Recipe *Mediterranean Roast Vegetables*

Ingredients

8 Cups cubed: sweet pepper; zucchini or summer squash; eggplant; red onion
olive oil
3 cloves garlic
1 large tomato, diced
1/4 tsp each: cumin, cinnamon, turmeric coriander, thyme
red pepper flakes to taste
1/4 cup balsamic vinegar
1/2 tsp. sugar

Directions

1.Cube vegetables, toss with olive oil (enough to coat), and roast at 375 degrees until soft and browned at edges. Wrap whole unpeeled garlic cloves in foil and roast until soft. Remove from peel and save for sauce.

2. When vegetables are roasting, make sauce. In small sauce pan, combine diced tomato, roast garlic, cumin, cinnamon, turmeric, coriander, red pepper flakes, balsamic vinegar, and sugar. Cook, stirring, until sugar is dissolved and ingredients are well combined. Simmer until sauce has reduced slightly.

3. Place roast vegetables in casserole dish and cover evenly with sauce. Bake, covered, until bubbly. Serve with rice if desired.

Auburn Cole, Cedar Edge Farm
Richmond RI Farmers' Market

Recipe *Peach and Apple Crisp*

Ingredients

5 cups prepared fruit
1/2 cup water (if necessary)
3/4 cup flour
1 cup light brown sugar
1/2 tsp. cinammon
1/4 tsp. salt
1/2 cu. butter, in small pieces

Directions

1. To prepare fruit, peel, core and slice apples and peaches.
2. Preheat oven to 350 degrees.
3. Butter a 1 1/2 quart baking dish and spread fruit in it. Sprinkle with water if necessary, (If fruit is very juicy, omit water.)
4. Combine dry ingredients and pulse in food processor or cut with pastry cutter in bowl until mixture resembles coarse crumbs.
5. Spread mixture evenly over fruit.
6. Bake 30 minutes or until the crust is browned. Serve warm, with vanilla ice cream if desired.

Adapted from The Fannie Farmer Cookbook, 12th edition.
Reprinted courtesy of the Richmond RI Farmers' Market