

PLYMOUTH *Farmers Market*

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



VENDOR SPOTLIGHT: CHARLOTTE'S THREADS

Plymouth

From Charlotte's Threads:

"Doing business for one year, Charlotte's Threads works with individuals and businesses to provide unique and creative embroidery items and is now expanding with items from my husband's woodwork shop to include locally sourced wood turned into bowls, candle sticks and more."

UPCOMING EVENTS

Aug.
28

Music
Barbara English
Community Table
Northwest Metro Climate Action

Sept.
4

Music
Brian Peterson
Community Table
Renewal by Andersen

#PlymouthParks
plymouthmn.gov/farmersmarket



AUGUST 28, 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



PERFECTLY GRILLED CORN ON THE COB

SERVES 4-6

Ingredients

- » 8 ears of corn
- » Kosher salt
- » BBQ butter (recipe included)
- » Herb butter (recipe included)

Instructions

- » Heat the grill to medium.
- » Pull the outer corn husks down the ear to the base. Strip away the silk from each ear of corn by hand. Fold husks back and place the ears of corn in a large bowl of cold water with 1 tablespoon of salt for 10 minutes.
- » Remove corn from water and shake off excess. Place the corn on the grill, close the cover and grill for 15 to 20 minutes, turning every 5 minutes, or until kernels are tender when pierced with a paring knife. Remove the husks and eat on the cob or remove the kernels. Serve with the BBQ butter and/or herb butter. Spread over the corn while hot.

Herb Butter:

- » 2 sticks unsalted butter, at room temperature
- » 1/4 cup chopped fresh herbs (basil, chives or tarragon)
- » 1 teaspoon kosher salt
- » Freshly ground black pepper

Instructions:

- » Combine in a food processor and process until smooth.



Source: foodnetwork.com

BBQ Butter:

- » 2 tablespoons canola oil
- » 1/2 small red onion, chopped
- » 2 cloves garlic, chopped
- » 2 teaspoons Spanish paprika
- » 1/2 teaspoon cayenne powder
- » 1 teaspoon toasted cumin seeds
- » 1 tablespoon ancho chili powder
- » 1/2 cup water
- » 1 1/2 sticks unsalted butter, slightly softened
- » 1 teaspoon Worcestershire sauce
- » Salt and freshly ground black pepper

Instructions:

- » Heat the oil in a medium saute pan over high heat until almost smoking. Add the onion and cook until soft, 2 to 3 minutes. Add the garlic and cook for 30 seconds. Add the paprika, cayenne, cumin and ancho powder and cook for 1 minute. Add 1/2 cup of water and cook until the mixture becomes thickened and the water reduces. Let cool slightly.
- » Place the butter in a food processor, add the spice mixture and Worcestershire sauce and process until smooth. Season with salt and pepper, scrape the mixture into a small bowl, cover and refrigerate for at least 30 minutes to allow the flavors to meld. Bring to room temperature before serving.