

Farmers Market Cooking Class
with Cecile Gorham

Quiche

Crust

Combine, knead, roll out, and place in 9-inch pie pan.

- 2 cups sifted flour
- ¼ tsp salt
- 2/3-cup butter
- 5 tbs cold water

Filling

Combine, and distribute over piecrust.

- 1-1 1/2 cups grated cheese (Gruyere, Mozzarella, or Monterey Jack depending on vegetables used)
- 3-4 cups seasonal vegetables: 1 medium onion; 2 ears corn; ½ pepper, 2 large tomatoes
- Seasoning, herbs: parsley, Worcestershire sauce, etc.

Custard

Whisk together and pour over vegetables

- 4-5 eggs
- 1½ cups milk
- 3TBS flour
- 1/4 tsp salt
- ¼ tsp dry mustard

Bake in oven at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 25 minutes, or until crust is golden.

Cobbler

Fruit Filling

Combine and place in baking dish

- 4-5 cups of fruit: peaches, blackberries, and/or blueberries
- 1/3 cups sugar
- 3 TBS flour

Topping

Mix and pour over fruit

- 1 ½ cups flour
- 2 tbs granulated sugar
- 2 ½ tsp baking powder
- ¼ tsp salt
- 6 tbs butter
- 6-8 tbs cream

Bake in oven at 350 degrees for 30-45 minutes, until golden.

Salad

Simply slice and combine

- Cucumbers
- Tomatoes