A Farmers' Market-Inspired EASTER with Countryside
HORS D'OEUVRES
- Goat Cheese Deviled Eggs
- Roasted Carrots with Hummus

SIDE DISHES
- Shaved Turnip Salad with Spinach
- Brown Butter Radishes
- Scalloped Potatoes

ENTREES
- Spring Pasta
- Herb Roasted Pork Loin with Gremolata

DESSERTS
- Chocolate Nut Butter Easter Eggs
- Custard Tart with Jam

OTHER
- Naturally Dyed Eggs
Ingredients

Makes 2 dozen
- 12 farm fresh eggs*
- 4 oz. chèvre goat cheese*
- 1 tsp. Dijon mustard
- 1 tbsp. finely chopped dill*
- 2 tbsp. milk*
- salt & pepper to taste
- fresh herbs*
- red pepper flakes

Preparation Time: 20 min  
Cooking Time: 12 min  
Ready In: 32 min

*indicates that the product is available at the farmers' market. See last page titled "Where to Buy" for information on what vendor carries the product.

Goat Cheese Deviled Eggs

Recipe from sweetpaulmag.com

Directions

1. Prepare hard boiled eggs: Place eggs in a large pot and cover with cold water. Place uncovered on stove over high heat. Once boiling, turn off heat, cover, and let sit for 12 minutes. As soon as the 12 minutes are up, remove eggs from pot and place in an ice bath. Allow to sit for about 10 minutes.

2. Peel eggs, cut in half length wise, and scoop out the yolk into a mixing bowl; set aside. Gently rise and dry the egg whites and place on a platter.

3. Add cheese, Dijon mustard, dill, and milk to the yolks and stir well. Season with salt and pepper. Fill the egg whites with the mixture. Sprinkle with herbs and red pepper flakes. Enjoy!

Note: You can fill the egg whites simply with a spoon or you can put the egg yolk mixture into a piping bag.
ROASTED CARROTS WITH HUMMUS

Recipe from reluctantentertainer.com

**Ingredients**

- 1 lb. carrots*
- One lime
- Fresh thyme or rosemary*
- Sea salt
- Olive oil
- Fresh ground pepper
- Hummus*

**Preparation:** 5 min  
**Cooking:** 10 min  
**Ready In:** 15 min

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**Directions**

1. Preheat oven to 400.

2. Wash and peel the carrots and lay on a baking dish. Add the olive oil, thyme, salt, pepper and lime juice. Roll together until well combined.

3. Bake the carrots for 10 minutes (very skinny carrots) or up to 15 minutes for the thicker carrots. You want the carrots to be cooked on the outside, but still crunchy on the inside.

4. Wash and coarsely chop the thyme. Snip into small pieces and sprinkle over the baked carrots.

5. Cool for 5-10 minutes and serve with hummus.

*Note: You can also serve the carrots and hummus along with olives, nuts, and salami.*
SHAVED TURNIP SALAD WITH SPINACH

Recipe derived from cooking.nytimes.com

INGREDIENTS
Makes 4 servings

- 4 teaspoons red wine vinegar
- 1/4 teaspoon fine sea salt
- 2 teaspoons honey*
- 1/4 cup extra virgin olive oil
- Ground black pepper to taste
- 4 salad turnips*, about 5 ounces, peeled
- 8 cups spinach*
- 4 ounces cooked bacon*, crumbled

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DIRECTIONS

1. In a small bowl, whisk the vinegar and salt until the salt dissolves. Whisk in the honey, oil and pepper.

2. Using a mandolin or sharp knife, slice the turnips into paper-thin rounds. In a large bowl, combine turnips, spinach and bacon. Toss with the dressing. Taste and adjust seasonings if necessary.

PREPARATION: 10 MIN
COOKING: 10 MIN
READY IN: 20 MIN
Brown Butter Radishes

Ingredients:

Makes 4 servings

- 4 small bunches radishes* (about 2 lbs. total), tops removed and halved
- 1 tbsp. olive oil
- Salt & pepper
- 2 tbsp. unsalted butter
- Juice of 1/2 medium lemon (about 1 1/2 tbsp.)
- Flaky sea salt, for serving

Preparation: 10 min  
Cooking: 20 min  
Ready in: 30 min

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Directions:

1. Arrange a rack in the middle of the oven and heat to 450°F.

2. Toss the radishes with the oil, a pinch of salt, and a few grinds of pepper in a large bowl. Transfer to a rimmed baking sheet and arrange them cut-side down. Roast until the bottoms have browned a little and they are crisp-tender, 10-12 minutes.

