



*Carrboro & Southern Village*  
**FARMERS' MARKET**

locally grown • nationally known

**Recipe of the Week**

**May 27, 2006**

**Samosas with Cauliflower and Potato**  
*from Dorette Snover of C'est Si Bon Cooking School*

**Ingredients**

**For the filling:**

- 1 head cauliflower, cut into fleurettes
- 6 potatoes, peeled and diced
- 1 cup thin sliced sugar snap peas
- 1 onion, diced
- 1 inch piece fresh ginger root, minced
- 1 teaspoon each whole cumin and mustard seed, ground
- 1/2 teaspoon chili powder
- 2 tablespoons fresh chopped cilantro

**For the dough:**

- 3 cups all purpose flour
- 1/2 cup whole wheat flour
- 1/2 teaspoon salt
- 8 tablespoons softened unsalted butter
- 12-14 tablespoons ice water

**Procedure**

**For the filling** (Make first as it needs time to let the flavors develop):

Blanch the cauliflower first and then boil the potatoes. Fry the onion in a small amount of oil with the mustard, cumin seed, ginger, and chili powder. Add to the cooked potato and cauliflower. Mix well. Set aside.

**For the dough:**

In a medium bowl mix the 2 flours and the salt. Cut in the butter until mixture resembles small peas or coarse meal. Using a fork stir in the water until the dough forms. On a floured surface, roll out the dough and begin cutting rounds, using a round biscuit cutter, until you have 28.

Using the very large cast iron frying pan, heat an inch of oil in the pan and when hot, fry the dough by slipping 5-6 samosas into the oil at a time and frying 3-4 minutes on a side. If the filling is still hot – fry the dough separately and use it as a bread to plop the potato and cauliflower filling onto. Drain on a paper towel lined tray and continue until all are fried. Serve hot or room temp. Makes 28 or thereabouts.

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*Southern Village*

# **FARMERS' MARKET**

Thursdays 4 –7 PM on the Village Green

We have a weekly drawing for prizes from Market Street Merchants. While you shop look for the box to enter your name for the drawing. The box will be located at a different vendor's booth each week. Need not be present to win.

June 1st prize:

**\$25 Town Hall Grill Gift Certificate**

**Gabriel Pelli and his Main Street Music students**

**perform**

**Wednesday, May 31, 2006**

**5 pm**

**in the Gazebo**

**Come out to the Wednesday Carrboro Farmers' Market (3:30 – 6:30) and hear Gabriel's students play their Spring recital. From violin to fiddle to guitar, from Jazz to Folk to Classical, Pelli teaches a variety of instruments and music. Pelli himself will also perform.**

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, 4 - 7 PM until Aug. 31

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

[www.southernvillagefarmersmarket.com](http://www.southernvillagefarmersmarket.com)

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