

# PLYMOUTH Farmers Market

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



## VENDOR SPOTLIGHT:

### CRAFT & VINE PICKLERY

#### Minnetonka

Craft & Vine Picklery was started in 2017, currently operates out of South Minneapolis, and produces two pickle varieties – Original Dill and Habanero Hot. From Craft & Vine: “When [our] oldest daughter was around 9 months old, she had a bad cold, and all she would eat were pickles. We were buying around a pint of pickles a day at the store to satisfy her. My wife and I, both having a background in food, decided we would just make pickles at home. The pickles we made for her then would later become the basis for our Original Dill recipe.”

## UPCOMING EVENTS

Sept.  
12

Community Table  
Plymouth Rockers

Sept.  
19

Music  
Tim Kirchhof  
Community Table  
National Wellness Foundation with  
Experience Wellness Chiropractic

#PlymouthParks  
[plymouthmn.gov/farmersmarket](http://plymouthmn.gov/farmersmarket)



SEPT. 12, 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.

## DILL PICKLE DIP

### Ingredients

- » 1 8-ounce package cream cheese, softened
- » 1 1/2 cups chopped dill pickles
- » 1/4 cup finely diced sweet yellow onion
- » 1/4 cup pickle juice, use less for a thicker dip
- » 1 teaspoon dried dill weed
- » 1/4 teaspoon granulated garlic or garlic powder
- » 1/2 teaspoon kosher salt
- » 1/4 teaspoon freshly ground black pepper, adjust to taste

### Instructions

- » Place the softened cream cheese, pickles and onion in a mixing bowl.
- » Press the pickles into the cheese with a wooden spoon until the cream cheese is soft enough to stir.
- » Add all remaining ingredients and stir until evenly distributed.
- » Cover with a lid and chill for at least an hour before serving.
- » The dip will keep nicely in the refrigerator for at least a week.



Source: [barefeetinthekitchen.com](http://barefeetinthekitchen.com)