



Weatherfords Grand Lodge

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www.WeatherfordsGrandLodge.com

Farmers Market Recipes, June 6th, 2009

Chimichurri orange and ginger glazed sirloin steak

1 pound sirloin steak

2 lemons, PLUS 4 tablespoons additional juice

1 lime

2 oranges

Peel and segment the lemons, lime, and oranges over a bowl (to catch all of the juice)

To the citrus segments and juice add:

2 Tbs. fresh chopped parsley

1 ½ cloves garlic sliced

½ shallots sliced

1 tsp. Smoked paprika

4 Tbs. Diana's Delights Orange and Ginger Chutney (purchase at the OC Farmers Market)

Salt and pepper to taste

Combine all ingredients and mix well with spoon.

Add Meat and let marinate for 1 hour at room temperature so the meat can take on all the flavors of the marinade. Place on hot grill with some the pieces of the marinade on the bottom; so that they get grilled and add a complex Smokey flavor to the meat.

While grilling the meat place the left over marinade in small sauce pan with:

1 cup red wine

2 tbs. butter

Reduced the wine and marinade until sauce like constancy; season with salt and pepper to taste.

When cooked to desired doneness, slice the sirloin steak, and pour sauce over to serve.

Cucumber salad

2 Tbs. Diana's Delights Red Radish Relish

Juice of one orange

1 Tbs. Pomace Oil (or Vegetable oil)

1 Tbs. Extra virgin olive oil

2 cucumber peeled and sliced

Pinch of fresh chopped mint

In a bowl add relish, orange juice and salt and pepper, mix with a whisk and slowly add oil.

Add sliced cucumber and mix with a pinch of mint. Chill for 30 minutes and serve.

Sautéed zucchini

2 tbs. butter

1 clove sliced garlic

1 whole zucchini split and cut into half moons

4 leaves fresh basil cut into chiffonade (thin strips)

Melt butter in a sauté pan; add garlic - cooking garlic just until it releases its aroma. Add zucchini to pan and cook until nearly your desired level of doneness, add the basil, and salt and pepper to taste sauté until done.

Thanks to the Oregon City Farmers Market Vendors who shared their great products with us!

Herbs:

Spring Creek Nursery 503-656-1523

Wild Horse Herbs and Produce 503-631-7224

Little Brown House Herbarry LBHherbary@aol.com

Sirloin Steak:

B&B Grass-Fed Beef 503-266-3101

Vegetables:

Garden Ripe 503-873-5406

Relish & Chutney:

Diana's Delights 503-655-7203

www.ORCityFarmersMarket.com