

FARMER'S MARKET TRAIL RECIPE BOOK



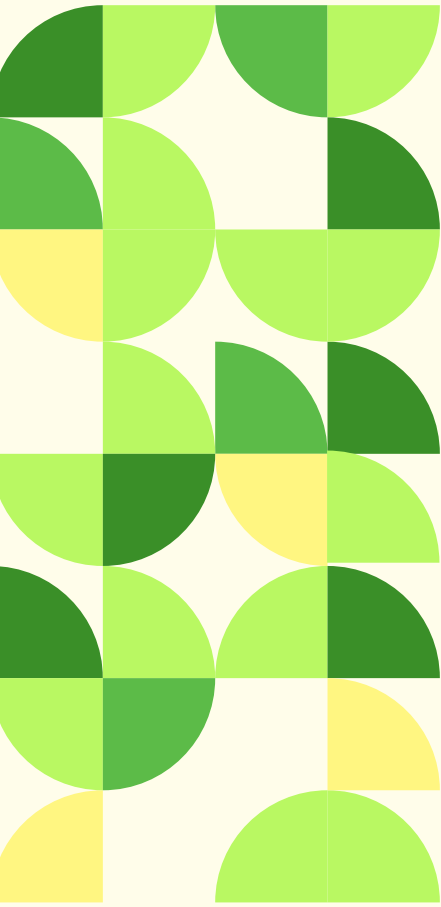


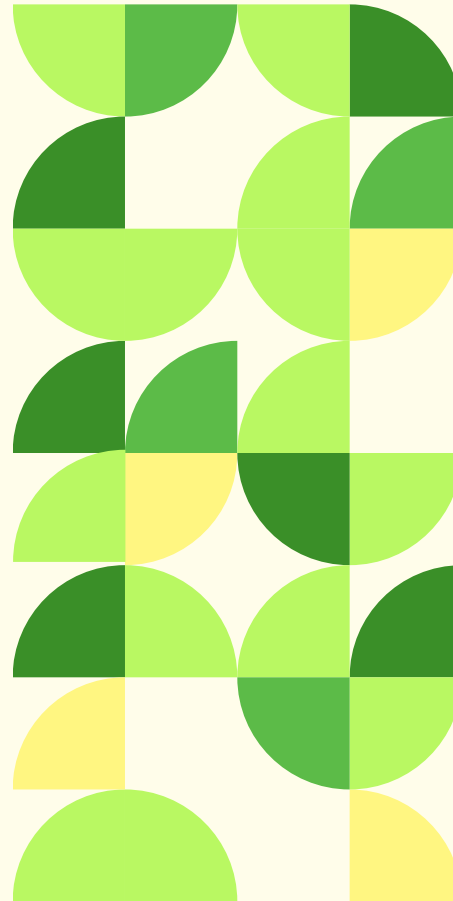
TABLE OF CONTENT

1. Ritter's Recipes

5. Decker's Recipes

9. Dewig Meats Recipes

13. The Paw Paw Patch Recipes



RITTER'S RECIPES

Ritter's farm is located in Owensville, IN. The farm stand is open from 8am-8pm daily.

Ritters specializes in sweet corn and tomatoes but has a variety of delicious produce. Ritter's will take payments through cash, check, and venmo.



**Address: 2195 S Old State
Road 65, Owensville, IN**



Phone: (812)664-7803

STEVEN'S SOUTHERN OKRA GUMBO

INGREDIENTS

1 1/2 lb okra cut into
1/8" rings

32oz homemade tomato puree or
26oz store bought

1/2 lg white onion

3 sweet banana peppers
(or 1 lg Marconi) seeded
and finely chopped

3 tbsp of chili powder

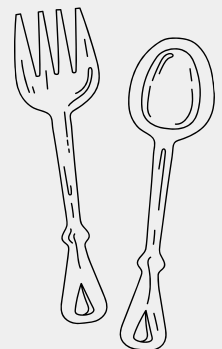
1 tsp cumin

1 tsp salt

1 tsp red pepper flakes or to taste

DIRECTIONS

Put all ingredients in pot. Bring to boil, then simmer for about 30 minutes or until thickened. Add water if too thick until you reach desired consistency.



ZESTY GRILLED VEGGIES

INGREDIENTS

4 medium zucchini cut
diagonally into 1/2"
slices

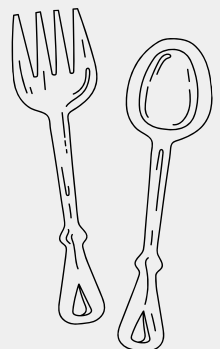
3 each, red and yellow peppers
cut diagonally into 1/2" slices

1/4 C zesty Italian dressing

1/4 C parmesan cheese

DIRECTIONS

Coat veggies with just enough dressing to cover all the veggies. Grill over medium heat. Heat for 10 minutes or until veggies are medium crisp. Place veggies in large bowl and toss with remaining dressing. Sprinkle with cheese.