3. Meanwhile, melt the butter in a large frying pan over medium heat. Swirl the pan occasionally, until the butter has a nutty aroma and is toasty-brown, about 3 minutes. Remove the pan from the heat, add the radishes and lemon juice, and toss to combine. Sprinkle with a couple pinches of flaky sea salt and enjoy!
SCALLOPED POTATOES
Recipe from ihearnaptime.net

**INGREDIENTS**

- Makes 8 servings
- 2 pounds potatoes* (thinly sliced)
- 1/4 cup butter
- 1 1/2 teaspoons minced garlic
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups milk*
- 2 cups shredded cheddar cheese* (divided)

**PREPARATION: 15 MIN  
COOKING: 55 MIN  
READY IN: 1H 10 MIN**

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**DIRECTIONS**

1. Preheat oven to 350°F. Butter a 8x8 or 7x10 pan. Then line half of the potatoes on the bottom of the pan.

2. Melt the butter in a small sauce pan over medium heat. Add in the garlic and cook for 1-2 minutes. Whisk in flour, salt and pepper. Let cook another minute.

3. Turn heat to medium low. Slowly whisk in the milk and whisk until smooth. Bring to a light simmer to allow to thicken. Then stir in 3/4 cup cheese until melted and remove from heat.

4. Pour half of the sauce over the potatoes. Then sprinkle about 1/2 cup cheese over top. Line the remaining potatoes over top. Then add the remaining sauce and cheese over top.

5. Bake uncovered for 50-60 minutes, or until potatoes are fork tender and the top is golden brown.
**INGREDIENTS**

- 8 ounces pasta* of choice
- 2 tablespoons olive oil, plus more for drizzling
- 4 shallots, peeled and finely chopped
- 2 cloves garlic, minced
- 1 1/2 cups shelled fresh or frozen English peas (defrost peas if frozen)
- 3-4 cups arugula*, lightly packed
- 1/4 teaspoon crushed red pepper flakes
- 1 teaspoon fresh lemon zest
- 1 tablespoon fresh lemon juice
- 1/2 cup cubed feta cheese*, plus more for topping
- Salt and pepper to taste
- 3 radishes*, thinly sliced

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**DIRECTIONS**

1. Set a large pot of lightly salted water over high heat and bring to a boil. Add the pasta and cook, according to package directions, until al dente. Carefully scoop out 1/2 cup of the pasta water and reserve. Drain the pasta.

2. Heat the olive oil in a large sauté pan over medium-high heat. Add the shallots and cook, stirring frequently, until golden brown, about 5 minutes. Stir in the garlic and peas and cook, stirring occasionally, for 3 minutes. If you’re using fresh peas, they should turn bright green.

3. Reduce heat to medium-low and add the cooked pasta along with the 1/2 cup of pasta water. Add the arugula, crushed red pepper flakes, lemon zest, lemon juice, and feta cheese and stir to combine. Cook, stirring occasionally, until arugula begins to wilt, 1-2 minutes.

4. Remove pan from heat. Season to taste with salt and pepper and drizzle with a little olive oil. Serve with sliced radishes and a sprinkle of feta cheese.

**PREPARATION:** 5 MIN  
**COOKING:** 20 MIN  
**READY IN:** 25 MIN
INGREDIENTS

Makes 4-6 servings

Roast:
- One 3-pound boneless pork loin roast*, trimmed
- 1/4 cup fresh rosemary*, chopped
- 4 cloves garlic, roughly chopped
- 1 teaspoon fennel seed
- 1 1/2 teaspoons kosher salt
- 3 tablespoons extra-virgin olive oil

For Gremolata:
- 1 cup packed fresh parsley* leaves, chopped
- 1 teaspoon lemon zest, from 1 lemon
- 1 tablespoon lemon juice, from 1/2 lemon
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup extra-virgin olive oil

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DIRECTIONS

1. For the roast: Remove the pork loin from the fridge 30 minutes before cooking. Preheat the oven to 400 degrees F.

2. Place the rosemary, garlic and fennel seeds in a small pile on a cutting board. Run your knife through the pile a few times to chop everything finely and mix the ingredients together. Place the herb mixture in a small bowl and stir in the salt and olive oil to make a paste. Set aside.

