

# Carrboro Farmers' Market

## SOUTHERN FARE

Featuring Farm Fresh Recipes from 6 Local Chefs  
Who Regularly Shop at the Carrboro Farmers' Market!

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### Roasted Butternut Squash Salad

From

**Amy Tornquist**

Watts Grocery – Durham

Butternut Squash\*

Pecans\*

Butter

Salt

Cayenne Pepper

Brown Sugar

Rosemary\*

8 oz. Balsamic Vinegar

2 tsp. Dijon Mustard

Sugar

Olive Oil

Minced Thyme\*

Salad Greens\*

#### Roasted Butternut Squash

Peel completely the butternut squash and halve longways. Scoop out all pulp and seeds from the center and cut into ½" squares. Toss squares with olive oil and fresh chopped thyme and salt and pepper well. Spread out on a sheet pan and bake in a 350 degree oven for about 15–20 minutes or until fork-tender. Set aside and cool.

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**Carrboro Farmers' Market open Saturday mornings until December 22  
and Wednesday afternoons until October 17, 2007**

**Southern Village Farmers' Market Thursday afternoons May 1 – August 28, 2008**

### Spiced Pecan

Melt whole butter and pour into a mixing bowl. Add pecans and butter so that the butter lightly coats the pecans. Note that the pecans keep really well and can be made in rather large batches. Salt and pepper well. Add a few pinches of cayenne as well as brown sugar to taste. Strip a few sprigs of rosemary of their leaves and toss this with the other ingredients. Spread out on a sheet pan and bake at 350 degrees for 5 minutes or so until nicely brown.

### Balsamic Vinaigrette

Whisk the balsamic vinegar and mustard in a mixing bowl with the salt, ½ tsp. sugar, and salt and pepper. Gradually whisk in the olive oil in a thin stream using either a squeeze bottle or a measuring cup to control flow. When the vinaigrette has emulsified and is the consistency of loose gravy, test the vinegar taste and adjust as needed.

*\* Seasonal ingredients available at the Carrboro Farmers' Market*

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