium heat, stirring frequently, until thickened, about 10 minutes.

Remove from heat, and stir in the butter. Refrigerate until cool, then stir in the mayonnaise.

Peel the potatoes if desired, and cut into medium dice. Place in a large bowl, and toss with the onion, celery, carrots, celery seed and hard-cooked eggs. Gently fold in the dressing.

Refrigerate until serving.

\*You may let this sit for at least a day before serving to let the flavors blend, or you may serve it as soon as it is chilled.

**Fresh. Local. Unique.**

[LansingCityMarket.com](http://LansingCityMarket.com)  
**DOWNTOWN LANSING**