3. Using a sharp paring knife, make ten 1-inch-deep incisions in the top and sides of the pork loin. Rub the herb paste all over the roast, especially in the cut surfaces. Tie the roast in three spots using butcher’s twine. Transfer to a rimmed baking sheet.

4. Roast to an internal temperature of 145 degrees F, about 40 minutes. Remove the roast from the oven and allow to rest for 10 minutes before slicing.

5. For the gremolata: While the roast rests, whisk together the parsley, lemon zest, lemon juice, salt, pepper and olive oil in a small bowl.

6. Serve the gremolata alongside the sliced pork.

PREPARATION: 45MIN
COOKING: 40MIN
READY IN: 1H 25MIN
CHOCOLATE NUT BUTTER EASTER EGGS

Recipe from SheWearsManyHats.com

INGREDIENTS

Makes about 28 eggs
- 1 cup cashew almond butter*
- 6 tablespoons butter, softened
- 1 1/2 cup powdered sugar
- 2 teaspoons vanilla extract
- 8 ounces semi-sweet chocolate for melting (chips or chopped)
- Melted white chocolate for decorating

PREPARATION:
1H
COOKING: 30MIN
READY IN: 1H 30MIN

DIRECTIONS

1. Using an electric mixer combine nut butter and butter until smooth.
2. Continue to mix, gradually adding in powdered sugar and vanilla extract until fully incorporated.
3. Using 1 tablespoonfuls, form egg-shaped balls and place on lined baking sheet. Cover and refrigerate for at least 20 minutes to allow to firm up.
4. Melt chocolate according to package instructions.
5. Dip nut butter easter eggs one at a time into melted chocolate, allowing excess to drip off. Place on waxed paper lined baking sheet. Allow chocolate to firm up. To quicken process, place in refrigerator.
6. Optional: decorate with melted white chocolate.
7. Store firm easter eggs in airtight containers in cool place or refrigerator until ready to serve.

Note: Nut butters differ slightly in texture. Adjust the amount of powdered sugar as needed to achieve the correct consistency needed to hold shape of easter eggs.

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CUSTARD TART WITH JAM
Recipe derived from epicurious.com

INGREDIENTS

Makes 8 servings

- Unsalted butter, room temperature (for pan)
- 3/4 cup plus 2 Tbsp. sugar; plus more for pan
- 8 large egg yolks*
- 2 large eggs*
- 2/3 cup cornstarch
- 1/2 tsp. kosher salt
- 3 cups whole milk*
- 1 1/2 cups chilled heavy cream, divided
- 1 vanilla bean, split lengthwise, or 1 1/2 tsp. vanilla extract or paste
- 1 jar of your favorite jam*

PREPARATION: 1H
COOKING: 50MIN
READY IN: 1H 50MIN

DIRECTIONS

1. Butter a 9”-diameter cake pan. Line bottom with a round of parchment paper; smooth out. Coat sides with sugar, tapping out excess. Gently whisk egg yolks, eggs, cornstarch, salt, and 3/4 cup sugar in a large saucepan until smooth, then whisk vigorously until lightened in color, 1–2 minutes. Whisking constantly, gradually stream in milk, followed by 1 cup cream; scrape sides of pan. Scrape in vanilla seeds; discard pod. Cook mixture over medium heat, whisking constantly, until it starts to thicken, then whisk vigorously until it holds marks of whisk, 6–10 minutes. Immediately remove custard from heat (do not let boil); let cool slightly.

2. Using a rubber spatula, press custard through a fine-mesh sieve into prepared pan. Chill, uncovered, 20 minutes (it should be warm but not hot). Place a rack in middle of oven and preheat to 400°F.

3. Bake custard until top is deeply browned in spots, 40–50 minutes (it will still be wobbly in the center). Let cool.

4. Slide a knife around sides of custard to loosen and place a plate upside down over custard; invert onto plate. Peel away parchment and invert again onto another plate. Whisk remaining 1/2 cup cream in a medium bowl until soft peaks form. Serve slices of custard topped with jam and whipped cream.

Note: Custard can be baked 1 day ahead. Cover and chill.

