

### **Ricotta Ice Cream**

- 1 cup heavy cream
- ½ cup sugar
- ¼ teaspoon salt
- ¼ cup honey
- 1 teaspoon lemon juice
- 2 cups whole milk ricotta

Combine all ingredients in a blender and pulse until smooth. Cool completely. Turn ice cream maker on, pour mixture into bowl and allow to churn for about 20 minutes. Store in freezer and remove about 10 minutes before serving to soften.

### **Rhubarb Jam**

- 2 Tablespoons butter
- 3 ½ cups sliced rhubarb
- 1 cup sugar
- zest of 1 lemon
- Juice of ½ lemon
- pinch salt

Melt butter in a medium saucepan over medium heat. Add sliced rhubarb and reduce heat to low. Cook, loosely covered, for about 10 minutes or until rhubarb has completely softened. Remove from heat and add the remaining ingredients. Chill in the refrigerator until fully cool.

## **Sweet Potato**

### **Zucchini Bread**

- 1 cup whole wheat pastry flour
- 1 cup all purpose flour
- 2 tsp. cinnamon
- 1 tsp. baking soda
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 1 cup sugar
- 1/2 cup canola oil
- 2 eggs
- 1 tsp. vanilla
- 1 cup shredded sweet potato
- 1 1/2 cups shredded zucchini

1. In a large bowl, combine the flour, cinnamon, salt, soda, sugar and salt. In a separate bowl, whisk oil, eggs and vanilla together. Fold in zucchini and sweet potato.
2. Add dry ingredients to the wet and mix just until no dry bits remain on the bottom of the bowl.
3. Pour into a 12 lightly greased or paper lined muffin tins. Bake at 350 for 20 – 25 minutes or until lightly browned and a toothpick inserted in the center comes out clean.
4. Cool in the pan for 5 minutes, then invert onto a cooling rack for complete cooling.

### **Pickled Vegetables**

- 1 cup unseasoned rice vinegar
- 3 Tablespoons sugar
- 1 Tablespoon kosher salt
- 1 teaspoon black peppercorns, whole
- 1 teaspoon cumin seeds, toasted
- 1 teaspoon fennel seeds, toasted
- 1 teaspoon coriander seeds, toasted
- 1 teaspoon celery seed, toasted
- 2 cups veggies (carrots, cauliflower, turnips, radishes all work well here)

Bring vinegar, sugar, and salt to a boil in a small saucepan. Remove from heat and add vegetables; let sit until just tender, about 10 minutes. Drain.

### **Peach Cobbler**

Filling:

- 5 cups sliced peaches
- 1/2 cup brown sugar
- 1 Tablespoon cornstarch
- 1 teaspoon cinnamon

Topping:

- 1 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1/4 teaspoon salt
- 6 ounces(12 Tablespoons) butter, melted

5. Preheat the oven to 350°F. Grease your baking pan. Transfer the fruit to the baking dish and leave an inch or so of space for the topping.

6. Mix the flour, sugar, and salt for the cobbler topping in a bowl. Mix the melted butter into the flour and sugar.
7. Mix to form crumbly dough - The cobbler topping will be quite sandy and crumbly, but should hold together when you pinch it. Pat handfuls of dough into thick palm-sized disks. The disks should be 1/4- to 1/2-inch thick. Lay the disks over the fruit filling.
8. Bake the cobbler until the topping is turning golden around the edges and the fruit filling is bubbling, 45 to 55 minutes.

### **Mint Ginger Lemonade Fizz**

- 10 ounces fresh ginger, sliced thinly
- 1 large handful of mint, stems and all
- 2 cups sugar
- 10 cups water, divided
- 2 cups freshly-squeezed lemon juice (from about 15 lemons)
- ½ cup seltzer

Combine the ginger, sugar, mint and 4 cups of the water in a medium pot over high heat. Bring to a boil, reduce the heat to medium, and simmer for 45 minutes. Strain the syrup through a fine mesh sieve, pressing on the ginger with the back of a spoon. You should have about 3 cups of syrup. Cool to room temperature.

Combine the lemon juice and remaining 6 cups water in a large pitcher or pot. Stir in all of the ginger syrup. Chill before serving or serve over ice.