

Saturdays

with the

Chef

5 Bean Salad

1 lb fresh Green Beans
1lb fresh Wax Beans
1 can Black Beans
1 can Kidney Beans
1 can Garbanzo Beans
1ea Medium Red Onion
1 Clove Fresh Garlic
Diced
1 Cup Red Wine
Vinaigrette
1 Tbsp fresh Thyme
Wash Green and Wax
Beans then string and
snap if needed
Drain and rinse canned
Beans
Strip thyme from stems
and chop fine
In a medium bowl mix all
ingredients together and
chill
Combine all ingredients
and chill

Roasted Potato Salad

3 lb tri colored Potatoes
1 Tbsp Fresh thyme
1 Tbsp Oil
1 ea small yellow onion
1bh green onion
½ cup apple cider vinegar
1 cup cooked diced bacon with grease
Salt and pepper to taste
Wash and dice potatoes
Coat in oil and lightly salt and pepper
Bake 350 20-25 minutes until golden brown
then cool
Heat bacon until crispy
and all the grease has rendered
Dice onions and thyme
Mix all ingredients together with warm bacon
Serve

Asian

Cucumber corn Salad

2 ea Seedless cucumbers
1 ea medium red onion
2 ears corn on the cob cooked and chilled
½ cup Rice Wine Vinegar
1 cup sesame oil
2 tbsp honey
Salt and pepper to taste
Thinly slice the cucumbers and onion
Remove the corn from the cob
Combine all ingredients and chill



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