

# SAVORY SUPPER

I bought everything needed for a five-course meal, at a cost of about \$23, during a 20-minute tour of the Oakdale Certified Farmers Market on Thursday night. It took about 30 minutes to prepare the dinner, and I had plenty of fresh produce left for breakfast the next morning.

Item	Price	How they were used
Blueberries	\$3 for 8 oz.	Sprinkled on salad to provide moist, sweet taste
French radishes	\$1.50 a bunch	Used greens for salad and sliced bulbs for spicy kick
Brown eggs	\$3.50 a dozen	2 raw eggs for salad dressing, 2 boiled for top of salad
Armenian cucumber	\$1 a pound	Sliced, drizzled with olive oil and tomatoes for appetizer
Mixed fresh fruit	\$1.25 a pound	Plums, apricots, blueberries, nectarines for compote
Leeks	\$1.50 a bunch	Grilled on open flame, added to tri-tip sandwich
Tri-tip sandwich	\$6	Plenty big enough for two people to share
Fresh basil leaves	\$1.50 a bunch	Palate cleanser between tri-tip sandwich and dessert
Carrot cake	\$10, large cake	Delicious as moist, nutritious topper to the meal
Blueberry pie	\$2.50 a slice	Great alternative for those want a “true” dessert