

Genesis Farm

October 7th 2021 taping

Pickled Butternut Squash

Spiced Apples

Roasted Eggplant & Pepper Sauce

Pickled Butternut Squash

Yield – 1 32 oz (quart) jar

1 butternut squash (peeled, deseeded and cut into small cubes or paired into ribbons with vegetable peeler)

2 dried chili peppers

2 whole bay leaves (roughly torn)

1 ½ cups cider vinegar

1 ½ cups water

1 TBS pickling salt

1 TBS sugar

1 ½ tsps whole black peppercorns

1 ½ tsps mustard seeds

Pack butternut squash, chili and bay leaves into a wide mouth sterilized canning jar.

Combine vinegar, water, salt, sugar, peppercorns and mustard seeds in a saucepan and bring to a simmer, stirring occasionally to dissolve salt and sugar. Pour hot brine into jar over squash and spices to cover. Allow to cool, then cap with lid and refrigerate.

Spiced Apples

One of our very first recipes dating back to when we opened our business at the West Windsor Farmers Market in 2011. Our vision was to create a filling for our hot off the griddle crepes that tasted like a really a good apple pie. Lightly seasoned and lightly cooked apples at their peak of freshness and flavor. Just enough to complement the flavor of the apples.

3 lbs fresh local apples

1/3 cup sugar

½ tsp cinnamon

½ tsp cardamom

½ tsp nutmeg

Wash apples, core and grate with handheld or shredding disk of food processor.

Dump into cheesecloth lined colander and season with spices and 1 TBS sugar, toss and allow to drain. Collect cloth and squeeze to extract juices. Add juices to pot, add remaining sugar and bring to boil. Add shredded apples and toss to coat and cook in the juices for 3 to 5 minutes.

Hot water bath process along with the addition of ½ tsp citric acid per pint jar and process for 25 minutes.

Roasted Eggplant & Pepper Sauce

1 large eggplant, cut into 1" cubes (tossed with olive oil and roasted in the oven)

Assorted local peppers, oven-roasted, peeled and coarsely chopped

1 large onion, chopped

2 large clove garlic, finely chopped

Celery & herbs

1/3 cup red wine to deglaze

1 quart canned plum tomatoes

2 TBS Capers

½ cup pitted and chopped Kalamata olives

Fresh basil

400 degree oven.

Season cubed eggplant with a bit of salt and allow to drain in colander. Toss with a drizzle of olive oil to coat and roast in oven 25-30 minutes or until lightly browned.

Arrange peppers on a sheet pan and place in oven to roast until blackened and blistered.

Meanwhile, heat 2 TBS olive oil in saucepan. Add onion and garlic and saute until lightly caramelized. Deglaze with red wine.

Add roasted eggplant, peeled and chopped roasted peppers, tomatoes, capers & olives.

Bring to a simmer and cook for 5- 10 minutes. Season with fresh basil, parsley or mint