

# BONNIE'S BROCCOLI SALAD

FROM BONNIE'S KITCHEN TO YOURS

*Courtesy of Bonnie Dehn of Dehn's Garden from a Market Talk at the MPLS Farmers' Market - 2011*

## SHOPPING LIST:

1 bunch of broccoli

1 bunch chives

Italian parsley--1 bunch

sun flower seeds

raisins

bacon--5-6 slices--prepared and crumbled--into pieces

light mayonnaise

sugar

rice vinegar

poppy seed (optional)

crushed pineapple (fresh pineapple chopped into small pieces may be used)

Wash and chop broccoli. Place into a large bowl.

Add:

1 C. sunflower seeds

1 C. raisins

1/4 C. chopped chives

3 T. chopped Italian parsley

Add the prepared bacon pieces

Toss

Combine for the dressing:

1 C. light mayonnaise

1/4 C. sugar

2 T. rice vinegar

1 T. poppy seed

1/2 C. crushed pineapple

Mix well.

Pour over the broccoli mixture. Refrigerate.

This salad is very tasty--and you get to eat your broccoli too!!

# BONNIE'S HERBED LEMON CUCUMBERS

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### SHOPPING LIST:

2 cucumbers

1 small red onion

1 lemon

basil leaves

mint leaves

chives

olive oil

sea salt

Wash and peel cucumbers. Slice thin--approx. 3-4 C. of sliced cucumbers.

Wash and slice red onion--very thin slices. Using approx. 1/2 of the onion.

Wash and pat dry--mint, basil and chives.

In a small bowl--whisk together:

1/4 C. olive oil

1/4 C. lemon juice

dash of sea salt

In a salad bowl: Add:

Cucumbers, red onion slices

Sprinkle over the top:

1/3 C. snipped basil leaves

1/4 C. snipped mint leaves

2 T. chopped chives

Pour the whisked mixture over the top of the cucumber salad. Toss.

This is a very refreshing, light salad --very yummy on a hot summer day!!

# BONNIE'S REFRIGERATOR PICKLES

## FROM BONNIE'S KITCHEN TO YOURS

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### SHOPPING LIST:

3-4 cucumbers  
1 small red onion  
1 red bell pepper  
celery seed  
mustard seed  
garlic cloves  
white vinegar  
sugar  
dill heads--2-4 heads  
canning salt

Wash, peel, and thinly slice cucumbers. Wash and slice the red onion and red pepper, put into separate bowls. Dash of canning salt on the cucumbers.

Boil together--in a sauce pan

2 C. white vinegar  
3 C. sugar  
1 t. celery seed  
1 t. mustard seed  
2 garlic cloves

Place the dill heads in the bottom of each jar.

In sterile quart jars add layers of cucumber slices, red pepper slices and red onion slices.

Pack the layers tight into the jars.

Pour the "brine" over the cucumbers--Cover and store in the refrigerator.

Please use within 4 months.

Options--add hot peppers, horseradish, carrots.

# REFRESHING WATERMELON SALAD

## FROM BONNIE'S KITCHEN TO YOURS

*Courtesy of Bonnie Dehn of Dehn's Garden from a Market Talk at the MPLS Farmers' Market - 2011*

- 4 C. Cubed-seeded-watermelon
- 1 C. Coarse chopped basil leaves
- 1/3 C. Crumbled feta cheese
- 3 T. White balsamic vinegar

Cube the watermelon (seedless or de-seeded). Cubes should be 1x1 cubes. Place into salad bowl.  
Chop the basil leaves--1 good sized bunch should equal 1 cup. Wash and pat dry prior to chopping.  
Add to the melon cubes.

Add feta cheese.

Pour the white balsamic vinegar over the salad.

Toss and refrigerate until served.

Great for any picnic--one taste and you will want more!!!