



Carrboro & Southern Village

FARMERS' MARKETS

locally grown • nationally known

Recipe of the Week featuring **Swiss Chard** May 21, 2005

Swiss Chard Casserole

From **Kelly Clark**, Carrboro & Southern Village Farmers' Markets Staff

1 3/4 lb Swiss chard, wash thoroughly, strip leaves from stalks, reserve leaves, and discard stalks
2 Small onions, chopped
2 Cloves garlic, minced
2 Tablespoons olive oil
1/2 Cup raisins, plumped in 1 cup hot chicken stock or hot water
1/4 Cup Kalamata olives, pitted and finely chopped
4 oz. Feta, crumbled
1/4 Cup pine nuts, toasted in a skillet until golden
2 Eggs, beaten
1/2 Tablespoon flour
Salt and pepper to taste

Preheat oven to 350 degrees. Heat olive oil in a large pan. Add onions and sauté over medium heat until soft. Add garlic and cook 2 minutes. Add chard by the handful, tossing to coat with oil and allowing leaves to wilt before adding more. Continue until all chard has been added to pan. Cook 5 – 10 minutes, chard should be tender not crunchy or mushy. Add salt and pepper to taste.

Drain chard, onion and garlic in colander. Push down with a large spoon to remove as much liquid as possible. Place drained chard on cutting board and chop into bite size pieces.

Put chard in bowl. Drain raisins, discarding the stock or water. Add raisins, olives, feta and pine nuts to the chard. Toss to incorporate. Add eggs and flour. Mix well and pour into casserole.

Bake for 30 minutes. Serve hot.

Serves 4-6.

(continued on back)

Carrboro Farmers' Markets on the Town Commons · Sat. 7 AM – 12 PM & Wed. 3:30 – 6:30 PM
Southern Village Farmers' Market on the Village Green · Thur. 3:30 – 7 PM

Congratulations are in order for **Maia Schwartzman!**
Maia is the winner of our drawing for Deborah
Madison's cookbook, *Local Flavors*.
And a generous thanks to all who came out to celebrate
our 27th season.

Need a mid-week market fix?

Rain or shine, we've got two options for you

Wednesdays in Carrboro on the Town Commons 3:30 – 6:30 pm

From carrots to geraniums, cow's milk cheeses to strawberry preserves, there is variety to get you through 'til Saturday

Thursdays in Southern Village on the Village Green 3:30 – 7 pm

Tomatoes with goat's cheese? Free-range chicken and new potatoes?
Our vendors have dinner at your fingertips

www.carrborofarmersmarket.com
www.southernvillagefarmersmarket.com
919.932.1641