



# *Carrboro*

## **FARMERS' MARKET**

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### **Recipe of the Week**

**April 22, 2006**

### **Pizzettes ala Grecque with Mustard Greens, Feta Cheese & Green Tomatoes** from **Dorette Snover of C'est Si Bon! Cooking School**

This is a different and a bit more unusual way to make pizzas! Rounds of highly flavored dough are baked and then slathered with this salad. Fold up and eat. Dip in more vinaigrette if desired. Et voila, pizzettes! We have used our wood-fired ovens, but you may bake the dough in a conventional oven or use a grill to "bake" the dough. This is a lovely dough, flavored with black pepper and pork cracklings. But if you prefer, leave out the cracklings.

#### **Black Pepper Dough**

##### **Ingredients:**

- 3-3 1/2 Cups all purpose flour (can use up to 1/2 the total amount of whole wheat flour)
- 1/2 Teaspoon freshly cracked black pepper
- 1 Teaspoon salt
- 1 Pack active dry yeast
- 1 to 1 1/2 Cups warm water
- 1 Tablespoon each olive oil, pork cracklings and drippings

##### **Procedure:**

Mix together all dry ingredients by hand or with a kitchen aid. After this has been done, add the water. Mix until mixture is smooth. Form the dough into a ball and cover it with the olive oil. Cover with a damp towel at warm temperature for an hour. After the hour is up, uncover the dough and divide it into six equal parts. Spread the working area with flour and roll out one part at a time. Roll into a circle and place on a baking sheet that has been lightly sprinkled with corn meal. Bake at 450° for 10-12 minutes. If preferred you may also grill the rounds of flattened dough.

#### **The Salad & Vinaigrette**

##### **Ingredients**

- 2 Cups small and tender spring mustard greens\*
- 1/2 Cup thin-sliced green garlic\*
- 1/2 Cup feta cheese\*, crumbled
- 2 Green tomatoes\*, diced
- 3-4 Radishes\*, thin sliced
- Italian flat leaf parsley\*, chopped
- Asparagus\*, thin sliced on the bias

\*Available at Market

**continued on back**

### **Vinaigrette Ingredients**

1 Cup olive oil  
Zest and juice of two lemons  
2 Teaspoons capers  
2 Teaspoons garlic, minced  
Salt and pepper to taste

### **Procedure**

Make the vinaigrette in a large bowl, large enough to hold and toss all the ingredients for the salad. Begin by adding the garlic and capers together with the lemon juice and zest. Stir well with a whisk. Drizzle in the oil and combine gradually with the whisk. Adjust seasoning to taste. Prep all the salad fixings as directed and add to the large bowl. Toss well when ready. Plonk in the middle of the table and pass a wooden board piled with the smoky rounds of dough. Ummm. Serve yourself silly!

[www.cestsibon.net](http://www.cestsibon.net)

## **Wonder Where to Park?**

If the lots adjacent to the Market are full, never fear. Here is a list of other places to park, all within a quarter mile of the Market.

### **Municipal Lots**

On Laurel Street  
On West Weaver Street

### **Street parking in designated spots**

On Laurel Street  
On Bim Street  
On Fidelity Street

### **Local Business Lots**

**(During Saturday Market hours only please!)**  
Akai Hana, 206 West Main Street  
RBC Centura, 300 West Weaver Street  
The Venable Building, 302 West Weaver Street

Carrboro Farmers' Market · Saturdays, 7 – Noon until Dec. 23

Carrboro Farmers' Market · Wednesdays, 3:30 – 6:30 PM until Oct. 18

Southern Village Farmers' Market · Thursdays opening May 4 – Aug. 31, 4 - 7 PM

[www.carrborofarmersmarket.com](http://www.carrborofarmersmarket.com)  
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919.932.1641