

Autumn Olive Fruit Compote

Compliments of Melissa Almendinger

Modified from cranberry recipe:

www.foodnetwork.com/recipes/ina-garten/cranberry-fruit-conserves-recipe/index.html

- 2-3 cups fresh picked autumn olives (red, fleshy berries are the most tasty)
- 1+ cups sugar
- 1 apple peeled, cored, and chopped
- 1 orange, zest grated and juiced
- 1 lemon, zest grated and juiced
- 3/4 cup raisins
- 3/4 cup chopped walnuts (or other nut)

Directions

Cover the autumn olive berries with water and bring to a boil- simmer for 5 min

Drain berries

Push through a strainer or a food mill to remove seeds

Place extracted juice and pulp back on stove- add sugar, apple, lemon & orange

Cook for about 15 more minutes

Add in ½ package of unflavored gelatin (fruit pectin could also likely work)

Stir over low heat until fully dissolved (~5 min)

Remove from the heat, chill and allow to gel

Add the raisins and nuts

Enjoy!

This is a tart recipe that resembles cranberry sauce.

Canada goose with wild rice and Chinese water chestnut

Compliments of Charles Barreca

Recipe from <http://www.agiv.ca/images/stories/pdf/snowgoosecookbook.pdf>

2 cups goose meat, cubed
2 cups water
1 1/2 cups evaporated milk
1 cup fresh mushrooms, sliced
1 cup water chestnuts, canned, drained and sliced
1/2 cup wild rice, uncooked
1/2 cup sliced almonds
1/3 cup water
1/4 cup margarine
1/4 cup pimiento, drained and sliced
3 tablespoons flour
2 teaspoons chicken bouillon granules
1/2 teaspoon water chestnuts, canned drained, and sliced
1/2 teaspoon pimiento

In saucepan, combine 2 cups water, rice and salt.

Heat to boiling, stirring once.

Cover and simmer until rice is just tender (30-45 minutes).

Drain and set aside.

Heat oven to 350°F. Grease 1 1/2 quart casserole dish.

Melt butter, add mushrooms. Cook and stir until just tender.

Stir in flour, bouillon granules and 1/2 tsp salt.

Blend in milk and 1/3 cup water.

Cook, stirring constantly until thickened and bubbly, about 5 minutes. Remove from heat, stir in goose, water chestnuts, rice and pimiento.

Pour into casserole and sprinkle with almonds.

Cover and bake for 30 minutes. Remove cover and continue baking another 15-30 minutes, until casserole is hot and bubbly.

Garlic mustard Soup

Compliments of Michael Pollock

From www.ma-eppc.org/recipes/recipes.html

Submitted by Gaelyn Reid and Sarah Yalov

Garlic Mustard Soup

- 1 ½ cups shredded garlic mustard leaves and stems
- 2 chopped carrots
- 3 potatoes
- 4 Tbsp dried oregano (can substitute fresh)
- 6 Tbls dried basil (can substitute fresh)
- 3 Tbsp minced garlic
- ½ cup soy sauce

Boil 6 cups of water, add potatoes and carrots and let cook for 15-20 minutes. Add the remaining ingredients and cook 20-25 minutes.

Garlic mustard & stinging nettle frittata

Compliments of Amy Manning & Brian Clough

6 Eggs

2 cups Stinging nettles (only use the tender leaves at the top of the plants, or use whole plants but de-stem the leaves.)

2 cups Garlic mustard

2 cloves garlic, minced

2 tbspbutter

1/3 c grated Gruyere, Swiss, or other semi-firm cheese

Salt and pepper to taste

1. Briefly blanch the nettles (this will neutralize their sting!) and garlic mustard in boiling water.
2. Heat the butter to medium low in a cast iron skillet or other pan you can put in the oven, sauté the garlic until soft. Make sure the sides of the pan are coated as well.
3. Add the greens and sauté for about five minutes, until well cooked.
4. While the greens are cooking, whisk the eggs together and season with salt and pepper.
5. When the greens are ready, pour the eggs over top. Cover the pan and allow to cook until the eggs are set (a little runny on the top is ok).
6. Remove from heat, sprinkle with the grated cheese and place under the broiler on low heat until the top is nice and brown.

Serves 3-4, add more eggs for a larger frittata.

HARVEST MOON FARM WILD PLUM CAKE

Compliments of Heather Gracie



INGREDIENTS: 1/2 CUP OF BUTTER (SOFTEN)

1/2 CUP OF SUGAR

2 EGGS (SLIGHTLY BEATEN)

1 CUP OF FLOUR

1 TEASPOON OF BAKING POWDER

1/2 TEASPOON OF SALT

1/2 TEASPOON OF ALMOND EXTRACT

ENOUGH WILD PLUMS (ANY PLUM WILL DO THE TRICK) WITH STONES

REMOVED AND CUT INTO WEDGES TO COVER TOP (ABOUT 2 TO 2 1/2

PREPARED CUPS)

