



## Dutch Farmers' Soup

Serves 6

### *Ingredients:*

- ¼ cup butter
- 1 Walla Walla onion, chopped
- 3 medium potatoes, peeled and diced
- 1 lb carrots, peeled and sliced
- 1 small cauliflower, trimmed and cut into florets
- 4 cups chicken broth
- 8 slices of bacon, cut into 1-inch pieces
- 7 oz. Gouda cheese, sliced

### *Directions:*

- Melt butter in large kettle; add onion and saute until soft.
- Add potatoes, carrots and cauliflower; saute until heated through.
- Add chicken broth; bring to a boil.
- Reduce heat; simmer until vegetables are soft (20-30 minutes).
- Season to taste with salt and pepper.
- Add additional broth if the soup is too thick.
- Fry bacon until crisp; drain.
- Preheat broiler.
- Cover bread with cheese slices and place under broiler until bubbly and lightly browned.
- To serve, ladle soup into tureen or soup bowls, sprinkle with bacon and float bread slices on top.

# Arugula Salad with Fresh Corn

By: Renee Shepherd

Serves 4

*The bold flavors of this salad are fabulous with any summer barbeque. Tangy, crisp, deep green arugula leaves contrast with raw sweet corn kernels, bot set off by tart/sweet balsamic vinaigrette and the nutty richness of richness of freshly shaved Asiago cheese.*

Note: Using equal amounts of vinegar and oil is important in this recipe.

## *Ingredients:*

- 1 very large bunch of arugula, or two smaller bunches; washed, dried and broken (if leaves are very large) into bite-size pieces (about 2 qt.)
- 2 large ears, very fresh, sweet corn
- ¼ cup good quality balsamic vinegar
- ¼ cup good quality extra virgin olive oil
- 3 oz. fresh Asiago or Parmesan cheese

## *Directions:*

- Put prepared arugula into a large bowl.
- Peel off the wrapper leaves and silks from the ears of the corn.
- With a sharp knife, cleanly cut off the kernels.
- Break up and add the corn kernels to the arugula and toss.
- In a small bowl, whisk together the vinegar and olive oil until very well combined and blended.
- Just before serving: toss the dressing with the salad and shave the Asiago cheese in long curls over the top of the salad.

# Pumpkin Bread

## *Ingredients:*

- 5 eggs
- 1 ¼ cups vegetable oil
- 15 oz. solid pack Autumn Buckskin pumpkin
- 2 cups flour
- 2 packages (3 oz. each) cook-and-serve vanilla pudding mix
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon salt

*Directions:*

- In a mixing bowl, beat eggs.
- Add oil and pumpkin; beat until smooth.
- Combine remaining ingredients; gradually into pumpkin mixture.
- Pour batter into fine greased 5 x 2 ½ x 2 inch loaf pans.
- **Bake at 325°F** for 50-55 minutes (or until a toothpick inserted near the center comes out clean.)
- Cool for 10 minutes.
- Remove from pans to wire rack to cool completely.

(Bread may also be backed in two greased 8 x 4 x 2 inch loaf pans for 75-80 minutes.)