

Saturdays

with the

Chef

Twisted Cucumber Salad

Ingredients

2ea Cucumbers
1ea Ear of Corn
1ea Med Red Onion
1ea Jalapeno Pepper
1ea Whole Tomato
1oz Chili Oil
2oz Rice Wine Vinegar
3oz Olive Oil
2Tbsp Honey
Salt to Taste
Pepper to Taste

Directions

Cut in half and peel the cucumbers, onions and tomatoes. Slice the cucumbers and onions, then dice the tomato. Jalapeno seeds are optional. Corn needs to be cooked, cooled and removed from the cob. Once everything is sliced and diced, mix all ingredients together and chill. Serve within a few hours to keep cucumbers fresh.

Black n Blue Slaw

Ingredients

1hd Cabbage
1bg Shredded carrots
1hd Radicchio
6oz Crumbled blue Cheese
12/16oz Blue Cheese Dressing
2Tbsp Blackening Spice
4oz White Vinegar
1Tbsp White Sugar
Salt to Taste
Pepper to Taste

Directions

Shred cabbage and Radicchio. In a separate bowl, mix dressing, vinegar, blackening spice and sugar together and stir gently. Combine everything except the blue cheese and toss together. Once mixed evenly, add the blue cheese crumbles and gently mix them together.

Watermelon Feta Salad

Ingredients

1sm Seedless Watermelon
8-16oz Cubed Diced Feta
1bh Fresh Mint
1bh Fresh Basil
1tsp Salt
3oz Balsamic Glaze

Directions

Skin and dice watermelon, drain feta, and slice mint and basil. Gently toss together, then place in serving bowl or tray and drizzly with balsamic glaze.



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