FRESH SWEET CORN SALSA

INGREDIENTS

3 C raw corn kernels (about 3 cobs
of shucked sweet corn)

1 C finely chopped red onion

1/2 C finely chopped fresh
cilantro (about 1 bunch)

1 to 2 fresh jalapenos

1/4 cup lime juice

1 tbsp white wine vinegar

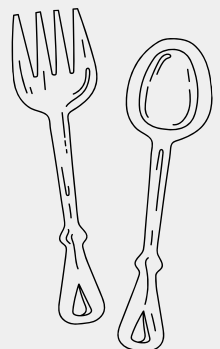
1/4 tsp chili powder

1/2 tsp ground cumin

1/2 tsp fine sea salt

DIRECTIONS

Serve as a side with chips or use to top tacos,
fish, or carnitas



DECKER'S RECIPES

Decker's farm is located in Hazelton, IN.

Decker's specializes in blueberries and blackberries. Decker's blueberry picking is open Saturday mornings, Monday afternoons, and Thursday mornings.

Decker's is seasonal with picking only lasting about 5 weeks. Decker's will take payments through cash or check.



**Address: W 550 N, Hazelton,
IN**



Phone: (812) 881-7069

FROZEN BLUEBERRY MUFFINS

INGREDIENTS

Yields 24

4 C all-purpose flour

4 eggs

4 tsp baking powder

1 C milk

1/2 tsp salt

1 tsp vanilla extract

1 C butter or marg.,
softened

2 C frozen blueberries
unthawed

2 C sugar

Topping: 2 Tbsp sugar

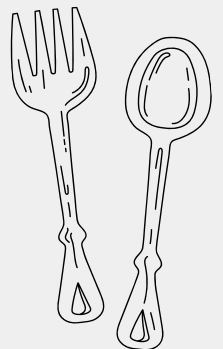
1/2 tsp nutmeg

DIRECTIONS

Combine the flour, baking powder, and salt. In a mixing bowl cream butter and sugar, add eggs, milk, and vanilla. Stir into the dry ingredients until just moistened. Fold in frozen blueberries.

Fill greased or paper lined muffin cups two-thirds full. Bake at 375 degrees for 20-25min or until muffins test done. Cool in pan for 10 minutes. (For mini muffins bake 12 minutes at 350 degrees)

Topping: Combine sugar and nutmeg and sprinkle over muffins.



BLUEBERRY LEMONADE

INGREDIENTS

1/3 C fresh lemon juice

2 C water

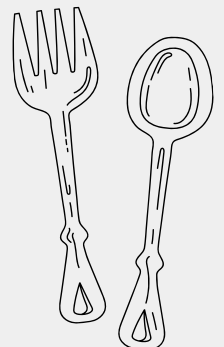
2 C fresh or frozen
blueberries, thawed

1/2 C sugar

Garnish: lemon slices

DIRECTIONS

Process first four ingredients in a blender or food processor until smooth, stopping once to scrape down sides. Pour through a wire-mesh strainer into a pitcher, discarding fruit solids. Server over ice, and garnish, if desired. Yield: 4 1/2 cups



BLUEBERRY SMOOTHIE

INGREDIENTS

1 C low-fat vanilla ice cream

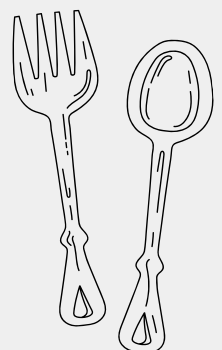
3/4 C pineapple juice

1 1/2 C blueberries (do not thaw)

1/4 C sugar

DIRECTIONS

Place all ingredients in a blender. Cover and mix until smooth,
about 30 to 45 seconds



DEWIG MEATS RECIPES

Dewig meats is located in Haubstadt, IN. Dewig's specializes in fresh and frozen meat products for everyone to enjoy. Dewig meats is open Monday-Friday 7am-5pm and Saturday 8am-2pm. Dewig's takes payments through cash and card.

