

Balsamic Vinaigrette

Eschman Meadows Midday Gathering

Yield: 3 cups

Ingredients:

2 ½ teaspoons Dijon mustard
1 ½ tablespoons honey
1 tablespoon Italian seasoning
2 ½ teaspoons shallots, peeled, chopped
finely
2 ½ teaspoons garlic, peeled, chopped
¾ cup balsamic vinegar
2 ½ cups vegetable oil

Instructions:

In a bowl, mix mustard, honey, Italian seasonings, shallots, garlic and balsamic. In a slow steady stream, whisk in the oil, until emulsified. Season to taste with salt and pepper.

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Creamy Dill Dressing

Eschman Meadows Midday Gathering

Yield: 4 cups

Ingredients:

1 $\frac{3}{4}$ cups mayonnaise
 $\frac{3}{4}$ cup sour cream
2 tablespoons onion, pureed
1 tablespoon Worcestershire
 $\frac{1}{2}$ cup fresh dill, chopped
 $\frac{1}{4}$ cup parmesan cheese, grated
 $\frac{1}{4}$ cup fresh squeezed lemon juice
2 tablespoons garlic, minced
 $\frac{1}{2}$ cup half & half

Instructions:

Whisk mayonnaise and sour cream together until smooth.
In a food processor puree the onion and Worcestershire.
Combine everything in a bowl including dill, parmesan cheese, lemon juice and garlic and half & half, whisk mixture together.
Season to taste with salt and pepper. Cover and chill for at least one hour.

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Wheat Pita Chips

Eschman Meadows Midday Gathering

Yield: 36 chips

Ingredients:

6 pieces wheat pita bread
1 cup olive oil
2 cloves garlic, minced
1 tablespoon of salt
¼ teaspoon of pepper
1 tablespoon of Italian seasonings

Instructions:

Preheat oven to 350 degrees.
Cut each pita into six triangles and set aside.
In a bowl, combine the olive oil, garlic, salt, pepper and Italian seasonings. Whisk mixture together.
Using a pastry brush, coat each pita generously on both sides with mixture. Set on a baking sheet and bake for 5-10 minutes or until golden brown and crisp.
Serve with lentil hummus. When completely cooled, pita can be held in an airtight container for two days.

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Tomato Basil Bisque

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Yield: 4-6 servings

Ingredients:

1 butternut squash	28 oz. can tomatoes, whole, peeled
2 tablespoons olive oil	1 bay leaf
1 tablespoon butter	1 tablespoon fresh parsley, chopped
1 yellow onion, chopped	1 tablespoon fresh thyme, chopped
4 garlic cloves, minced	4 tablespoons fresh basil, chopped
5 tablespoons all purpose flour	1 cup heavy cream
5 cups chicken broth	1 teaspoon salt
2 tablespoons sugar	½ teaspoon pepper
	½ teaspoon red pepper flakes

Tomato Basil Bisque *continued*

Instructions:

Cut butternut squash in half and scoop out seeds. Rub 1 tablespoon olive oil all around.	Pour in the chicken broth, sugar, tomatoes, bay leaf and butternut squash. Bring to a boil, whisking constantly.
Place squash flesh side down on sheet tray. Bake at 350 degrees for 45 minutes to 1 hour or until tender. Let cool and scoop out flesh and set aside.	Add the fresh herbs. Lower heat and simmer for 30 minutes.
Heat butter and 1 tablespoon olive oil together, add onions and garlic. Cook, covered, stirring occasionally until soft.	Remove from stove and let cool. Remove bay leaf.
Stir in the flour and cook while stirring for about 3 minutes.	Working in batches, blend the soup until smooth. Return the soup to the pot and reheat on medium low heat. Whisk in the heavy cream, salt, pepper and red pepper flakes. Serve warm.

Strawberry Soup

Eschman Meadows Midday Gathering

Yield: 6-8 portions

Ingredients:

2 pints strawberries, washed and tops removed
1 cup half and half
1 cup sour cream
1/3 cup sugar
2 tablespoons lemon juice

Instructions:

In a blender or food processor, puree strawberries.
Transfer to a bowl and add the rest of the ingredients and mix with a whisk.
Chill for at least one hour.

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