

2023 IL Products Farmers Market Recipes

June 22, 2023

Strawberry Hibiscus Limeade

Yield: 8 servings

Pineapple juice

2 sprigs fresh mint, leaves picked and stems discarded

2 hibiscus tea bags or ½ cup dried hibiscus flowers

¼ cup fresh lime juice

½ pound fresh strawberries, hulled

½ cup store-bought hibiscus syrup or homemade simple syrup

Fresh strawberries, lime slices and fresh mint leaves, for serving (optional)

The night before serving, make the pineapple ice cubes: Pour pineapple juice into an ice cube tray, and allow to freeze overnight.

To a large pot, add 6 cups of water and bring to a boil over high heat. (Alternatively, you can boil the water in a tea kettle.)

Add the mint leaves to a pitcher and muddle them to release oils. To the pitcher, add the tea bags, boiling water and lime juice. Stir to combine, then steep for 15 minutes.

While the tea steeps, purée strawberries in a blender. (You should have about 1 cup purée.)

Add strawberry purée and hibiscus syrup to the pitcher, stir and refrigerate until ready to use.

Add pineapple ice cubes, if using, to each glass, and pour limeade over. Serve garnished with fresh strawberries, lime slices and mint.

July 20, 2023

Radish Sandwiches

The French figured out a long time ago that the best way to cut the heat of a raw radish is to dip it into softened butter and sprinkle it with salt. They also take it one step further and put it on a baguette, turning it into a light lunch or a snack.

Yield: Serves 4

1 baguette

12 tablespoons (1½ sticks) unsalted butter, room temperature

2 teaspoons flaky sea salt

2 bunches radishes, washed, trimmed and thinly sliced

1 small handful arugula

1 teaspoon finely minced fresh garden herbs, like chives or tarragon

Slice the baguette lengthwise and then crosswise, creating four quarters. Spread butter on the tops and bottoms of each quarter and sprinkle with salt. Pile sliced radishes onto the bottoms, then lay the arugula on top of them and sprinkle with the herbs. Top the sandwiches and press them down firmly.

Serve as is, cut into small sandwiches for hors d'oeuvres, or wrap for lunch.

Aug. 24, 2023

Sesame Tomato and Cucumber Salad

Yield: 4 side servings

1 pound tomatoes, thinly sliced crosswise
1/2 cup thinly sliced cucumber
1 tablespoon soy sauce
1 tablespoon rice vinegar
2 teaspoons olive oil
1 1/2 teaspoons granulated sugar
2 medium scallions, dark green parts only, thinly sliced
1 medium serrano or jalapeno chile, thinly sliced crosswise
2 teaspoons toasted sesame seeds

Arrange tomato and cucumber slices on a platter.

Whisk together soy sauce, vinegar, olive oil, and sugar in a small bowl until sugar dissolves.

Drizzle 2 tablespoons of dressing over tomatoes and cucumbers, and top with scallions, chile, and sesame seeds.

Sprinkle with salt and pepper.

Serve immediately with remaining dressing.