

• Dining • Dining • Dining • Dining • Dining •

Fun at the Farmers' Market

By Susie Iventosch



The opening of the Lafayette Farmers' Market on May 5 was a perfectly beautiful, sunny day and area residents were so happy to see the market back in full swing. We were all serenaded by El Desayuno, a local Bay Area band, which offered the perfect accompaniment for Cinco de Mayo!

You can find plenty of juicy red strawberries these days at the markets, and this strawberry pie is a great way to use them.

What could be more fun than kicking off the Mother's Day weekend with mom in the cooking tent at the season opening of the Lafayette Farmers' Market! Susie Iventosch (left) with her mom, Dodie Bartz

Photo Keith Farley

Strawberry Glaze Pie

Ingredients

- 1 recipe Emily Stewart's Pie Crust (on right)
- 5-6 pint baskets fresh strawberries, (1+ for glaze, 3 for pie filling and 1 for decoration on top) rinsed with leaves and stems removed.
- 1 recipe Strawberry Glaze (on right)
- 1 cup heavy cream, whipped and flavored with 1 teaspoon vanilla and 2 tablespoons powdered sugar



Strawberry Glaze Pie Photo Susie Iventosch

Assembly

Rinse three pints of fresh, ripe strawberries. Remove stems and slice. Place half of the berries in bottom of cooled crust. Pour half of the glaze over this layer of berries. Make a second layer with remaining berries and pour remaining glaze over this layer. Chill. Before serving, place whole berries (points up) around perimeter of pie. Serve with a dollop of whipped cream.

*This pie should be eaten the same day, since the glaze can make the crust soggy if left over night. Also note the crust is very crumbly, which is delicious, but can be tricky to serve. Just don't worry so much about looks, and enjoy the wonderful flavor.

RISTORANTE VINO
TAPAS • SEAFOOD

Pasta with fresh tomatoes & basil \$14
Linguini with prawns, artichokes & basil \$16
Roasted chicken parmigiana \$ 15
Niman flat iron steak & potato gratin \$17
Roasted scallops in Spanish chorizo sauce \$16
Fresh seafood cioppino \$19
Roasted wild salmon with potato gratin \$16

3531 Plaza Way, Lafayette (near the Lafayette theatre)
Reservations recommended (925) 284-1330
Food low in fat.....since 1963

Emily Stewart's Pie Crust

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 teaspoons sugar
- 2/3 cup vegetable oil
- 3 tablespoons milk

Directions

Sift dries into a medium-sized mixing bowl. In another smaller bowl, mix oil and milk with a fork and add to dries, mixing well. Pat his mixture into a 9-inch pie pan to form crust. With a fork, poke holes in the crust on the sides and bottom. Bake at 400° for 15 minutes, or until golden brown. Cool completely.

Strawberry Glaze

Ingredients

- 2 cups (packed) fresh strawberries, greens removed
- 1 cup water
- 3 tablespoons cornstarch
- 3/4 cup granulated sugar
- A dash of red food coloring (optional—Whole Foods carries natural food coloring). You won't need this if you are using nice, ripe berries.

Directions

Bring strawberries and water to a boil in a medium sized pot. Cook for about three or four minutes, stirring with spoon to mash the berries. Remove from heat and sieve through strainer. Return mixture to same pot. Mix sugar and cornstarch together in a separate bowl, and stir into the berry mixture with a wire whisk. Bring to boil again, stirring constantly, until mixture is thickened and will coat the back of a spoon. (Can add a few drops of red food coloring to enhance color.) Remove from heat and cool completely to room temperature, before assembling pie.

This recipe is available on our web site.

Go to: www.lamorindaweekly.com

Susie can be reached at suziven@gmail.com

Many of our readers like Susie's recipes. Click the Food tab to read, print or download all of the recipes we have published.

If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977

Natural Red Food Coloring is available from Seelect Herb Tea Company at Whole Foods

\$10 each 2 oz. bottle made from Hibiscus and Beet Powder extracts

For more information on El Desayuno please visit:

<http://www.eldesayuno.com/home.html>

Contra Costa Certified Farmers' Markets

Website: <http://www.cccfm.org/> Phone: 925.431.8361

Orinda Farmers' Market – April through November

Saturdays from 9 a.m. to 1 p.m.

