

# The Scoop

#108



From  
Saunders Brothers  
Farm Market

## *What's for Dinner?*

Why not stop by and pick up everything you need for dinner at Saunders Brothers Farm Market. Here's a menu that you might try:

### *Appetizer:*

Chilled Peach Cider  
Cheese (Gouda, Colby, Cheddar, Pepper Jack)

### *Main Course:*

Rib Eye or T-Bone Steaks  
Sautéed Vegetables  
(Yellow squash, zucchini squash, green beans and onion in  
butter sautéed until tender crisp)  
Dilled Cucumber Salad  
(Cucumbers, dill, and sour cream)

### *Dessert:*

Zucchini Bread with Fresh Peaches  
Trager Brothers Coffee

Everything that you need for this menu  
is available now at the market!

## *The Fuzz Buzz*

Green bush beans are here and just delicious!  
They are tender and ready for your family to enjoy.



Gabrielle is fascinated with all there is to see!



Peaches are ready!!!



Neala enjoyed her visit this past Saturday!

### **Roasted Potatoes with Green Bean Salad:**

1 lb. of baby red potatoes with skins on  
1/4 red onion thinly sliced  
1 lb. green beans trimmed

Dressing:

1/4 cup of olive oil  
2 tbsp of red wine vinegar  
1 tbsp of Dijon mustard  
Salt and pepper  
Chopped fresh parsley

1. Wisk dressing ingredients and put aside.
2. Quarter your potatoes and drizzle them with kosher salt and olive oil. Place on a baking sheet and roast at 400F degrees for about 25 minutes until crispy.
3. Steam green beans until tender crisp.
4. Add your roasted potatoes, green beans and onions to a large bowl and pour dressing over until coated.
5. Sprinkle with salt and pepper & garnish with fresh parsley.

Note: This salad is best served warm.