



Hmong-style Spicy Carrot Salad

Featuring: Giving Tree Farm

Ingredients:

6 c. finely shredded carrots, divided
2 tsp. minced garlic
2-4 seeded, chopped red or green Thai (or other) chilies
1/2 c. roasted peanuts, ground
grated peel and juice of 1 lime
2 tsp. bottled Thai fish sauce
2 tsp. sugar

Directions:

Combine 2 cups shredded carrots with garlic and peppers in wooden mortar or bowl. Smash mixture with wooden pestle or sturdy spoon until mashed and somewhat juicy. This will take several minutes.

Add remaining ingredients, including remaining carrots; continue to smash until carrots are limp and juicy, 5-10 minutes.

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Polish Apple Cake

Featuring: MOO-ville Quality Creamery

Ingredients:

2 1/3 c. all-purpose flour
2 1/2 tsp. baking powder
3/4 tsp. salt
3/4 c. + 1/4 c. sugar
1/2 c. (1 stick) room temperature butter
3 Tbsp. cold butter, cut into pieces
3/4 c. milk
2 large eggs
4 large apples, peeled, cored and thinly sliced
1/4 tsp. cloves

Directions:

Lightly coat a 13"x9" pan with cooking spray.

Heat oven to 350° F.

In large bowl, combine flour, baking powder, salt and 3/4 cup sugar. Add 1/2 cup softened butter, milk and eggs. Beat at medium speed 4 minutes.

Pour half the batter into prepared pan, then layer on half the apples. Spoon all but 1/2 cup of the remaining batter over the apples, covering completely. Place the remaining apples on top and dot the reserved 1/2 cup batter over the apples.

Cut remaining 1/4 cup sugar and cloves into 3 tablespoons cold butter and sprinkle over the unbaked cake.

Bake about 40 minutes or until a toothpick tests clean.

Let the cake cool in the pan so the apple juices will be reabsorbed to create a moist cake. Sprinkle with confectioners' sugar, if desired, and cut into 12 squares.

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