

SATURDAY MARKET

June 2, 2007 Demo Recipe:

Cornbread Salad

Submitted by Linda Weiss

Memories from Home, Cooking with Family and Friends

Ingredients:

1 cooked skillet (6-8 inches) of cornbread made with Buttermilk Cornbread Mix from recipe on package or your favorite cornbread without sugar
5 green onions including the green tender stems, thinly sliced
¾ cup green pepper
½ cup chopped bread and butter pickles
1 large or 2 small ripe tomatoes, roughly chopped
Mayonnaise to moisten
Salt and pepper to taste

*Shopping Tip: Buy fresh cornmeal from Timms Mill, bread & butter pickles from Bellew's Market, and all of your veggies from the Market's various produce vendors!! If you need some eggs to make your cornmeal, please visit GOFOrganics or Merciful Hearts Farm. Be sure to check out Linda's cookbook for other great recipes like this one (sold at the Market when she is doing cooking demonstrations).

Directions:

Cook cornbread according to package directions. Put in a large bowl and crumble. Add green onions, bell pepper, pickles, and tomatoes. Add salt and pepper to taste. Add enough mayonnaise to moisten well. Refrigerate until ready to serve. Add crumbled bacon, or anything else you would like to this salad.