First Course: New Jersey Corn, Tomato and Basil Salad

Corn, Tomato and Basil Salad

6 small ears ***Jersey Fresh*** corn (bi-color, if possible)
2 TBS olive oil
6 cloves ***Jersey Fresh*** garlic, peeled and minced
¼ cup ***Jersey Fresh*** basil, thinly sliced
30 ***Jersey Fresh*** cherry tomatoes, cut in half
2 tsp wine or balsamic vinegar
kosher salt and freshly ground black pepper to taste

Cut corn kernels from cobs. Heat olive oil in a large skillet over medium-high heat. Add minced garlic. Sauté about 1 minute until it releases flavor - do not brown. Add corn kernels and sauté until just cooked through, about 4 minutes. Remove from heat. Add half of the sliced basil. Season with salt and pepper. Transfer mixture to a bowl. Cool slightly, stirring occasionally. Stir in tomatoes, vinegar, and remaining basil. Season with additional salt and pepper, if needed. Cover and chill 3 hours or up to 8 hours.

Contributed by: Laurie Medeiros, Chester, NJ

Second Course: Appetizer: New Jersey Bruschetta with Basil

Bruschetta with Basil

2 - 3 large Jersey Fresh beefsteak tomatoes
or 5 - 6 Jersey Fresh plum tomatoes, finely diced
2 Jersey Fresh cloves of garlic, minced or finely chopped
1 tsp Jersey Fresh oregano, chopped, or ½ tsp dried
2 TBS Jersey Fresh basil, chiffonaded**
Extra virgin olive oil
Salt and fresh ground black pepper to taste

For crostini:
1 loaf black olive Italian bread or a French baguette, sliced in ½-inch slices
Extra virgin olive oil
Salt & pepper to taste

For the crostini, brush each slice of bread with the olive oil. Salt & pepper each side. Place on parchment or aluminum foil on cookie sheet or sheet pan and bake at 350 degrees for about 8 - 10 minutes or until brown on bottom. Turn and continue until both sides are lightly browned and center of bread spring back when touched – do not over bake. Let cool until you can handle them. As an alternative you can prepare bread in same manner and grill on barbecue until lightly browned and top springs back.

Mix the tomatoes, garlic, oregano, and basil in a non-reactive bowl. Add in the olive oil and salt and pepper to taste. Stir until all ingredients are blended. Mound some tomato mixture on each crostini. Serve immediately. Serves 4 -6.

** To chiffonade basil: Stack 2 - 3 individual leaves of similar sizes. Roll them together from pint to stem so you have a little tube. Slice the tube as if it were a loaf of bread; you will get long strands of basil. Repeat as needed.

Contributed by: Claudia Ocello, Rahway, NJ

Main Course: Protein: New Jersey Easy Skillet Eggplant

Easy Skillet Eggplant

1 eggplant, peeled and cubed
1 zucchini, sliced
1 green pepper, cut into strips
1 small red onion, sliced
3 Tbsp. fat & cholesterol free, low-sodium French dressing
2 cups cherry tomatoes

Place all ingredients except cherry tomatoes in skillet. Cover and cook over low heat until tender, about 10 minutes. Add tomatoes and cook 3-5 minutes. Serve hot or cold. Serves 4.

Nutritional analysis per serving: Calories, 93; Protein, 4 g; Carbohydrates, 20 g; Fiber, 5 g; Sodium, 33 mg; Cholesterol, 8 mg.

