

Carrboro Farmers' Market

SOUTHERN FARE

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

"Jello Salad"

From

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Jujube - Chapel Hill

Lime gelee

- Bring 4 cups lime juice and 1½ cup sugar to a boil
- Dissolve 2 tablespoons gelatin in 2 ounces of water
- Whisk gelatin into lime juice and simmer one minute
- Pour onto baking sheet pan to cool

Grape gelee

- Sauté 3lbs grapes (Concord* or Scuppernong*) for five minutes
- Add 2 ounces sweet black vinegar and reduce au sec
- Run grapes through food mill and then through a chinois
- Dissolve 2 tablespoons gelatin in 2 ounces of water
- Bring grape mix to a boil and whisk in gelatin
- Simmer two minutes
- Pour onto baking sheet pan to cool

Cantaloupe gelee

- Peel and seed 2 cantaloupes*
- Puree melons in blender until smooth
- Heat puree over medium heat until simmering
- Dissolve 2 tablespoons gelatin in 2 ounces of water
- Whisk gelatin into puree
- Pour onto baking sheet pan to cool

Once gelees are cool and gelatin is set, cut into small squares and mix together.
Garnish with whipped cream.

** Seasonal ingredients available at the Carrboro Farmers' Markets*

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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