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NATURALLY DYED EGGS

Recipe from theKitchn.com

INGREDIENTS

Per cup of water, use the following to achieve particular colors:

- 1 cup chopped purple cabbage = blue on white eggs, green on brown eggs
- 1 cup red onion skins = lavender on white eggs, red on brown eggs
- 1 cup yellow onion skins = orange on white eggs, rusty red on brown eggs
- 1 cup shredded beets = pink on white eggs, maroon on brown eggs
- 2 tablespoons ground turmeric = yellow eggs
- 1 bag Red Zinger tea = lavender eggs

Additionally:

- 1 tablespoon white distilled vinegar to every cup of strained dye liquid
- Vegetable of grape-seed oil (for polishing the eggs)
- Plan on using at least four cups of dyed liquid for every dozen eggs (3 eggs per cup of dye)
- Hard boiled eggs

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NATURALLY DYED EGGS
Recipe from theKitchn.com

DIRECTIONS

1. **Add water to a saucepan**: Pour the amount of water you need for the dye you're making into a sauce pan.

2. **Start making the dye**: Add the dye matter (purple cabbage, onion skins, etc.) and bring the water to a boil.

3. **Adjust the heat**: Turn the heat down to low and simmer, covered, for 15 to 30 minutes.

4. **Check to color**: The dye is ready when it reaches a hue a few shades darker than you want for your egg. Drip a little dye onto a dish to check the color. When the dye is as dark as you like, remove the pan from the heat and let the dye cool to room temperature.

5. **Strain the dye**: Pour the cooled dye through a fine-mesh strainer into another saucepan (or into a bowl then back into the original pan if that's all you have).

6. **Add vinegar**: Stir the vinegar into the dye --- use 1 tablespoon of vinegar per cup of strained liquid.

7. **Pour the dye over the eggs**: Arrange the room-temperature eggs in single layer in a baking dish or other container and carefully pour the cooled dye over them. Make sure the eggs are completely submerged.

8. **Put the eggs in the fridge**: Transfer the eggs in the dye to the refrigerator and chill until the desired color is reached.

9. **Dry and oil the eggs**: Carefully dry the eggs, and then massage in a little oil to each one. Polish with a paper towel. Store the eggs in the refrigerator until it is time to eat (or hide) them.

*Note: If you want your eggs to be more vibrant and less pastel, give the eggs multiple soaks in the dye, being sure to dry them between stints in the dye.*

**PREPARATION: 20 MIN**
**COOKING: 20 MIN**
**READY IN: 30 MIN**

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WHERE TO BUY

- **Arugula**: Rainbow Gardens, Baker’s Fresh Produce and Honey, Banzhaf Garten Organic Farm, Martha’s Farm, Red Basket Farm, Schmidt Family Farm
- **Bacon**: Tierra Verde Farms, Rose Ridge, Purplebrown Farmstead
- **Carrots**: Martha’s Farm, Infinite Garden
- **Almond Cashew Butter**: Nosh Butters
- **Cheddar Cheese**: Countryside Cheese, Ohio Farm Direct
- **Chèvre Goat Cheese**: Lucky Penny Creamery
- **Dill**: Front 9 Farm
- **Eggs**: Front 9 Farm, Peter’s Creek Farm, Purplebrown Farmstead, Simon Certified Organic Family Farm, Tierra Verde Farms
- **Feta Cheese**: Lucky Penny Creamery
- **Fresh Herbs**: Front 9 Farm, Infinite Garden, Purplebrown Farmstead
- **Honey**: Front 9 Farm, Schmidt Family Farm, Tierra Verde Farms, Brighton Wool and Honey
- **Hummus**: Hummavore, SMYRNA
- **Jam**: Jimmy’s Jam, Pickle Patch Acres
- **Milk**: Simon Certified Organic Family Farm (only available as part of a herd share)
- **Parsley**: Rainbow Gardens, Front 9 Farm, Baker’s Fresh Produce and Honey
- **Pasta**: Ohio City Pasta
- **Pork**: Tierra Verde, Simon Certified Organic Family Farm, Tea Hills Farm
- **Potatoes**: Martha’s Farm, Baker’s Fresh Produce and Honey
- **Radishes**: Martha’s Farm, Baker’s Fresh Produce and Honey, Front 9 Farm, Infinite Garden, Red Basket Farm
- **Rosemary**: Schmidt Family Farm
- **Spinach**: Martha’s Farm, Rainbow Gardens, Baker’s Fresh Produce and Honey, Banzhaf Garten Organic Farm, Red Basket Farm, Huffman’s Fruit Farm, Infinite Garden
- **Turnips**: Martha’s Farm, Front 9 Farm, Infinite Garden

*It can be challenging to know exactly what will be ready for harvest ahead of time due to weather. Harvest time for particular produce can also vary from farm to farm. For these reasons, it’s possible that not all farms listed will have the particular item available at the market prior to Easter.*