



www.berkshiregrown.org

PO Box 983
Great Barrington, MA 01230

Celebrate Eating Local with Summer Recipes

Indian Line farm
www.indianlinefarm.com

57 Jug End Rd
Great Barrington, MA 01230

Best Green Bean Salad

(adapted from Indian Line Farm member Laurel Graney)

1 lb fresh green beans
1 cup diced red onion
1 cup crumbled feta cheese (from Three Corner Field Farm)
1 cup toasted walnut pieces
3/4 cup olive oil
1/3 cup white wine vinegar
1/4 cup chopped fresh basil
1 tsp salt
1 tsp diced garlic
Ground black pepper

Snap beans into pieces, boil for 4 minutes and plunge into ice water, drain and set aside. Combine oil, vinegar, basil, salt, garlic and pepper and shake together and refrigerate. You may use a blender or food processor for this step.

Keep all ingredients separate and then toss just before serving. Makes 6-8 servings

Full Moon Ghee

www.fullmoonghee.com

Made in Greenfield, MA

info@fullmoonghee.com

413-695-5968

Bruschetta with Rosemary-Garlic Ghee

(by Hannah Jacobsen-Hardy, Full Moon Ghee)

6 ripe tomatoes

1 Tbsp rosemary-garlic ghee (see below)

8 fresh basil leaves, thinly chopped or sliced

2-3 cloves garlic

1 tsp balsamic vinegar

1 tsp sea salt

1/2 tsp black pepper

1 baguette, sliced

For Rosemary-Garlic Ghee

1/2 cup ghee (from Full Moon Ghee, or make your own from 2 sticks of butter)

2-3 cloves garlic, smashed and coarsely chopped

1 Tbsp fresh or dried rosemary

To begin, make the rosemary garlic infused ghee. If you have ghee, warm it gently, add the rosemary and garlic, and let it sit off the heat for 20 minutes before straining. To make your own ghee, simmer 2 sticks of butter until it browns the milk solids separate. Add the rosemary and garlic just before it turns brown on the bottom of the pot and set aside for 20 minutes to infuse. Then, strain the milk solids and herbs out of the ghee.

Next, chop the tomatoes and spoon out the seeds and water. Mix them in a bowl with garlic, balsamic vinegar, basil, salt and pepper.

Toast the baguette slices until light brown and brush one side with Rosemary Garlic Ghee.

Layer on the tomato basil topping on the slices of bread that have been covered in ghee right before serving. Or serve the topping on the side to prevent soggy bread. Top off with freshly ground black pepper.



Berkshire Palate

www.berkshirepalate.com

234 Main Street

Williamstown, MA 01267

413-458-6304

Heirloom Tomatoes with Corn Salsa & Local Cheese

(Paul Brassard and Chef Zach, Berkshire Palate)

2 large heirloom tomatoes, thickly sliced

1/2 cup Corn Salsa (recipe below)

1/4 cup crumbly local cheese (we recommend Crowdie from Berle Farm)

4 large basil leaves, thinly sliced

Balsamic Reduction (recipe below)

Extra Virgin Olive Oil and Sea Salt, for garnish

Corn Salsa (makes 1 qt)

5 ears of corn

1 jalapeno

1 bunch cilantro

2 limes

Salt and pepper, to taste

For Corn Salsa: Shuck and cut corn off the cob. Sautee corn in a very hot pan just until it has a little char. Seed and slice the jalapeno. Rough chop the cilantro. Add the sautéed corn to the jalapeno and cilantro. Juice the two limes and add. Season to taste.

For Balsamic Reduction: Bring 2 cups of balsamic vinegar and 1/4 cup sugar to a boil. Simmer until 1/2 to 1 cup of vinegar remains.

To assemble: Place tomato slices on a plate, top with Corn Salsa. Crumble cheese over the dish and finish with a sprinkling of basil, the Balsamic Reduction, olive oil, and sea salt to taste.



Square Roots Farm
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95 Old Cheshire Road
Lanesborough, MA 01230
farmers@squarerootsfarm.org

Grilled Whole Chicken (Ashley Amsden, [Square Roots Farm](#))



Grab a pair of poultry shears and cut along each side of the chicken's backbone to remove it. Then flip the chicken over and flatten it out. Marinate or season it as you would if you were roasting (if it's a good pasture raised bird, a little salt and pepper will do just fine). Grill over indirect heat, skin side up, until it reaches 160 degrees. For the last few minutes, flip skin side down and place on the direct heat to crisp and finish.

Marinated Chicken Hearts (from [Square Roots Farm](#))



Marinate chicken hearts in a blend of soy sauce, sesame, brown sugar and garlic. Thread them onto skewers and grill over medium-high heat until nicely browned and crispy. Turn the skewers as needed.

*The term “**spatchcock**” is rumored to be a 17th century shorthand for “dispatching the cock”, meaning to open a **chicken** carcass in order to cook it. This technique involves splitting the **chicken** by removing the backbone so you can flatten it, resulting in crispier skin and even, quicker cooking.

Farm at Miller's Crossing
www.farmatmillerscrossing.com

The Barn at Miller's Crossing is located at
170 Rt. 217
Hudson, NY 12534
info@farmatmillerscrossing.com

Cauliflower Hummus

1 large head of cauliflower, cut into florets

1/4 c. olive oil, divided

kosher salt

Freshly ground black pepper

1/4 c. tahini

2 tbsp. lemon juice

1 tbsp. honey

1 clove garlic, minced

1 tbsp. chopped parsley

small pinch of cayenne pepper



Preheat oven to 425°. On a large baking sheet, toss cauliflower with oil and season with salt and pepper. Bake for 20 to 25 minutes, until the cauliflower is very tender. Let cool slightly.

Combine roasted cauliflower, tahini, lemon juice, honey, and garlic in a large food processor fitted with a steel blade

attachment. Process until almost smooth. Check for seasoning then season to taste with salt and pepper. Gradually add oil, a tablespoon at a time, until you reach the desired consistency.

Transfer to a shallow serving bowl. Sprinkle with parsley and cayenne. Drizzle with olive oil, if desired. Serve with pita chips.

Find more fresh food at farmers markets, farms, specialty producers, grocers, and restaurants that use locally sourced food in Berkshire Grown's [Guide to Local Food & Farms](#). Search for fresh food and produce on [Find Food and Farms](#) complete with map locations.

Visit www.berkshiregrown.org to find local food grown on local farms!