

# PLYMOUTH *Farmers Market*

Every Wednesday, 2:30-6:30 p.m. | June 26 to Oct. 9 | Parkers Lake Playfield, County Road 6 & Niagara Lane



## THE KIDS CLUB

Engaging the next generation  
of Farmers Market shoppers



### • ATTENDANCE PUNCH CARD

Those 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:

## NATASHA'S PIEROGI

### New Hope

From Natasha's Pierogi:

"You will never see preservatives in our products, as we are committed to giving you the best. We make our products in New Hope and freeze them fully cooked and fresh! This ensures that you have a delicious product that is easy to prepare for your family at home. You can get our pierogi and dumplings hot and ready at the market to have for lunch or dinner in our little food truck. You can also get them frozen – one box for \$8 or three boxes for \$20."

## UPCOMING EVENTS

August  
7

Music  
MadZo

Community Table  
Renewal by Andersen

August  
14

Music  
Brad Cattadoris

Community Table  
Robbinsdale Area Schools

AUGUST 7, 2019

## 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.

### SPONSORED BY

**Renewal  
by Andersen**  
WINDOW REPLACEMENT an Andersen Company



# PIEROGI CASSEROLE WITH BACON & TOMATO

**SERVES 4**

## Ingredients

- » 1 (12-ounce) package frozen potato and cheese pierogies
- » 2 center-cut bacon slices, chopped
- » 3 garlic cloves, minced
- » 1/4 cup (3 ounces) 1/3-less-fat cream cheese
- » 1/2 cup to 1 1/2 cups chicken broth
- » 1/2 cup (2 ounces) shredded sharp cheddar cheese
- » 1/4 cup thinly diagonally sliced green onions
- » 1 cup chopped plum tomato
- » 1/2 cup chopped red bell peppers
- » 1/2 cup chopped mushrooms
- » 1/2 teaspoon freshly ground black pepper

## Instructions

- » Preheat oven to 400 degrees.
- » Arrange the pierogies in an 11- by 7-inch glass baking dish coated with cooking spray or butter. Cook bacon in a saucepan over medium heat until crisp and remove from pan. Set aside.
- » Add garlic and mushrooms to drippings in pan and cook for 30 seconds, stirring constantly. Add 1/3 cup cream cheese to pan, and cook for 1 minute or until cream cheese begins to melt, stirring frequently. Gradually add chicken broth to pan, stirring with a whisk until smooth. Pour the cream cheese mixture evenly over pierogies. Top evenly with 1/2 cup cheddar cheese and tomatoes. Cover. Bake at 400 degrees for 25-30 minutes or until bubbly and thoroughly heated. Remove from oven and sprinkle with bacon, green onions and pepper.



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

## HOW TO PREPARE NATASHA'S PIEROGI

- Fill a large pot 3/4 full of water. Add 1 tablespoon of salt. Set on HIGH heat and bring to a boil.
- Once the water starts to boil, add a pack of frozen pierogi to the water and gently stir to avoid them sticking on the bottom of the pot.
- Keep stirring for 3-5 minutes. Occasionally check if they float.
- Once the pierogi start to float, take them out of the pot and drain the water. Gently coat the pierogi with butter or oil.
- Serve with sour cream or dressing as desired and enjoy!

