Garlic Chive Butter
1/2 cup (1 stick) butter, softened
1 small clove garlic, minced
1 tbsp. chopped chives

Cream ingredients together in the bowl or container you will be storing the butter in. Cover the herb butter and store in refrigerator for 3 hours before use.

Cinnamon Honey Butter
1/4 pound unsalted butter, at room temperature
3 tablespoons good honey
1/4 teaspoon ground cinnamon
1/8 teaspoon salt

Combine the butter, honey, cinnamon, and salt in the bowl of an electric mixer fitted with the paddle attachment. Serve at room temperature.

Cilantro-Lime Butter/ Cilantro Chile Butter
1 stick unsalted butter (Allow to come to room temperature before use)
1 tsp. mild Chile powder
1 large pinch of ground cumin
2-3 Tbsp. well-chopped fresh cilantro
1 Tbsp. Extra Virgin Olive Oil

Work all the ingredients thoroughly into the butter. Refrigerate at least 30 minutes for the flavors to blend. Remove from refrigerator approx. 30 minutes before using to allow to soften.

Blueberry Butter
½ cup butter, softened
3 Tbsp chopped blueberries, drained
1 Tbsp of confectioner’s sugar

Blend with electric mixer. Shape into a log and chill until firm

Learn quick, easy, healthy ways to enjoy locally grown food!
Red Potato Salad with Dijon Mustard Dressing
2 lbs. red potatoes
1 c. sliced celery
1/3 c. sliced scallions

Dressing:
1/3 c. salad oil
1/4 c. red wine vinegar (a little less if you want)
2 tbsp. Dijon mustard
1 tsp. marjoram
1 minced clove garlic

Boil 2 pounds red potatoes, cut up and chill. Add 1 cup sliced celery and 1/3 cup sliced scallions. Separately mix the dressing ingredients and toss mixture with potatoes, celery and scallions.

Country Potato Salad
2 lbs. all-purpose potatoes cut into 3/4-inch cubes (about 6 cups)
1/2 cup mayonnaise
1 Tbsp. white vinegar or apple cider vinegar
1/8 tsp. ground black pepper
1/2 cup thinly sliced celery
1/2 cup chopped onion
2 hard-cooked eggs, chopped
1/4 cup sweet pickle relish or chopped dill pickles (optional)

Cover potatoes with water in 4-quart saucepot. Bring to a boil over high heat. Reduce heat to low and simmer 10 minutes or until potatoes are tender; drain and cool slightly.
Combine mayonnaise, vinegar and pepper in large bowl. Add remaining ingredients; toss well.

Nutrition information per serving:
Calories 170, Calories From Fat 80, Saturated Fat 1.5g, Trans Fat 0g, Total Fat 9g, Cholesterol 45g, Sodium 140g, Total Carbohydrates 19g, Sugars 3g, Dietary Fiber 2g, Net Carbohydrates 4.93g, Protein3g

Pesto Yogurt Potato Salad
3 lbs. small red potatoes, halved or quartered if large
Course salt and ground pepper to taste

2 cups of Pesto-Yogurt Sauce
  ¾ cups Pesto (your choice, I use Basil Pesto or make my own)
  1 ½ cups low-fat plain yogurt
  Combine and season with course salt and ground pepper

In a large pot, bring potatoes to a boil in salted water over high. Reduce heat to a rapid simmer; cook until potatoes are tender when pierced with a knife, approx. 20-25 minutes.

Drain potatoes in a colander and rinse under cold water until cool. Shake off excess water and transfer potatoes to a large bowl. Add Pesto-Yogurt Sauce and toss to coat. Season to taste with salt and pepper.
**Sunny Lemon Pasta Salad**

Salt
1 pound corkscrew pasta
1 pound asparagus
2 tablespoons Dijon mustard
1 garlic clove, minced
1/4 cup fresh lemon juice
1/4 cup extra-virgin olive oil
Freshly ground black pepper
1 pint cherry tomatoes, halved
1/4 cup freshly chopped dill leaves
1 cup frozen peas, defrosted (or fresh), or better yet Edamame, frozen or fresh
Approximately 7 ounces shredded Parmesan Cheese

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente. Drain and rinse. Set aside. In another large pot of boiling salted water, add the asparagus and blanch until bright green and slightly tender, about 3 minutes. Remove with a slotted spoon or a spider and shock in icy cold water. Remove from the water and dry well. Trim the ends of the asparagus and cut into bite-size pieces on the bias.

Whisk together the mustard, garlic, lemon juice, and olive oil in a small bowl. Season with salt and pepper, to taste. Combine the reserved asparagus and pasta in a large serving bowl. Add the tomatoes, dill, peas, feta, and the mustard dressing. Toss with tongs to coat the salad well. Taste and add additional salt and pepper, if needed.

**Creamy Latin Pasta Salad**

1 pound rotini pasta (3/4 of a 16-ounce box)
1/2 cup evaporated milk
1/4 cup extra-virgin olive oil
1 cup crumbled feta cheese
1/2 cup fresh cilantro leaves
1 lime, juiced
Salt and freshly ground black pepper
1 cup finely diced ham
1 orange bell pepper, seeded, ribbed, and chopped
1 red bell pepper, seeded, ribbed, and chopped
1 cup frozen peas
1/2 small red onion, thinly sliced
1/2 cup pimento stuffed olives

Bring a large pot of salted water to a boil. Add the pasta, stir with a wooden spoon, and cook until tender but not mushy, about 10 minutes. Drain, place in a large bowl and set aside.

While the pasta cooks, combine the evaporated milk, oil, feta, cilantro, lime juice and some salt and pepper in a blender. Puree until the dressing is smooth and creamy.

Place the drained pasta in a large bowl. Add the ham, bell peppers, peas, onions, and olives. Pour the dressing over the pasta and gently mix it into the salad. Cover the bowl with plastic wrap and chill for at least 30 minutes or up to 2 hours before serving.
**Pasta Salad**

*Salad*
- 1 pound farfalle pasta
- Freshly ground black pepper
- 1 tablespoon olive oil
- 1 yellow squash, sliced into 1/4-inch thick discs
- 1 zucchini squash, sliced into 1/4-inch thick discs
- 1 cup diced sun-dried tomatoes (you may substitute fresh chopped tomatoes)
- 1 cup packed fresh basil leaves
- 1/2 cup fresh packed parsley leaves

*Dressing*
- 2 tablespoons apple cider vinegar
- 2 garlic cloves, lightly crushed with the side of a knife blade, and quartered
- 1 teaspoon stone ground mustard
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1/2 cup extra-virgin olive oil

Boil the pasta in salted water until al dente (or barely cooked not overdone) and drain well. Toss with ground black pepper and olive oil.

For the dressing, add the vinegar to a blender and replace the lid. Turn on the blender add, 1 at a time through the feed opening, garlic, mustard, oregano, basil, salt, and black pepper. Leaving the blender running, add the olive oil in a slow thin stream.

Toss together the pasta, yellow squash, zucchini, sun-dried tomatoes, basil and parsley with enough of the dressing to coat. Serve any additional dressing on the side.