Lafayette Farmers' Market opens May 5 and runs through Sept. 29

Thursdays from 3:30 to 7 p.m. (new hours since last year)

Moraga Farmers' Market-year round

Sundays from 9 a.m. to 1 p.m.

LAMORINDA's Restaurants

... updated May 11, 2011 ...

<p>American Bistro, 3287 Mt. Diablo Blvd, Laf, 283-7108 Chow Restaurant, 53 Lafayette Cir, Laf, 962-2469 Ranch House, 1012 School St, Mor, 376-5127 Terzetto Cuisine, 1419 Moraga Way, Mor, 376-3832 The Cheese Steak Shop, 3455 Mt. Diablo Blvd, Laf, 283-1234</p> <p>BBQ Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf, 283-7133</p> <p>Burger Joint Flippers, 960 Moraga Rd, Laf, 284-1567 Nation's Giant Hamburgers, 400 Park, Mor, 376-8888 Nation's Giant Hamburgers, 76 Moraga Way, Ori, 254-8888</p> <p>Café Ferrari- Lucca Delicatessens, 23 Lafayette Cir, Laf, 299-8040 Geppetto's cafe, 87 Orinda Way, Ori, 253-9894 La Boulange, 3597 Mt. Diablo Blvd, Laf, 284-1001 Rising Loafer, 3643 Mt. Diablo Blvd Ste B, Laf, 284-8816 Susan Foord Catering & Cafe, 965 Mt. View Dr., Laf, 299-2469</p> <p>California Cuisine Artisan Bistro, 1005 Brown St., Laf, 962-0882 Metro Lafayette, 3524 Mt. Diablo Blvd, Laf, 284-4422 Shelby's, 2 Theatre Sq, Ori, 254-9687 Table 24, Theatre Sq, Ori, 254-0124</p> <p>Chinese Asia Palace Restaurant, 1460 B Moraga Rd, Mor, 376-0809 Chef Chao Restaurant, 343 Rheem Blvd, Mor, 376-1740 China Moon Restaurant, 380 Park St, Mor, 376-1828 The Great Wall Rest., 3500 Golden Gate Way, 284-3500 Hsiangs Mandarin Cuisine, 1 Orinda Way # 1, Ori, 253-9852 Lily's House, 3555 Mt. Diablo Blvd #A, Laf, 284-7569 Mandarin Flower, 581 Moraga Rd, Mor, 376-7839 Panda Express, 3608 Mt. Diablo Blvd, Laf, 962-0288 Szechwan Chinese Restaurant, 79 Orinda Way, Ori, 254-2020 Uncle Yu's Szechuan, 999 Oak Hill Rd, Laf, 283-1688 Yan's Restaurant, 3444 Mt. Diablo Blvd, Laf, 284-2228</p> <p>Coffee Shop Millie's Kitchen, 1018 Oak Hill Rd #A, Laf, 283-2397 Squirrel's Coffee Shop, 998 Moraga Rd, Laf, 284-7830 Village Inn Café, 204 Village Square, Ori, 254-6080</p> <p>Continental Duck Club Restaurant, 3287 Mt. Diablo Blvd, Laf, 283-7108</p>	<p>Petar's Restaurant, 32 Lafayette Cir, Laf, 284-7117 Roya's Garlic Garden, 3576 Mt. Diablo Blvd, Laf, 283-3007 Vino Restaurant, 3531 Plaza Way, Laf, 284-1330</p> <p>French Chevalier Restaurant, 960 Moraga Road, Laf, 385-0793 Fuz, 3707 Mt. Diablo Blvd, Laf, 299-9930</p> <p>Hawaiian Grill Lava Pit Hawaiian Grill, 2 Theatre Sq., St. 142, Ori, 253-1338 Lava Pit Fire Grill, 3647 Mt. Diablo Blvd, Laf, 385-0658</p> <p>Indian Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf, 962-9575</p> <p>Italian Giardino, 3406 Mt. Diablo Blvd, Laf, 283-3869 La Finestra Ristorante, 100 Lafayette Cir, #101, Laf, 284-5282 La Piazza, 15 Moraga Way, Ori, 253-9191 Mangia Ristorante Pizzeria, 975 Moraga Rd, Laf, 284-3081 Michael's, 1375 Moraga Way, Mor, 376-4300 Pizza Antica, 3600 Mt. Diablo