



*Seasonal, Healthy, and Tasty for
Chimacum Corner Farmstand*

June 2015: Cheerful Cherries!

Pickled Cherries

These are great on sandwiches or as an accompaniment to pork or poultry.

- 2 pounds Cherries
- 3 cups Red Wine Vinegar
- 1 1/2 cups Sugar
- 2 tablespoons Kosher Salt
- 2 Strips Orange Zest (removed with a vegetable peeler)
- 1 teaspoon Black Peppercorns
- 2 Cinnamon Sticks
- 1 tablespoon Coriander Seeds
- 1 Bay Leaf

Prick each cherry with a fork several times and put them in a nonreactive jar or container.

Mix the vinegar, sugar, salt, orange zest, black peppercorns, cinnamon sticks, coriander seeds, and bay leaf in a nonreactive saucepan and bring to a boil. Reduce the heat so the liquid simmers, and cook for 10 minutes. Remove from the heat and let cool for 10 minutes.

Pour the liquid over the cherries (they should be completely submerged). When completely cool, seal or cover the cherries, and refrigerate for up to 1 month.

You can use the cherries in right away, but the flavor will become stronger as it sits.

Keep in mind that the cherries have pits.

BLC Sandwich

I found this recipe a few years ago and it seemed really weird. But I had some cherries left over so I tried it. It's become a favorite light dinner.

I'm not a beer drinker, so feel free to substitute a light, crisp white wine like a Sauvignon Blanc or Pinot Gris.

- 3 thick slices of really good bacon
- 2 slices of quality, hearty whole grain bread
- 2 – 3 Tablespoons soft goat cheese, at room temperature
- 6 – 7 cherries, pitted and halved

1 or 2 lettuce leaves, or a small handful of arugula, if you prefer

Fry the bacon until crisp and transfer it to a plate lined with a paper towel or brown paper to briefly drain.

While the bacon is frying, lightly toast your bread. Spread half of the goat cheese on each slice of bread, while the bread is warm.

Break the bacon slices in half and put them on one of the slices of bread. Carefully arrange your cherry halves on top of this, and finally add your lettuce leaf. Top with the other piece of toasted bread.

Take your plate and a beer with nice citrusy hop flavor out to the porch. Open wide! Take a bite. Yum.

Makes 1 Sandwich



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Apricot, Cherry, and Graham Cracker Crumble

- 2½ pounds apricots, halved, pitted
- 10 ounces fresh sweet cherries, pitted (about 2 cups)
- 2 tablespoons cornstarch
- 4 tablespoons light brown sugar, divided
- Kosher salt
- ½ vanilla bean, split lengthwise
- 4 graham crackers, finely crushed
- 3 tablespoons unsalted butter, cut into small pieces, room temperature
- ⅓ cup unsalted, roasted almonds, coarsely chopped

Preheat oven to 375°. Combine apricots, cherries, cornstarch, 2 Tbsp. brown sugar, and a pinch of salt in a large bowl. Scrape in seeds from vanilla bean; reserve pod for another use. Toss to combine and transfer to a shallow 1 ½-qt. baking dish.

Combine crackers, butter, and a pinch of salt in a medium bowl. Work butter into crackers with your fingers until mixture comes together. Add nuts and remaining 2 Tbsp. brown sugar and work in with your fingers until combined. Scatter over fruit.

Bake crumble until topping is golden brown and fruit is bubbling, 35–45 minutes. Let cool slightly before serving.

Serve with good vanilla ice cream.

Serves 6

Dutch Baby Pancake with Caramelized Cherries

- 4 tablespoons unsalted butter
- 3 tablespoons packed brown sugar
- 2 cups fresh cherries, pitted and halved
- 1/2 lemon
- 3 large eggs, at room temperature
- 2/3 cup whole milk, at room temperature
- 1/2 teaspoon pure vanilla extract
- 1/2 teaspoon kosher salt
- 2/3 cup flour
- Powdered sugar, for dusting

Preheat oven to 425°.

Melt butter in 10-inch cast iron skillet over medium heat. Add brown sugar, cherries, and a squeeze of juice from half a lemon and stir to combine. Simmer until the cherries have released some juice, and the sauce is thick and shiny, about 5 minutes.

While the cherries are caramelizing, place the eggs, milk, vanilla, salt, and flour in a blender and blend for 30 seconds on low speed. Increase the speed to high and blend for one minute more.

Pour the batter on top of the cherries and transfer to the preheated oven. Bake for 20 minutes, or until the top is golden brown and the cherry juices are bubbling happily. Serve immediately with a simple dusting of powdered sugar.

Serves 4