

The background of the entire page is a light green color with a pattern of faint, overlapping hexagons. On the right side, there is a white rectangular area with a thin black border. At the top of this white area is a solid dark grey rectangle. Below this rectangle, the title "Community Garden Cookbook" is written in a green, sans-serif font. At the bottom of the white area, there is a thick, solid green horizontal line.

Community
Garden
Cookbook

Italian Hillside Garden Soup

- 1 tbsp. extra-virgin olive oil
- 1 cup chopped green bell pepper
- 1 cup chopped onion
- ½ cup sliced celery
- 1 can diced tomatoes with basil, garlic, & oregano (undrained)
- 1 can navy beans, drained and rinsed
- 1 medium zucchini, chopped
- 1 cup frozen cut green beans, thawed
- 2 cans chicken broth
- ¼ tsp. garlic powder
- 1 package refrigerated sausage or cheese-filled tortellini pasta
- 3 tbsp. chopped fresh basil
- Grated Asiago or Parmesan cheese (optional)

1. Heat oil in large skillet over medium-high heat until hot. Add bell pepper, onion, and celery. Cook and stir 4 minutes or until onions are translucent. Transfer to a crockpot slow cooker.
1. Add tomatoes with juice, navy beans, zucchini, green beans, broth, and garlic powder. Cover; cook on LOW for 7 hours or on HIGH for 3 ½ hours.
1. Turn crockpot slow cooker to HIGH. Add tortellini and cook 20 to 25 minutes longer or until pasta is tender. Stir in basil. Garnish each serving with cheese, if desired.

Vegetable Medley

- 1 medium zucchini (bite size pieces)
- 1 medium summer squash
- 1 medium red bell pepper
- 1 yellow bell pepper
- 1 lb. fresh asparagus
- 1 red onion
- 3 tbsp. extra virgin olive oil
- 1 tsp. salt
- ½ tsp. ground black pepper

1. Preheat oven to 450 degrees
1. Toss all vegetables, oil, salt, & pepper together
1. single layer the vegetables into a roasting pan
1. Roast for ½ hour
1. Stir occasionally until lightly brown and tender

Use dried cranberries if pomegranates aren't in season

Pomegranate Salad

Salad:

- ½ cup sliced almonds
- 3 tbsp. sugar
- ½ head lettuce
- ½ head romaine
- 1 cup chopped celery
- 1 bunch green onions chopped
- 1 can mandarin oranges
- 1 pomegranate, seeded

Dressing:

- ½ tsp. salt
- Dash of pepper
- ¼ cup vegetable oil
- 1 tbsp. parsley
- 2 tbsp. sugar
- 2 tbsp. vinegar
- Dash of Tabasco sauce

1. In small pan, cook almonds and sugar until almond are coated and sugar dissolved. Cool on waxed paper.
1. Put all of salad ingredients in a large bowl, putting nuts and pomegranate seeds on last.
1. Top with dressing; toss slightly and serve

Turkey Chili

- 1 lb. ground turkey
- 2 cans (28 oz.) crushed tomatoes
- 1 can (small) diced tomatoes
- 2 stalks celery, chopped
- 1 small onion, chopped
- 2 green peppers, chopped
- 1 package chili seasoning
- Garlic to taste
- 1 zucchini
- 1 summer squash, chopped
- 1 can kidney beans

1. Sauté onion and garlic until soft, along with turkey.
1. Add all ingredients into large pot and simmer for 2 hours.

You can always add green peppers, be

American Chop Suey

- 2 tsp. olive oil
- ½ cup minced onion
- 1 lb. bison
- 1 can (14 oz.) diced tomatoes or 4-6 fresh tomatoes
- Salt & pepper
- ½ cup parmesan cheese
- ½ box penne rigate

1. Cook onion and bison in olive oil until brown
1. Add tomatoes, salt & pepper and cook on low for 5 minutes
1. Stir in ½ cup parmesan cheese
1. Mix in cooked pasta

