

July

Longer Warmer Days the Garden Gets More Interesting!

Cucumber and Summer Squash Salad – Not for Sissys!

Grated or using a Jillian slicer – 2 Cool Breeze Cucumbers (Spyglass Gardens Signature Cucumber) 1 Italian Summer Squash in a med bowl. Mince ¼ cup green onions, dice 3 to 4 radishes, 2 cloves of garlic, toss together with 1 Tbsp Red Pepper Flakes. Dressing is simple, ¼ cup white balsamic vinegar and 3 Tbsp of Extra Virgin Olive Oil. Once our peppers are ready we use sliced assorted peppers (even hot ones!) to add extra heat and flavor.

Grandpa Pete's Fried Summer Squash

Cut squash all kinds and colors into coins ¼ inch thick, add a little sea salt and pepper flakes. Dredge in flour set aside. In a med bowl whisk 3 eggs, ¼ cup milk or buttermilk. Heat flat grill coated with a bit of canola oil. Dip each coin in egg then back in flour and fry – yes fry till golden brown. Flipping once. Drain on paper towels, serve with your choice of dipping sauce.

Summer Squash Fun

We love to play with this veggie and have found so many ways to enjoy. Grate and put in quiche, add to breads, cookies and brownies. Use in soups (add diced pieces at the end just before serving). Add to salads. Of course fried is tasty but not healthy, but you can cut lengthwise, remove seeds and stuff with bread stuffing or meatloaf. Cut into thin coins and dehydrate use for veggies chips.

Grilled Summer Squash – A Spyglass Signature Dish

Cut 3 squash lengthwise ¼ inch thick, place in a baking dish. 1 large can of Pineapple slices pour juice and slices over top. Cut ribbons of red onion and sweet onion place in dish. Marinate on the counter for 2 hours then grill charring lines and brushing the juice on as they cook. Serve as a side. You will not be disappointed.

Cherry Bites

Pit 1 cup or more (yes more) of rinsed cherries pat dry. 1 can of crescent dinner roll cut each triangle into 3, place a small piece of brie cheese inside of cherry wrap dough around cherry leaving stem sticking out if possible. Bake at 400 till golden brown. A very special treat for all ages.

Crisp Veggie Salad

Toss together in a salad bowl the following: 3 green onions chopped, 1 med cucumber diced, 1 med summer squash, 4 radishes, Lettuce of your choice torn into bite size pieces. To add some zest – 5 Basil Leaves torn and ¼ cup chopped parsley. Use a salad dressing of your liking or choose one of ours.

BBQ with Family and Friends – Fresh Veggies on the Grill – That's Summer on the Farm!

Basil Mayo – This is good on just about everything even a cracker!

In a food processor add the following: 1 cup mayo, 3 to 4 leaves of basil, 3 radishes, 2 green onions, dash of salt and pepper, 1 clove of garlic. Pulse till well blended. Use for sandwiches or spreads.

Zesty Apricot Salsa

Chop then dice Fresh Apricots, no need to peel. Spritz with lemon juice and 1 tsp Lemon Zest. In a bowl toss with 2 green onions diced, 2 small Cool Breeze Cucumbers diced, sprinkle with red pepper flakes serve with bagel chips.

Cherry and Beet Salsa

Pit 1 lb or more Cherries, dice and reserve as much juice as possible (food processor on pulse works great) Add 2 green onions, In a small sauce pan cook 4 to 5 beets till tender and dice add to cherry mixture. Add salt and pepper to taste. Top with watercress just before serving. Serve with bagel chips.

Cabbage Salsa

Shred 2 cups cabbage toss together with minced sweet onion, 2 cloves of garlic, ½ cup chopped cilantro, 1 tsp grated lime rind, and juice from one lime. Salt pepper to taste and Add your favorite jalapeno, serrano's or bell peppers as needed for flavor and heat. Serve with Corn Chips

Steve's Ceviche'

If you like fish you will love this recipe! First of all you will need 1 lb of white meated fish firm and not soft – Halibut-Cod works best, if you are a fisherman Crappie, Bass, Perch work great too. Take Uncooked raw fish rinse well and cut into 1" squares place in a baggie with 1 cup of Lime Juice. Place in fridge overnight. The citric acid in the juice will cure the fish in 6 to 8 hours. Drain but do not rinse. In a mixing bowl toss together with ¼ cup cilantro, ½ cup super-shredded cabbage, 3 Tbsp diced green onions, 3 radishes sliced, 1 Tbsp minced garlic, 1 Jalapeno diced, Salt and pepper to your taste and serve with corn chips. During the summer this is a staple on the farm!

