

HEART SHAPED BEET SALAD

Your Favorite Greens
Red Beets, Roasted, Peeled, Cut into Heart Shapes
Fennel, Raw, Shaved
Oranges, Sectioned

Your Favorite Nuts, Toasted, Rough Chopped
Edible Flowers, De-Stemmed
Salt and Pepper, To Taste
Honey Orange Vinaigrette

Honey Orange Vinaigrette

1 TB Balsamic Vinegar
3 TB Fresh Squeezed Orange Juice
1 TB Dijon Vinaigrette

1 TB Honey
2 TB Extra Virgin Olive Oil

AMAROSA MASHED POTATOES WITH BEAUTIFUL GARNISHES

2 pounds amarosa potatoes, washed or scrubbed, and cut into quarters
1 bay leaf
1 cup heavy cream
3 tablespoons unsalted butter
Kosher salt and freshly ground black pepper

Put the potatoes into a large pot, add the bay leaf, 2 tablespoons salt, and cover with cold water. Bring to a boil over medium-high heat and cook until the potatoes are tender, about 20 minutes. Drain them well and remove the bay leaf. Meanwhile, heat the cream and butter in a small saucepan. Put the potatoes through a ricer or food mill into a bowl. Add the hot cream and season with salt and pepper. Mix together with a spoon and garnish as you like.

Pomegranate Molasses

Combine equal parts pomegranate juice, molasses, and balsamic vinegar in saucepan and simmer on medium low heat until the mixture is reduced by half and coats the back of a spoon.

Vucacious Catering Favorite Mashed Potato Garnishes

Butternut Squash, Cubed, Roasted, Seasoned
Garbanzo Beans, Rough Chopped
Toasted Hazelnuts, Rough Chopped

Pomegranate Arils
Microgreens
Pomegranate Molasses

VUCACIOUS CATERING SECRET STEAK MARINADE

1/3 cup low sodium soy sauce	3 tablespoons dried basil or fresh chopped basil
1/2 cup olive oil	1 1/2 tablespoons dried parsley flakes or fresh chopped parsley
1/3 cup fresh lemon juice	1 teaspoon ground black pepper
1/4 cup Worcestershire sauce	1/4 teaspoon hot pepper sauce (optional)
1 1/2 tablespoons garlic powder or fresh chopped garlic	

Combine all ingredients in a food processor or blender and go to town! When marinating steaks, marinate overnight or for at least 2 hours. Try Garnishing your steaks with edible flowers or microgreens.

LAVENDAR BLANC COCKTAIL:

1½ oz. Lillet Blanc	Tools: barspoon
¾ oz. Dolin Blanc	Glass: rocks
1 dash Bar Keep Lavender Bitters	Garnish: lavender flower and lime slice
Tonic Water	

Add the Lillet, Dolin and bitters to a rocks glass. Fill with ice and stir. Top with the tonic water and stir and garnish.

SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

- | | |
|--|--|
| <input type="checkbox"/> 4 Lemons – McFarlin Family Farms | <input type="checkbox"/> Oranges – Garcia Organic Farm |
| <input type="checkbox"/> Pomegranate Arils – McFarlin Family Farms | <input type="checkbox"/> ¼ lb Your Favorite Nuts – Kennedy Farm |
| <input type="checkbox"/> Garlic – Vang Farm | <input type="checkbox"/> Honey - Energy Bee |
| <input type="checkbox"/> fresh basil – Vang Farm | <input type="checkbox"/> 2 pounds amarosa potatoes – Weiser Family Farms |
| <input type="checkbox"/> fresh parsley – Maggie’s Farm | <input type="checkbox"/> Butternut Squash – Weiser Family Farms |
| <input type="checkbox"/> ½ lb Your Favorite Greens – Maggie’s Farm | <input type="checkbox"/> Butter – Achadinha Cheese Co. |
| <input type="checkbox"/> 1 bay leaf – Maggie’s Farm | <input type="checkbox"/> Garbanzo Beans – Suncoast Farm |
| <input type="checkbox"/> Edible Flowers – Maggie’s Farm | <input type="checkbox"/> Toasted Hazelnuts – Avila & Sons |
| <input type="checkbox"/> Microgreens – Maggie’s Farm | <input type="checkbox"/> Extra Virgin Olive Oil – Buon Gusto Farm |
| <input type="checkbox"/> 1 bunch red beets – Weiser Family Farms | <input type="checkbox"/> Lavender flowers – Idle Horse Farm |
| <input type="checkbox"/> 1 bulb fennel – Rancho La Familia | |

The Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse by promoting the preservation of the agricultural arts, prosperity of CA farmers and small food businesses and sustainable food systems.