Blvd, Laf, 299-0500 Trattoria Lupetti, 65 Moraga Way, Ori, 253-7662 Postino, 3565 Mt. Diablo Blvd, Laf, 299-8700 Ristorante Amoroma, 360 Park St, Mor, 377-7662</p> <p>Japanese Asia Palace Sushi Bar, 1460 B Moraga Rd, Mor, 376-0809 Blue Ginko, 3518-A Mt. Diablo Blvd, Laf, 962-9020 Fuz, 3707 Mt. Diablo Blvd, Laf, 299-9930 Kane Sushi, 3474 Mt. Diablo Blvd, Laf, 284-9709 Kirin Sushi, 356 Park Street, Mor, 376-2872 Niwa Restaurant, 1 Camino Sobrante # 6, Ori, 254-1606 Oyama Sushi, 3651 Mt. Diablo Blvd, Laf, 283-6888 Serika Restaurant, 2 Theatre Sq # 118, Ori, 254-7088 Yu Sushi, 19 Moraga Way, Ori, 253-8399</p> <p>Mediterranean Petra Café, 2 Theatre Sq # 105, Ori, 254-5290 Oasis Café, 3594 Mt. Diablo Blvd, Laf, 299-8822 Shish Kabab Show, 376 Park Street, Mor, 388-0351 Turquoise Mediterranean Grill, 70 Moraga Way, Ori, 253-2004</p> <p>Mexican 360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf, 299-1270 Casa Gourmet Burrito, 3322 Mt. Diablo Blvd, Laf, 284-4415 El Charro Mexican Dining, 3339 Mt. Diablo Blvd, Laf, 283-2345 El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf, 283-6639</p>	<p>La Cocina Mexicana, 23 Orinda Way, Ori, 258-9987 Mucho wraps, 1375-B Moraga Way, Mor, 377-1203 Baja Fresh Mexican Grill, 3596 Mt. Diablo Blvd, Laf, 283-8740 Celia's Restaurant, 3666 Mt. Diablo Blvd, Laf, 283-8288 El Balazo, 3518D Mt. Diablo Blvd, Laf, 284-8700 Maya Mexican Grill, 74 Moraga Way, Ori, 258-9049 Numero Uno Taqueria, 3616 Mt. Diablo Blvd, Laf, 299-1333</p> <p>Pizza Bonfire Pizza, 2 Theatre Sq, Ori, 253-1225 Lamorinda Pizza, 382 Park St, Mor, 376-4040 Mountain Mike's Pizza, 3614 Mt. Diablo Blvd, Laf, 283-6363 Mountain Mike's Pizza, 504 Center St, Mor, 377-6453 Pennini's, 1375 Moraga Rd, Mor, 376-1515 Round Table Pizza, 361 Rheem Blvd, Mor, 376-1411 Round Table Pizza, 3637 Mt. Diablo Blvd, Laf, 283-0404 Village Pizza, 19 Orinda Way # Ab, Ori, 254-1200 Zamboni's Pizza, 1 Camino Sobrante # 4, Ori, 254-2800</p> <p>Sandwiches/Deli Bianca's Deli, 1480 Moraga Rd # A, Mor, 376-4400 Europa Hoffbrau Deli & Pub, 64 Moraga Way, Ori, 254-7202 Kasper's Hot Dogs, 103 Moraga Way, Ori, 253-0766 Noah's Bagels, 3518 Mt. Diablo Blvd, Laf, 299-0716 Orinda Deli, 19 F Orinda Way, Ori, 254-1990 Subway, 396 Park St., Mor, 376-2959 Subway, 3322 Mt. Diablo Blvd #B, Laf, 284-2627 Subway, Theatre Square, Ori, 258-0470</p> <p>Seafood Yankee Pier, 3593 Mt. Diablo Blvd, Laf, 283-4100</p> <p>Steak Casa Orinda, 20 Bryant Way, Ori, 254-2981</p> <p>Tea Patisserie Lafayette, 71 Lafayette Cir, Laf, 283-2226 Tea Party by Appointment, 107 Orinda Way, Ori, 254-2206</p> <p>Thai Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf, 283-8883 Baan Thai, 99 Orinda Way, Ori, 253-0989 Royal Siam, 512 Center Street, Mor, 377-0420 Siam Orchid, 23 Orinda Way # F, Ori, 253-1975</p> <p>Vietnamese Little Hearty Noodle, Pho & Pasta, 578 Center St., Mor, 376-7600</p>
---	---	---