Spinach Strawberry Salad

- 1 ½ tbsp. Italian seasoning mix
 - ¼ cup balsamic vinegar
 - ¼ cup water
 - 2 tbsp. vegetable oil
 - 2 tbsp. strawberry preserves
 - 4 lb. clean spinach
 - 3 qts. plus 2 cups mandarin oranges, drained
 - 3 qts. plus 2 cups fresh strawberries, sliced
1. Heat preserves in microwave until warm and slightly runny
 1. Mix preserves, Italian seasoning, balsamic vinegar, water, and oil in a blender
 1. Place spinach, oranges, and strawberries in a large bowl & toss lightly together
 1. Mix dressing into the spinach and fruit just before serving

Ratatouille Soup

- 1 large onion—slice into thin slices and cut in half
 - 2 medium yellow summer squash, diced
 - 2 medium zucchini, diced
 - 1 medium eggplant, unpeeled, diced
 - 1 red bell pepper, diced
 - 2 minced garlic cloves
 - 1 large (28 oz.) can diced tomatoes
 - 1 small can diced tomatoes
 - 1 tsp. basil
 - ¼ tsp. cilantro
 - ¼ tsp. pepper
1. In a large frying pan, sauté onion and minced garlic until tender
 1. Stir in other ingredients—except tomatoes. Cook over medium high heat, 10 minutes, stirring consistently.
 1. Transfer into a stock pot, add cans of diced tomatoes and simmer, on low 10 minutes, stir occasionally.

Courtesy of Laura Scott

Cider-Cinnamon Brussel Sprouts

- 1 tbsp. olive oil
 - 2 cups Brussel sprouts, halved
 - 1 large apple, diced
 - 1 large pear, diced
 - 1 cup apple cider
 - ¼ tsp. cinnamon
1. Heat oil in large pan over medium heat. Cook Brussel sprouts cut side down, until browned, 10-12 minutes.
 1. Add apple & pear and cook until soft, 5 minutes.
 1. Add cider and cinnamon; simmer, stirring until all liquids cook away

Serves 4-6

Courtesy of Jayshree Iyer

Gazpacho

- 1 English cucumber, peeled & seeded
- 4 large tomatoes
- 1 green bell pepper
- 1 red onion
- 1 carrot
- 2 cloves of garlic
- 1 green chili (optional)
- 2 cups tomato juice
- ¼ cup extra virgin olive oil
- 4 tbsp. lemon juice
- 4 basil leaves
- ¼ tsp. black pepper
- A pinch of paprika
- Salt to taste
- 1 cup croutons

1. Chop half of the cucumber, half the bell pepper, half the red onion, half the carrot, three of the tomatoes, the garlic cloves, and the green chili.
1. Add to a blender or food processor along with three basil leaves, tomato juice, olive oil, lemon juice, salt, black pepper, and paprika. Puree until smooth and pour the mixture into a bowl.
1. Finely dice the remaining cucumber, bell pepper, onion, carrot, and tomato and add to the bowl.
1. Chill in the refrigerator for a few hours to let the flavors mix. Add croutons and garnish with a whole basil leaf before serving.

Courtesy of Kathy Clairmont

Banana Pecan Muffins

- ½ cup butter, softened
 - 1 cup sugar
 - 2 eggs
 - 3 crushed bananas
 - 2 cups flour
 - 1 tsp. baking soda
 - ½ tsp. baking powder
 - ¼ tsp. salt
 - ¼ tsp. cinnamon
 - ¼ cup pecans or walnuts, chopped
1. Preheat oven to 350 degrees and line muffin pans with parchment muffin papers
 1. Peel and mash bananas. Cream butter and sugar well. Add eggs and beat until smooth. Stir together dry ingredients. Gradually mix dry ingredients into the batter (do not over mix).
 1. Stir in chopped nuts . Full muffin cups 2/3 full. Sprinkle each muffin with a little cinnamon sugar. Bake for 20 to 22 minutes until muffins test done with toothpick.

Courtesy of Bob Murphy

Zucchini Nut Bread

- 2 eggs
- 1 cup sugar
- ½ cup oil
- 1 ¾ cup flour
- ½ tsp. salt
- ¾ tsp. baking soda
- ½ tsp. cinnamon
- 3/8 tsp. baking powder
- 1 cup grated unpeeled zucchini
- Walnuts
- ¾ tsp. vanilla

1. Preheat oven to 350 degrees
1. Beat eggs, gradually add sugar until well mixed. Add oil and beat.
1. Add dry ingredients and zucchini. Add walnuts and vanilla, stir well.
1. Bake for 55 to 60 minutes.