



## Quinoa Skillet Bread Recipe

Featuring: The Grain Market

### Ingredients:

Butter to grease pan, about 1 Tbsp.  
1 1/2 c. cooked quinoa, room temperature\*  
4 oz. whole wheat pastry flour  
4 oz. coarse yellow cornmeal  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. dried mixed herbs (optional)  
2 large eggs  
3 Tbsp. unsalted butter, barely melted and cooled a bit  
3 Tbsp. natural cane sugar (or brown sugar)  
3/4 tsp. fine grain sea salt  
2 c. milk  
1 1/2 Tbsp. white or white wine vinegar  
1 c. heavy cream

### Directions:

Preheat the oven to 350° F and place a rack in the top third.

Butter a 10" oven-proof skillet (or equivalent baking dish). Roughly ten minutes before you are ready to bake the skillet bread, while you are mixing the batter, place the skillet in the hot oven.

Cook quinoa according to package directions, drain.

In a large bowl stir together the flour, cornmeal, baking powder, baking soda, and dried herbs.

In a separate bowl, beat the eggs, quinoa, and melted butter until well-blended. Add the sugar, salt, milk and vinegar and stir again. Then add the wet ingredients to the dry ingredients and stir just until the batter comes together. It will seem very thin, don't worry.

Pour the batter into the heated skillet. Pour the heavy cream into the center of the batter. Have faith, and do not stir. Carefully place in the oven and check after 45 minutes, the skillet bread is done when the top becomes lightly browned and the center just set, typically between 45-60 minutes.

### Optional:

Place the bread under the broiler for a few seconds to brown the top. Serve warm or at room temperature.

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## Tomato Pie

Featuring: Bella Harvest

### Ingredients:

4 tomatoes, peeled and sliced  
10 fresh basil leaves, chopped  
1/2 c. chopped green onion  
1 (9") prebaked deep dish pie shell  
1 c. grated mozzarella  
1 c. grated cheddar  
1 c. mayonnaise  
Salt and pepper

### Directions:

Preheat oven to 350° F.

Place a single layer of tomatoes in a colander. Sprinkle with salt and allow to drain for 10 minutes in the sink.

Layer the tomato slices, basil, and onion in pie shell. Season with salt and pepper. Combine the grated cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake for 30 minutes or until lightly browned.

To serve, cut into slices and serve warm.

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