

PERSIMMON AND OGO SEAWEED SALAD – SERVES 4

For the Salad:

2 Firm Fuyu persimmons, cut in wedges
2 Ounces ogo seaweed, rinsed and chopped
2 Small Persian cucumbers, cut in coins
1/2 Cup cherry or grape tomatoes, halved
1 Tablespoon Fresh Dill, Picked
½ Cup Shisito Peppers or favorite non-spicy pepper,
grilled or charred, de-seeded and rough chopped
¼ Cup sliced radishes
Black sesame dressing, recipe follows

For the Dressing:

Black Sesame Dressing
3 Tbsp rice vinegar
1 Tbsp soy sauce
1 Tbsp Asian (toasted) sesame oil
2 Tbsp black or white sesame seeds, toasted lightly
Brown sugar or honey, to taste

PREPARATION

Toss all salad ingredients together in a bowl. Combine all dressing ingredients in food processor or in a bowl and whisk like crazy. Toss the dressing with the salad and serve. *Chef Kim serves this as a lettuce-less salad, but if you love lettuce in your salad or want more volume, then feel free to add your favorite lettuce.*

HONEYNUT SQUASH AND APPLE STUFFING – SERVES 10

Ingredients:

8 ounces bacon or pancetta, chopped
4 cups diced apples
4 cups chopped peeled honeynut or butternut
squash (about 3/4-inch cubes)
4 cups chopped swish chard or spinach
1 onion, chopped
5 stalks celery, chopped
1 tablespoon chopped fresh sage

1 tablespoon chopped fresh thyme
3 1/2 cups low-sodium chicken or turkey broth or
vegetable broth
1/2 cup chopped fresh parsley
12 cups 1/2 -inch stale bread cubes (about 1 1/4
pounds)
2 tablespoons apple cider vinegar
Butter, for the baking dish
Kosher salt and freshly ground pepper

PREPARATION

Preheat the oven to 375 degrees F and butter a 3-quart baking dish.

Cook the chopped bacon or pancetta in a large heavy-bottomed pot over medium heat. Remove the bacon to a plate, and reserve the bacon fat, leaving about 6 tablespoons of bacon fat in the pot to cook more vegetables.

Add the apples, squash, onion, celery, sage, and thyme. Cook over medium heat, stirring, until the vegetables are tender, about 10 minutes. Add the broth and bring to a boil, then remove from the heat.

In a large bowl, add the bread, the vegetable and broth mixture, bacon, and parsley. Toss until combined. Transfer to the prepared baking dish. Drizzle with some of the bacon fat, if desired.

Cover the dish with foil and bake 30 minutes, then uncover and bake until golden, about 30 more minutes.

MISO BUTTERED JAPANESE SWEET POTATOES – SERVES 6 TO 8

Ingredients:

- 1 Stick of butter (1/4 lb or ½ cup), softened
- 1 Tablespoon miso paste
- 2 Tablespoon finely chopped chives or scallions
- 3 lbs Japanese Sweet Potatoes or Garnet Yams

PREPARATION

You may prepare your potato in the manner you like – roasted whole, peeled-cubed-and baked, or pan sautéed hash. Below is how you would apply the scallion-miso-butter.

On whole roasted potatoes – Clean, prick, and oil each potato. Roast potatoes directly on the oven rack (for crispy skin) or wrapped in foil (for soft skin) for 45 minutes to one hour at 450 degrees. Put a pan underneath to catch drips if roasting directly on the rack. Split the top of the roasted potato with a knife and carefully push the ends of the potato together to “puff up” the potato. Dollop each potato with the scallion-miso-butter.

Cubed and baked potatoes – toss cubed potatoes in just enough scallion-miso-butter to coat and roast at 450 degrees until browned, about 20 to 30 minutes.

Pan Sautéed - toss cubed potatoes in just enough scallion-miso-butter to coat and pan sauté on medium heat until browned, about 20 to 30 minutes, flipping occasionally.

SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

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|--|---|
| <input type="checkbox"/> Butter – Spring Hill Jersey Cheese (Sat. Downtown SMFM) | <input type="checkbox"/> Shishito peppers – Sunrise Ranch |
| <input type="checkbox"/> Scallions – Vang Farm | <input type="checkbox"/> Radishes – Anna’s Organic Farm |
| <input type="checkbox"/> Sweet Potatoes – Vang Farm | <input type="checkbox"/> Swiss chard or spinach – Anna’s Organic Farm |
| <input type="checkbox"/> Dill – Vang Farm | <input type="checkbox"/> Honey – Honey Pacifica or Energy Bee |
| <input type="checkbox"/> Onion – Vang Farm | <input type="checkbox"/> Honeynut squash – Weiser Family Farm |
| <input type="checkbox"/> Fuyu persimmons – McFarlin Family Farm | <input type="checkbox"/> Bacon – Autonomy Farm |
| <input type="checkbox"/> Persian Cucumbers – Lark Farm | <input type="checkbox"/> Apples – Cuyama Orchards |
| <input type="checkbox"/> Cherry tomatoes – Smith Family Farms | <input type="checkbox"/> Celery – Suncoast Farm |
| | <input type="checkbox"/> Sage, thyme, parsley – Maggie’s Farm |

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