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Main Course: Carbohydrate: New Jersey Creamy Potato Casserole

Do Ahead Creamy Potato Casserole

8 to 10 medium ***Jersey Fresh*** potatoes, peeled
1-8 ounce package of softened cream cheese
1-8 ounce container of sour cream
1/2 cup melted butter
1/4 cup ***Jersey Fresh*** chives, chopped
1 clove of ***Jersey Fresh*** garlic, peeled & minced
2 teaspoons of salt
1 teaspoon paprika

Cook potatoes in boiling water about 30 minutes or until tender. Drain potatoes and mash. Beat the cream cheese with an electric mixer until smooth. Add potatoes and remaining ingredients except the paprika, beat just until combined. Spoon the mixture into a lightly buttered 2-quart casserole, sprinkle with paprika. Cover and refrigerate overnight. Remove from refrigerator 15 minutes before baking. Uncover and bake at 350° for 30 minutes or until thoroughly heated through. Serves 8 to 10.

Contributed to
Jersey Fresh Cooks by:
Pat Twill
Watchung, NJ

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Final Course: Dessert: New Jersey Apple Walnut Caramel Pie

Apple Walnut Caramel Pie

8 Tblsp butter
3 Tblsp lemon juice
3/4 cup sugar
1/2 tsp ground cinnamon
6 cups apples, thinly sliced (tart and firm)
2 Tblsp cornstarch
2 tsp vanilla extract
13 soft caramel candies
1 unbaked pie crust (homemade or 9" frozen)
3/4 cup chopped walnuts
1/4 cup flour
1/3 cup brown sugar

Preheat oven to 350 degrees. Melt 4 tablespoons of butter (saving remainder for later use). Add lemon juice, sugar and cinnamon. Add the apples and cook until slightly soft. Remove from heat and let cool. Stir in corn starch, vanilla and caramels. (add heat as needed to melt candies) Place crust into 9" pie pan (or use 9" frozen). Mound the apple caramel mixture into the crust. Melt remaining butter. Mix in flour, brown sugar and walnuts. Top pie with this walnut mixture and bake for 50-60 minutes at 350 until golden brown. Allow to cool for at least one hour before slicing.

Contributed by Joe Atchison, Cherry Hill, NJ

State of New Jersey
Department of Agriculture
Jersey Fresh

Final Course: Dessert: New Jersey Stone Fruit Peach and Plum Pie

Ingredients:

- 1 package pastry for a 9 inch double crust pie (for bottom and lattice-work) You may use a Pillsbury ready-made crust
- 1 egg- beaten
- 1/2 cup all-purpose flour
- 1 cup white sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp vanilla
- 1/4 tsp salt
- 2 tab
- 3 cups sliced peaches
- 2 cups sliced plums
- 2 tablespoons lemon juice
- 2 tablespoons butter

To Make:

- Pre-heat oven to 450 degrees
- Line the bottom of a 9 inch pie plate with one of the pie crusts and brush with the beaten egg to keep the dough from becoming soggy later and blind bake for 8-10 minutes and remove from oven to cool
- Place peaches and plums in a colander and sprinkle with lemon juice and vanilla (let liquid seep out of bottom)
- In a separate bowl- mix together flour, sugar, cinnamon and salt
- Pour dry mixture over peaches and plums and mix gently
- Pour into pie crust and dot with butter
- Cover with second pie crust (*I made a lattice covering) and fold edges under
- Bake for 10 minutes and then reduce heat to 350 degrees and bake for an additional 30-35 minutes until the crust is brown and the juice begins to bubble through the vents
- Remove from oven and cool before serving
- This tastes better warm than hot *I liked it even better the next day after it was cold in the fridge slightly warmed with vanilla ice cream!

- Enjoy!

Final Course: Dessert: New Jersey Cranberry Waldorf Salad

New Jersey Fresh Cranberry Waldorf Salad

3	**cups fresh New Jersey cranberries**
2	**cups miniature marshmallows**
3/4	**cups sugar**
3	**cups tart New Jersey apples - diced, un-pared**
1	**cups New Jersey grapes - seedless whole or seedless halves**
1/2	**cup walnuts - coarsely chopped**
1	**cup heavy cream - whipped**

Day before: Grind cranberries and mix with marshmallows and sugar. Refrigerate.

Shortly before serving: Add fruit and fold in whipped cream.