Roasted Red Potato and Cheese – From our Grandkids!

Bryson and Kendall have favorites but this is top in their book! Cut 6 to 7 fresh dug Red Potatoes into quarters. Place in a baking dish sprinkle with salt and pepper and Olive Oil, Roast at 400 till fork tender and beyond. Remove from oven, cover with a layer of Pizza Cheese let sit for a minute or two ---Enjoy!

Lemon Thyme and Red Potatoes-Roasted

4 to 6 Fresh Dug Red Potatoes cut into bite size chunks place in baking dish with ½ cup Olive Oil and ¼ cup of butter, Pick 4 stems of Lemon Thyme remove all leaves and gently mince place on potatoes, Zest from one lemon and juice from that lemon, pour over top and bake at 375 till very tender almost mashed stage. Toss together gently before serving. Great dish with Lamb or Pork.

Fresh Potatoes are amazing – Enjoy them for Breakfast or Dinner! Baked, Broiled, Stuffed, Pan Fried and Smashed-Steamed or made into hash browns! – Use all colors- There is nothing like a Fresh Potato!

Blistered Green Beans with Wilted Green Onion Dressing

Place washed whole beans, pat dry, place in a Ziploc bag with a dash of pepper, kosher salt and 2 TBSP of your favorite cooking oil place on a flat iron – blister on all sides, they use the following dressing!

Wilted Green Onion Dressing – 1 cup white Balsamic Vinegar, ¼ cup Olive Oil. 3 green onions, minced, dash of Honey and salt and pepper. Mix well and heat till onions are wilted.

Garden Vegetable Tart

1 Frozen Puff Pastry, 2 ears of fresh corn cut off the cob, 1 med zucchini thinly slice lengthwise, 1 pt. Cherry Tomatoes, cut in half, ¼ cup tomato paste, dash of water may be needed to thin paste. 6 oz. of grated mozzarella cheese, crushed red pepper and chopped basil. On a hot grill, spritz squash and cherry tomatoes with Olive oil and sear to make marks. Set aside

Preheat oven to 425, roll out pastry on to a greased cookie sheet. Prick pastry with a fork all over, bake 10 mins. Remove from oven, brush thinned tomato paste over pastry, layer with mozzarella, toasted squash, corn and then tomatoes, sprinkle with hot pepper flakes and chopped basil. Bake for 10 to 15 mins more.

Cucumber Sauce – Serve with Flat Breads and Meatballs.

1 English Cucumber, grate half and then thinly slice the remaining. Mix the grated with 1 cup Greek Plain Yogurt, 2 tsp fresh mint minced, ½ tsp red pepper and minced garlic, oregano-set aside. We make our own meatballs either from Lamb Burger or Ground Round and Pork 1 to 1.5” in diameter, cook meatballs thoroughly. Grill Flat Breads, spoon on sauce, top with a slice of cucumber, add meatballs and serve as a side or main dish. These are mini slider size-fun for all!

Yellow Bean and Cucumber Salad

2 cups diced fresh beans, 2 green onions diced, 2 stems of basil minced, 2 cool breeze cucumbers diced, in a bowl toss together with ½ cup white Balsamic Vinegar, 3 TBSP Olive Oil, dash of salt and pepper. Can add sliced Jalapenos for a little kick!

Cooking Tips for Fresh Dug Potatoes

Need extra care, gentle when washing them, their skins are very tender. They cook very fast too! If boiling or steaming it will take less than half of the time so

Be careful or you will have mush! They taste fantastic with fresh herbs too! Dill, Basil, Rosemary, Thyme and a dash of Sea Salt and Fresh Ground Pepper.

Crisp Tuna Salad with Cabbage

Grill a Tuna Steak (Ahi) or you can use a can of Tuna make sure to drain well. 2 cups finely chopped cabbage, ¼ cup minced chives, 1 TBSP Mayo, 3 TBSP Plain Yogurt, Salt and Pepper to taste. Mix well chill well serve with Thin Crackers or Crunchy Bread.

Apricot Salad Dressing

Cut 4 Apricots in half leaving skins on, using a nonstick grilling pan brown then chill , once chilled cut into very small pieces and in a bowl combine the following...1 clove garlic minced, 2 green onions, minced, 1 Tsp Honey, 3 radishes minced, blend with a spoon, add ½ cup white wine vinegar, ¼ cup olive oil. Let sit on counter while making your garden fresh salad and dinner, this lets the flavors mingle.

Pork Chops and Apricots – Can be used on Pork Ribs too!

