

Plum Cobbler

3/4 cup plus 2 Tbsp (170 g plus 30 g) of white sugar
10 fresh plums sliced and seeded - about 4 cups
2 Tbsp corn starch
1/4 teaspoon ground cinnamon
1 cup (110 g) all purpose flour
1 1/2 teaspoon baking powder
1/4 teaspoon salt
1/4 cup (50 g) butter
1/4 cup (60 mL) milk
1 egg, lightly beaten

Preheat oven to 350°F (175°C).

In a large bowl, combine 3/4 cup white sugar, plums, cornstarch and cinnamon. Place the fruit mixture in a 2-quart casserole.

In a medium bowl, combine the remaining 2 Tablespoons of sugar, flour, baking powder and salt. Cut the butter in with a fork or pastry blender until the mixture resembles coarse crumbs. Stir in the milk and egg until just moistened.

Drop batter on fruit, or if desired, spread batter in stripes. Bake in a 350°F oven for 35 minutes.

Serves 6. Serve with whipped cream (optional).

Broderick Urban Farm Stand recipes

Fresh Basil Pesto

2 cups fresh basil leaves, packed
1/2 cup freshly grated Parmesan-Reggiano or Romano cheese
1/2 cup extra virgin olive oil
1/3 cup pine nuts or walnuts
3 medium sized garlic cloves, minced
Salt and freshly ground black pepper to taste

Combine the basil in with the pine nuts, pulse a few times in a food processor. (If you are using walnuts instead of pine nuts and they are not already chopped, pulse them a few times first, before adding the basil.) Add the garlic, pulse a few times more.

Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste.

Makes 1 cup.

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Broderick Urban Farm Stand recipes V2

Apple and Raw Beet Slaw

1 teaspoon grated ginger
1 pound beets, peeled
1 large Granny Smith apple, or similar apple
3 tablespoons sherry vinegar
1/2 teaspoon coarse grain salt
1/8 teaspoon cracked black pepper
1 to 2 tablespoons extra-virgin olive oil

In a medium sized salad bowl, using your microplane grater (or the smallest holes of a cheese grater) grate fresh ginger directly into bowl, about one teaspoon. Grate beets and apples, add them to the bowl with the ginger, and toss until ginger is evenly distributed. Add sherry vinegar, salt, and pepper to bowl and toss to coat evenly. Add olive oil, stir to combine. Taste and adjust seasonings. Serve immediately or keep refrigerated.

Radish Dip

4 cloves garlic, peeled
6 radishes, quartered
2 (8 ounce) packages cream cheese, softened

Place garlic in the container of a food processor, and pulse until finely minced. Add radishes, and mince. Add cream cheese, and mix until well blended. Transfer to a serving dish, and chill until serving.

Fresh Tomato Soup

4 cups chopped fresh tomatoes
1 slice onion
4 whole cloves
2 cups chicken broth
2 tablespoons butter
2 tablespoons all-purpose flour
1 teaspoon salt
2 teaspoons white sugar, or to taste

In a stockpot, over medium heat, combine the tomatoes, onion, cloves and chicken broth. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors. Remove from heat and run the mixture through a food mill into a large bowl, or pan. Discard any stuff left over in the food mill.

In the now empty stockpot, melt the butter over medium heat. Stir in the flour to make a roux, cooking until the roux is a medium brown. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest. Season with sugar and salt, and adjust to taste.