

From: **Chelan Evening Farmers Market** manager@chelanfarmersmarket.org
Subject: Talk About Fresh 6/1/2017
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Like



Whats Fresh

This week you can expect loads of greens, garlic scapes, chicken and quail eggs, honey, baked goods, plant starts, all grown by local farmers. Local crafters, food producers and more bring their offerings to share, with you and your neighbors.



THANK

YOU!



For Helping to Make Our Opening Day Market Great!



Additional Vendor Space Available

We have expanded our market to include more vendor spaces for all; crafters, prepared foods, farmers & other non-farmer booths. Visit our [website](#) to learn more.

The Forecast for Market Day

<p>DAY</p> <p>72°_{HI}</p> <p>RealFeel® 74° Precipitation 25%</p> <p>Pleasant with intervals of clouds and sunshine</p> 	<p>THU JUN 1</p>
<p>W 9 mph Gusts: 16 mph</p> <p>Max UV Index: 7 (High) Thunderstorms: 9% Precipitation: 0 in</p> 	<p>NIGHT</p> <p>50°_{LO}</p> <p>RealFeel® 47° Precipitation 23%</p> <p>Partly cloudy</p> 
	<p>THU JUN 1</p>
	<p>WSW 8 mph Gusts: 15 mph</p> <p>Max UV Index: N/A Thunderstorms: 9% Precipitation: 0 in</p> 

Recipe of the



Week

Grilled Naan with Garlic Scape Chutney

Grilled Naan Bread stuffed with Garlic Scape Chutney. An easy naan recipe you can cook right on your grill.

Serves 10



Ingredients

Dough:

- * 5-1/4 cups unbleached all-purpose flour; more as needed (optional: sub 1 Cup whole wheat)
- * 4 tsp baking powder
- * 1 T kosher salt
- * 1 tsp sugar
- * 1/2 cup plain yogurt
- * 1 large egg
- * 1/4 cup olive oil and more for brushing.
- * 1 1/2 C water

Garlic Scape Chutney:

- * 3/4 cup chopped garlic scapes, tops removed (or sub Italian parsley or cilantro packed w/ 2 cloves garlic)
- * 1/2 cup fresh mint packed
- * 1/2 cup roasted or smoked almonds
- * 1/2 tsp. kosher salt
- * 1/2 tsp black pepper
- * 1/2 jalapeño or Serrano pepper- for a little kick (optional)
- * 1 T lime juice 1/3 C olive oil.
- * Olive oil or Melted butter for brushing
- * 1 C Melty cheese- such as mozzarella, queso fresco, or paneer

Directions

Make the dough:

Combine the flour, baking powder, salt, and sugar in the bowl of a stand mixer fitted with the dough hook. In a medium bowl, whisk the yogurt, egg and add 1-1/2 cups of lukewarm water and the oil. Mix. Pour the yogurt mixture into the flour mixture and mix on low speed until a soft, sticky dough starts to clump

around the hook, about 5 minutes. If the dough seems too wet, add more flour, 1 tsp. at a time. Line a baking sheet with parchment and dust lightly with flour. Turn the dough out onto a lightly floured surface and divide it into 10 equal pieces. Form each piece into a ball and arrange them on the baking sheet. Lightly brush the dough with oil, cover with plastic, and let sit 1 hour before shaping.

Make the chutney:

1. Place all the chutney ingredients in a food processor and pulse until uniformly granular.
2. On a lightly floured surface, roll a dough ball into a 5-inch circle. Spread 1 T of the chutney in the center, leaving a ½-inch border. Sprinkle 1 T of cheese over the chutney. Gather the border to form a pouch (see picture) pinching it to seal in the filling. Turn the pouch pinched side down and, using very light pressure, roll it into a 6-inch circle. Transfer to a parchment-lined baking sheet. Layer rolled out naan with parchment until ready to grill.
3. Prepare a medium charcoal or gas grill fire and wipe grates with a lightly oiled paper towel. Grill the breads in batches pinched side down, covered, until they puff up and the undersides brown lightly in places, 2 to 3 minutes. Turn over and cook the other side, covered, until grill marks form and the breads are cooked through, 2 to 3 minutes. Just before taking them off the grill, turn the breads pinched side down and brush lightly with butter or olive oil. Serve warm.
4. These are best, right off the grill but leftovers can be refrigerated and saved for another time. Just place them in a toaster or warm oven before serving.

Do you have a favorite recipe?

We'd love to post it in our newsletter! Just [email](#) it to us with a photo and we will share it.



Free gardening advice

Chelan county is blessed with folks who love to grow plants. This year, we welcome back the Master Gardeners Pam & Patty, every week at the Market's Information Booth. So bring in your wilted leaves and those unidentifiable critters munching wildly in your yard and see what the Master Gardeners have to say.