In a food processor, blend 5 to 6 apricots pits removed, blend with 2 cloves of garlic, ¼ of a sweet onion, 1 Tbsp Honey, salt and pepper, 1 cup of white wine. Blend well. BBQ your chops or ribs, once done and juicy, spoon on apricot mixture and heat on grill. Turn heat down, it will burn. You can spice it up a bit by using 1 Jalapeno (blend whole). Serve remaining sauce in a bowl with brush for guests to add more, because they will!

Mrs. Smith's Coleslaw Yes Steve's mom makes the best Coleslaw this side of anywhere! She figures on 1 cup of this tasty salad per person, and we never have any left! This recipe is for 4 to 6 people, Shred 1 head of crisp cabbage , 2 med carrots shredded, place in a large bowl, 1 small can of Pineapple tidbits reserve the juice, mix juice with ½ cup Miracle Whip, 3 minced green onions, ½ cup of Toasted Pine nuts, dash of salt and pepper. Toss together you can add Poppy Seeds if you wish but not necessary. This makes a great salad but is sensational on Sliders instead of lettuce! She is 91 this year and still is the best cook in our family!

Cabbage Cooking Tips

Please don't overcook Cabbage, it is best still crunchy or raw. Amazing when added to meatballs, home sauerkraut, cabbage rolls, added to salads and wonderful with Kielbasa and fresh Red Potatoes!

Fourth of July Sliders

Our family, young and old, love sliders. If you are not savvy of a slider, they are mini burgers made out of mini buns and the meat can be anything from a vegan burger to salmon or chicken, turkey, pork or ground beef burgers. When we have Slider Parties, we have a fish, poultry,

vegan and of course pork or lamb and beef burger patties. Cooked on the BBQ and topped with fresh treats from the garden.

Sliced cucumber, coleslaw, lettuce, or micro greens, basil leaves homemade pickles, mustards and ketchups. BBQ sauce, homemade mayo, candied jalapenos and of course flat breads, wheat or gluten free buns. Use your imagination and have fun designing your own Slider!

Spyglass Gardens Sub Sandwiches

Using the unique dressing and dip recipes from our collection help put a spin of making Sub Sandwiches that Rock your taste buds!

Don't be afraid use your summer squash sliced thinly in planks either raw or wilted on the grille, layer with onions, ribbons of cucumbers, sliced tomatoes (use yellow and purple and red), fresh basil and micro greens. We like to make Flat Breads into sub sands too!

Jalapenos and Smashed Heirloom Potatoes

Oh we love this dish, so fun and a great side with your BBQ. 1 to 2 lbs. of fingerling heirloom potatoes, at Spyglass we plant all colors and harvest together so you receive a medley in your bounty. In a deep skillet at 1/8 cup canola oil brown fingerlings flip once, then add just a little water, steam till fork tender (turn heat down during this time). While those are cooking lite chop 1 cup Italian Parsley, thinly slice 2 jalapenos, 1 green onion minced. Once potatoes are fork tender pile to one side add jalapenos and lightly brown, then smash potatoes with spoon just to break skin and spread over jalapenos, add in onion and parsley with ½ white wine and 2 Tbsp Butter! Put lid on and let the magic happen!

Jalapeno Hint – At Spyglass Gardens we have 2 kinds of Jalapenos! Not hot and hot, as a member you are encouraged to try both and you will be so happy when you do!

Grilled Summer Greens and Eggplant

Great way of using greens, being healthy and serving your guest an amazing dish!

Using Long Eggplants, slice in half sprinkle with salt and pepper and ¼ tsp Turmeric, and place on flat Iron or skillet with 1/8 cup Canola or Avocado Oil, grill till brown on each side, set aside to cut later. Same seasoned grill toss about chopped Kale and Chard with 2 cloves garlic and ½ cup mint leaves chopped. Cook till you have just wilted leaves and bit of brown, combine in a serving dish with eggplant....Dressing – ¼ cup Plain Greek Yogurt, ¼ tsp curry powder- salt and pepper to taste. Have this dressing on the side for guests to use on their own.

Grilled Corn with Peppers and Goat Cheese

4 Ears of Corn husked, brush with butter and grill till slightly brown, you can also remove corn from husk and brown in a skillet which is much easier (can do this ahead) Combine with 1 red

Jalapeno sliced thinly, ¼ cup fresh lime juice, ¼ cilantro leaves chopped, 1 green onion chopped or shallot, 2 Tbsp Olive Oil, Break goat cheese over top and serve...Simple and fresh!

Corn Cooking Tips – Please don't overcook Corn! Bring your water to a boil, have all foods ready to place on plates, heck get them on the plate...Then add husked corn to boiling water count to 20 you are ready! Serve with Real Butter yes Real and enjoy!