

Storage Tips

Peaches: Store peaches at room temperature until ripe (which usually takes 2-3 days). A ripe peach will yield slightly when pressed gently. To speed up the ripening process, place in a paper bag & store at room temperature. Once ripe, store in the crisper drawer of the refrigerator.

Bananas - Store in a cool area. Do not refrigerate. Wrap the stems of the bananas with plastic wrap.

Tomatoes - Do NOT refrigerate. Keep them at room temperature on the counter away from direct sunlight.

Peppers - Store in plastic bag in the crisper drawer of refrigerator. To freeze: slice or chop peppers, spread in a single layer on cookie tray and freeze, then promptly place in airtight containers or heavy-duty freezer bags and return to freezer.

Potatoes - Store in a well-ventilated area so they stay fresh longer. Do not refrigerate. Place them in a metal basket or rack, a wooden crate or a cardboard box with holes. Keep out of sunlight & in a cool, dark & slightly humid place, like a basement, unheated closet or cupboard.

Onions - Store in a dark, cool, well-ventilated area. Punch holes in a paper bag (if you have a hole punch, that works great). Place onions in the bags and paperclip them closed. Store in a basement or any other darker, cooler place. Do not refrigerate them.

Mushrooms - Prepackaged mushrooms should stay in the package, but loose mushrooms or those in an open package should be stored in a paper bag or in a damp cloth bag in the refrigerator. Do not place in plastic bag.

Mushrooms & Onions

*1 Tbsp. olive oil *6 ozs. mushrooms, sliced *1/2 onion, sliced
*1/4 tsp. salt *1 Tbsp. balsamic vinegar

In a medium skillet, heat oil over medium-high heat until shimmering. Add mushrooms & onion; sprinkle with salt & stir to combine. Reduce heat to medium. Cover & cook until liquid is released from mushrooms, about 5 – 7 minutes. Remove cover & continue to cook until liquid has evaporated & mushrooms & onions are softened & browned, about 3 -5 minutes. Add balsamic vinegar & stir until mushrooms & onions are coated evenly & the vinegar is heated through.

Tomatoes, Onions & Olive Mix

*3 cups chopped potatoes *1/2 cup black olives *1/2 cup diced tomatoes *1/4 cup minced red onion *1 1/2 Tbsp. olive oil *1 Tbsp. red wine vinegar *1 tsp. dried thyme *salt & pepper

Place potatoes in a medium or large saucepan & pour over enough water to cover by about 2 inches. Set pan over high heat & bring water to a boil. Boil 8 minutes, until potatoes are fork tender. Drain & transfer potatoes to a large bowl. While potatoes are still warm, add olives, tomatoes, onion, olive oil, vinegar & thyme & toss to combine. Season, to taste, with salt & black pepper.

Banana Cobbler

*1 cup self-rising flour *1 cup sugar *1 cup milk
*1/2 cup butter, melted *4 ripe bananas, sliced
*streusel topping *vanilla ice cream

For the Streusel: 3/4 cup packed light brown sugar *1/2 cup self-rising flour *1/2 cup butter, softened *1 cup uncooked regular oats *1/2 cup chopped pecans

Preheat the oven to 375. In a large bowl, whisk together the flour, sugar & milk until just blended. Whisk in the melted butter. Pour the batter into a lightly greased 11x7 baking dish. Top with the banana slices & sprinkle with the streusel topping. To make the streusel, in a medium bowl use a fork to stir together the brown sugar, flour & butter until a crumbly mixture is achieved. Stir in the oats & pecans. Sprinkle the streusel mixture over the banana slices. Bake for 40-45 minutes or until golden brown. Serve with a scoop of vanilla ice cream.

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Potatoes with Peppers & Onions

*3 medium potatoes *1 medium onion *1 pepper *1 tsp. olive oil *1/2 tsp. salt
*1/4 tsp. black pepper *2 tsp. dried rosemary

Dice potatoes, onions & peppers into 1/4" pieces. Heat the oil in a large skillet over medium high heat. Add the onions & potatoes. Stir to coat. Season with salt & pepper & stir. Spread potatoes across the skillet & let cook for 10 minutes, stirring every few minutes & then spreading the potatoes out again. You want the potatoes to get brown & crispy. Add the peppers & stir to combine. Continue cooking, stirring every few minutes for another 5-10 minutes. Season with salt, pepper & rosemary to taste.

Pickled Onions

(These are great on sandwiches or salads)

*1 medium red onion, very thinly sliced *1/2 cup water *1/4 cup distilled white vinegar *1/4 cup apple cider vinegar (or additional white vinegar) *1 1/2 Tbsp. maple syrup or honey *1 1/2 tsp. salt *1/4 tsp. red pepper flakes

Pack the onions into a 1-pint mason jar or similar heat-safe vessel. Place the jar in the sink, to catch any splashes of hot vinegar later. In a small saucepan, combine the water, both vinegars, maple syrup, salt & pepper flakes. Bring the mixture to a gentle simmer over medium heat, then carefully pour the mixture into the jar over the onions. Use a butter knife or spoon to press the onions down into the vinegar & pop any air bubbles in the jar. Let the pickled onions cool to room temperature (about 20 to 30 minutes), at which point they should be sufficiently pickled for serving. Cover & refrigerate leftover pickled onions for later. Quick-pickled onions are best consumed within three days, but they keep for 2 to 3 weeks in the refrigerator.

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