

**Recipes from Marin Master Gardener Anne-Marie Walker
Marin County Fair, 2012 – Potager in a Pot**

Salad of Potatoes, Peas & Mint

Dressing: ¼ cup of olive oil, ¼ cup of raspberry vinegar, ¼ tsp of salt, and ¼ cup chopped mint.

Vegetables: 12 small new potatoes, 1 cup of shelled peas, ½ cup of chicken broth, and ¼ cup of chopped mint

Directions: Peel potatoes and boil until tender. Quarter and put in bowl. Shell peas and cook them in broth. Drain and add to potatoes. Pour dressing over peas and potatoes and let stand for 15 minutes. Serve on individual plates on bed of lettuce and garnish with chopped mint.

Planting schedule:

Mint: 90 days to maturity

Yukon Gold Early Season Potatoes: 70 days to maturity

Maestro Peas: 60 days to maturity

Confit of Zucchini, Eggplant and Tomatoes

Ingredients: ½ lb of zucchini, ½ lb of eggplant, 2 ripe tomatoes all sliced thinly. 2 onions, 1 clove of garlic peeled and minced, ½ tsp of thyme, 2 tsp of olive oil.

Directions: Arrange sliced vegetables in a buttered oven dish. Spoon the mixture of oil, thyme and garlic over the vegetables. Salt and pepper to taste. Cover with foil and bake at 400 degrees for 20 minutes. Remove foil and bake for another 25 minutes at 300 degrees.

Planting schedule:

Astia zucchini: 48 days to maturity

Super Bush tomato: 90 days to maturity

Little Prince Eggplant: 90 days to maturity

Thyme: Buy at the nursery

Tartan Vegetable Stir Fry

Ingredients: red kale, blue leeks, purple sage, 1 clove of garlic and fresh ginger

Directions: Wash kale and chop about 8 cups after cutting out the tough rib section. Wash the leeks and slice thinly – about 1 cup. Chop the sage, garlic and ginger – about 1 tsp of each.

Add 1 T of olive oil to the pan and add leeks. When they reach the sweat stage, add the kale. As it reduces, add sage, garlic and ginger.

Planting schedule:

Primor Baby Leeks: 110 days to maturity

Redbor Kale: 50 days to maturity

Purple Sage: Buy at the nursery

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