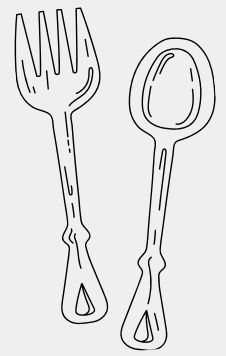


**Address: 100 Maple Street,
Haubstadt, IN**



Phone: (812) 768-6208

SOUTHERN HAMBURGER STEAKS WITH ONION MUSHROOM GRAVY



HAMBURGER STEAK PATTY INGREDIENTS

1 lg egg

1/4 C bread crumbs

6 slices Dewig Meats
hickory smoked bacon,
cooked and chopped

1 tbsp Country Bob's
seasoning salt

1 1/2 pounds Dewig Meats
regular ground beef

1 C coloma frozen
foods diced onions

2 tsp garlic powder

1 tsp black pepper

BROWNING ITEMS

1 C all-purpose flour

3 tbsp olive oil

ONION MUSHROOM BROWN GRAVY

1 1/2 C coloma frozen
diced onions

2 1/2 C beef broth

1/4 C all-purpose flour

1 tbsp Country Bob's
seasoning salt

2 tsp black pepper

1 tbsp worcestershire
sauce

1 tbsp kitchen bouquet

4 C sliced mushrooms

DIRECTIONS

Chop bacon and fry in skillet. Save bacon grease. Remove bacon from skillet leaving grease in skillet. In a large bowl, combine cooked bacon and rest of patty ingredients. Shape the patty mixture into 6 patties. Take flour from the "Browning items" and dip each patty so both sides are well coated. In a large deep skillet on medium heat, add olive oil from the "Browning items". Place each of the patties in the pan. Cook patties until browned on both sides, remove patties and set aside. Keep the drippings. To make the gravy: in the pan with the drippings, saute the onions until they are caramelized. In another bowl whisk together beef broth, 1/4 C of flour, seasoning salt, pepper, worcestershire sauce, and kitchen bouquet. Pour mixture into the pan with onions and let it thicken up into gravy. Add the patties back into the skillet and let the gravy be on both sides of the patty. Add mushrooms to skillet. Let simmer for about 30 minutes and serve.

APPLE PIE BITES

INGREDIENTS

1.5 lb bag coloma frozen foods
spice and sliced apples

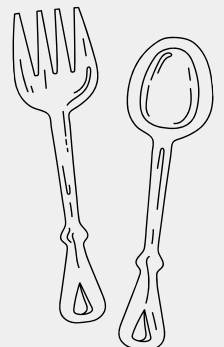
Wonton wrappers

Cinnamon toast seasoning

Non-stick spray

DIRECTIONS

Preheat oven to 375 degrees F. Put apples into microwavable bowl, microwave for approximately 2 minutes. Chop the large apples into smaller pieces. Spray mini muffin pan with non-stick spray. Place the wonton wrappers into mini muffin pans. Press wrap down to form a small bowl leaving edges of the wrap out. Place a spoon full of apples into each wonton wrapper. Sprinkle with cinnamon toast seasoning. Push edges of the wrap in toward the apples. Place in oven and bake for approximately 10 minutes or until golden brown. Remove and serve.



STANDING RIB ROAST

INGREDIENTS

1-10 pound Dewig Meats standing
rib roast, trimmed

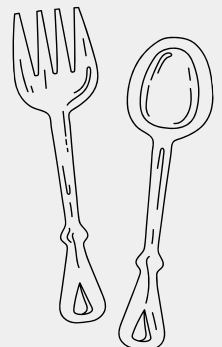
1 container Spicecraft Prime Steak &
Beefburger or Excalibur Prime Rib Rub

DIRECTIONS

Preheat oven to 365 degrees F. Sprinkle rub evenly over all sides of the roast. Place standing rib roast in roasting pan and cook approximately 2 hours and 45 minutes.

Internal Meat Temperature Guide:

1. Rare to Medium Rare.....125-130 degrees
2. Medium.....135 degrees
3. Medium Well.....145 degrees
4. Well.....145 degrees and above



THE PAW PAW PATCH RECIPES

The Paw Paw Patch is located in Francisco, IN. The Paw Paw Patch specializes in honey, jellies, and jams. The Paw Paw Patch is open year-round on the first Saturday of each month from 10am-2pm, Thursdays from 2-6pm, or by appointment. The Paw Paw Patch takes payments through cash or card.



**Address: 4962 S 550 E,
Francisco, IN**



Phone: (812) 677-0524

HONEY CHEESE PIE

INGREDIENTS

9oz cream cheese

1/2 C of honey

3 eggs slightly beaten

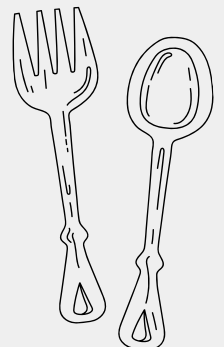
Juice and grated rind of
1/2 lemon

1/4 tsp salt

1 1/2 C milk

DIRECTIONS

Cream cheese, then in another bowl combine honey, eggs, lemon, salt, and milk. Add to cheese gradually. Pour in and baked pastry shell and sprinkle with nutmeg, bake at 450 degrees for 10 minutes, reduce to 325 degrees for 30 minutes.



SANDWICH FILLINGS WITH HONEY

INGREDIENTS

Honey

Cream cheese

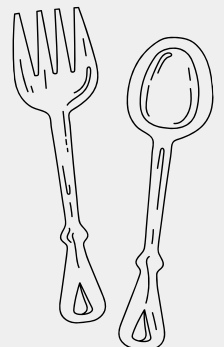
Chopped dates

Mashed bananas

or mix with diced fruit and nutes

DIRECTIONS

Mix ingredients and add to sandwich.



LUSCIOUS FRUIT SALAD

INGREDIENTS

3 C diced pineapple, apples,
pears, or other drained fruit

3 tbsp honey

1/2 tsp salt

1 C sour cream

1 C marshmallows

DIRECTIONS

Mix ingredients, chill before serving

