

PLYMOUTH Farmers Market

Every Wednesday, 2:30-6:30 p.m. | June 27-Oct. 10 | Parkers Lake Playfield, Co. Road 6 & Niagara Ln.



NEW IN 2018 THE KIDS CLUB

Engaging the next generation
of Farmers Market shoppers



• ATTENDANCE PUNCH CARD

Ages 15 and younger can attend eight out of 15 markets and receive a special market prize at the end of the season. Punch cards are available for pick up at the Market Info Booth.

• WEEKLY ACTIVITIES

Scavenger hunts, prizes, word finds, story time and more.

VENDOR SPOTLIGHT:

MISTER LEMONADE

Big Lake

Mister Lemonade provides fresh squeezed lemonade in a variety of flavors. They also provide refreshing snow cones that they hope everyone will love.

UPCOMING EVENTS

August
15

Music
Tim Kirchhof

Community Table
Indivisible - Plymouth

August
22

Community Table
Hennepin County Library

AUGUST 15, 2018

SHOPPING AT THE MARKET

- » Please, no dogs.
- » The Farmers Market begins promptly at 2:30 p.m., no early purchases allowed.
- » Bring cash and reusable bags to help keep the market a green place.

IOCP FOOD SHELF DONATIONS

IOCP will accept perishable and nonperishable food donations at the market.



- » Farmers Market apparel is available to purchase at info booth. Cash only.
- » Enter the weekly drawing at the info booth for a chance to win a bag filled with market items.

#PlymouthParks

plymouthmn.gov/farmersmarket



PRETZEL BITES

YIELD: 6 DOZEN PRETZEL BITES



Source: kingarthurfLOUR.com

Ingredients

DOUGH

- » 2 1/2 cups King Arthur Unbleached All-Purpose Flour
- » 1 teaspoon salt
- » 1 teaspoon sugar
- » 2 1/4 teaspoons instant yeast
- » 7/8 to 1 cup warm water*

* Use the greater amount in the winter, the lesser amount in the summer, and somewhere in between in the spring and fall. Your goal is a soft dough.

TOPPING

- » 1 cup boiling water
- » 2 tablespoons baking soda
- » Coarse, kosher or pretzel salt – coarse or Swedish pearl sugar are optional
- » 6 tablespoons unsalted butter, melted
- » Cinnamon sugar is optional

Instructions

- » Make dough by hand, or with a mixer. Place all of the dough ingredients into a bowl, and beat until well combined. Knead the dough, by hand or machine, for about 5 minutes, until it's soft, smooth and quite slack. Flour the dough and place it in a bag, and allow it to rest for 30 minutes.
- » While the dough is resting, prepare the topping. Combine the boiling water and baking soda, stirring until the soda is totally (or almost totally) dissolved. Set the mixture aside to cool to lukewarm (or cooler).
- » Preheat oven to 400 F. Prepare a baking sheet by spraying it with vegetable oil spray, or lining it with parchment paper. If you're not using King Arthur Flour's brand, grease the parchment with vegetable oil spray to make sure the bites won't stick.
- » Transfer the dough to a lightly greased work surface, and divide it into six equal pieces.
- » Roll the six pieces of dough into 12- to 15-inch ropes. Cut each rope crosswise into about 12 pieces.
- » Pour the cooled baking soda solution into a pan large enough to hold the bites. Place the bites into the solution, gently swish them around, and leave them there for a couple of minutes. Transfer them to a greased or parchment-lined baking sheet, and top with pretzel salt or sea salt. Use pearl sugar for sweet pretzel bites.
- » Bake the bites for 12 to 15 minutes, until golden brown. Remove them from the oven, and roll them in the melted butter.
- » For cinnamon-sugar pretzels, toss with cinnamon sugar once the bites are rolled in butter.
- » Place on a rack. Store the bites, well-wrapped, at room temperature. Reheat briefly before serving.