TOPPING: 1/4 CUP OF SUGAR MIXED WITH 1/2 TEASPOON OF CINNAMON

DIRECTIONS: CREAM BUTTER, 1/2 CUP OF SUGAR AND ALMOND EXTRACT. MIX IN EGGS. MIX TOGETHER FLOUR, BAKING POWDER AND SALT, AND ADD TO ABOVE MIXTURE. POUR BATTER IN TO A BUTTER A 9" X 9" PAN. PRESS PLUM WEDGES INTO TOP OF BATTER. SQUEEZE A LITTLE LEMON JUICE OVER PLUMS IF YOU HAVE IT. SPRINKLE TOPPING MIXTURE

BAKE AT 375 DEGREES F FOR 40 TO 45 MINUTES OR UNTIL CAKE TEST DONE

OPTIONS: SERVE WITH ICE CREAM, WHIPPED CREAM AND/OR COFFEE!

GREAT ANYTIME! ENJOY!

Wild Chestnut & Hen-of-the-woods soup

Compliments of Scott McDonnell

Ingredients are relative... use what you have!

1/2 quart chestnuts, boiled and peeled

1/2 quart hen-of-the-woods mushroom (or any other suitable mushroom), chopped

1/2 quart cream

1 quart chicken stock/vegetable stock

Optional: 1 large parsnip (or 2 large carrots if preferred)

fresh garlic

salt, pepper, nutmeg

score the chestnut with a knife and boil for 15 minutes, peel and place to the side

dice mushrooms and sauté with chopped garlic (to taste)

dice and cook parsnip or carrots in steam/water until tender

add mushrooms, chestnuts, diced parsnip/carrots and portion of cream or stock to blender or food processor. Reserve some diced mushroom to add whole later, if desired.

blend ingredients until smooth. ** add more cream or stock to thin the mixture as it WILL thicken

add all ingredients to soup pot, bring up to temperature and then cover and simmer until on low for 1/2 hour or so, stirring often.

Add salt, ground pepper, and a small amount of nutmeg to taste.

Gluten-free, Vegan Casserole with lamb's quarters

Compliments of Sarah Roberts & Larry Koplík

1 cup brown rice, cooked with 2-1/4 cups water and 1 tsp. salt, for 50 minutes in a covered pot on low heat.

1/4 cup quinoa, well-rinsed, cooked with 1/2 cup of water and 1/4 tsp salt, for 20 minutes in a small covered pot on low heat.

15-oz can chick peas, drained

Sautee in olive oil until tender:

1/2 cup garlic scapes

1 banana pepper, seeded and diced

1 to 1-1/2 cups baby tomatoes, sliced

Chop a 3/4" chunk of ginger, add and saute lightly

1 to 1-1/2 cups frozen lambs quarters, steamed until tender

(to freeze lambs quarters, cut stems no longer than 2", discarding the larger stems. Rinse leaves and stems, blanch for 2 minutes in boiling water, drain and rinse in cold water for two minutes, then freeze in air-tight container or bag.)

Combine the above in a covered casserole dish, mix thoroughly, and heat in microwave or conventional oven until hot throughout. Garnish with chopped parsley and serve.

Venison Chili

Compliments of Linda Brown-Kuhn

1 lb ground venison

1 tbsp chili powder

1 tsp cumin

1 large can crushed tomatoes

1 large onion, chopped

1 green pepper, chopped

1 can kidney beans

1 clove garlic minced

1 tbsp olive oil

1 tbsp salt

½ tsp pepper

Sauté the onion and garlic in the oil, then add meat and stir until brown. Add in pepper and sauté. Add rest of ingredients, mix well and simmer for about an hour. Makes enough for 4 hungry people.

Venison Stuffed Wild Grape Leaves

Compliments of Rachel Mackow & Jared Rosenbaum

1. Preheat oven to 350 degrees.
2. Mix together the following:
 - 1 cup cooked ground venison
 - 1 cup chopped onions
 - ½ cup uncooked rice
 - 1/3 cup olive oil
 - 1 tablespoon dried wild leek leaves
 - 2 ½ teaspoons evening primrose seeds
 - ¼ cup chopped almonds
 - ¼ cup chopped sultanas
3. Blanch large wild grape leaves in boiling water for 5 minutes.
4. Remove grape leaf stem.
5. Place leaves face down and add about 1 tablespoon mixture.
6. Fold stem end over, then leaf tip over the mixture.
7. Roll from leaf end to end. Leave rolls slightly loose to allow rice to expand.
8. Place stuffed leaves in a casserole or glass baking dish and cover with boiling broth and 2 tablespoons melted butter.
9. Place a plate or another baking dish over the stuffed leaves to hold in place.
10. Bake for 35 to 40 minutes, or until rice is softened. If broth is absorbed before rice is softened, add water additional broth or water.
11. Serve warm or chilled.

Wineberry Syrup Recipe

Compliments of Mike Van Clef

2 cups of sugar
1/2 cup of water
~ 2 cups wineberries

Boil sugar and water
Add wineberries
Cook for 5 minutes
Strain out the pulp and seeds
Serve over ice cream or pancakes!