

Fresh from the Garden! Our Favorite Jersey Produce Recipes

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New Jersey is referred to as the "Garden State" for good reason. From blueberries to watermelon to our famous tomatoes, gardens and produce stands are overflowing with delicious produce and there are so many fun things to do with it! Here are five recipes from ABCO employees. Enjoy!

Katy's BLT Bites

Ingredients:

16 large Jersey cherry tomatoes
 1/2 pound apple-smoked bacon, cooked and crumbled
 1/2 cup Mayonnaise
 1/3 cup minced green onions (green and white parts)
 2 tbsp minced Romaine Lettuce

Directions: Cut a thin slice off the top of the tomatoes, scoop out and discard pulp. Rinse and drain the tomatoes (cut side down) on a paper towel for 10 minutes. Combine bacon, mayo, onions, and lettuce in a bowl. Scoop mixture into the tomatoes. Refrigerate covered for at least an hour (not overnight). Serve Chilled.

Carl's Blueberry Pound Cake

Ingredients:

2 cups fresh Jersey blueberries
 1 stick (1/2 cup) Butter
 4 ounces soft cream cheese
 3 cups all purpose flour
 1 cup lemon yogurt
 2 cups sugar
 1 teaspoon baking powder
 4 eggs
 1/2 teaspoon baking soda
 1 tablespoon grated lemon peel
 1/2 teaspoon salt
 2 teaspoons vanilla

Glaze 1 1/4 cups confectioners' sugar
 2 tablespoon lemon juice

Directions: Preheat oven to 350. Grease and flour 10 in bunt pan. Cream butter, cream cheese and sugar with mixer. Add eggs one at a time beating well after each addition. Beat in lemon peel and vanilla. Toss blueberries with 2 tablespoons of the flour. Mix remaining flour, baking powder, baking soda and salt. Add flour mixture to creamed mixture alternately with yogurt until combined. Fold in blueberry mixture. Pour batter into prepared pan and bake 55-60 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10-15 minutes remove to wire rack cool completely. Mix confectioners' sugar and lemon juice until smooth, drizzle over cake.

Melanie's Cantaloupe & Tomato Bruschetta

Ingredients:

2 cups Jersey cantaloupe

3 large jersey tomatoes

1/4 cup red onion

1/4 cup. fresh basil

2 tbsp. white pepper

2 tsp. black pepper

2 tsp. sea salt

2 tbsp. aged balsamic vinegar

Directions: Dice cantaloupe, tomatoes and red onion. Combine in bowl. Stir in balsamic vinegar & fresh basil. Season with salt and pepper. Chill in refrigerator 2 hours. Serve on top of fresh toasted, sliced baguette bread.

Chris's Quick Tomato Salad

Ingredients:

2 Med to Large Jersey Tomatoes

1 Jersey cucumber

3 tbsp chopped fresh chives

1 tbsp grated parmesan cheese

2 tbsp extra virgin olive oil

1 tbsp of red wine vinegar

Sea salt & cracked black pepper

Directions: Chop tomatoes into bite size pieces. Cut one cucumber in half length wise then slice each half into half moon slices about 1/8 in. thick. Combine with tomatoes and sprinkle with chives and parmesan. Toss with oil and vinegar and season with salt& pepper to taste.

Jerrie's Watermelon Feta Salad

Ingredients:

6 cups Jersey watermelon

1 cup crumbled feta cheese

½ cup chopped Marcona almonds

4 tbsp lemon dressing (can be found at most supermarkets)

Directions: Cut watermelon into bite size chunks. Sprinkle with feta and Marcona almonds. Toss with lemon dressing.