

## Fresh Vegetable Recipes from Kelrae Farms

*Randy and Michelle Gulden grow summer vegetables on their family farm in James City County. The name Kelrae is a combination of their daughters' names, and the property was farmed for many years by Randy's uncle, Buck Hazelwood. Long-time residents who remember Mr. Hazelwood's vegetable stand at the Williamsburg Shopping Center eagerly anticipate the season for James City sweet corn, tomatoes, squashes and other warm weather vegetables.*

### Michelle's Awesome "Crab" Cakes

2 cups grated zucchini  
2 large eggs, slightly beaten  
1 cup fine, dry bread crumbs  
3 green onions, chopped  
2-3 teas. Old Bay seasoning  
1 teas. mayonnaise or salad dressing  
Vegetable oil

Drain zucchini well, pressing between layers of paper towels.

Combine zucchini and next 5 ingredients in a large bowl, mixing well. Divide mixture into 8 portions, shaping into patties. Mixture will be soft.

Fry patties in hot oil over medium-high heat for 2 minutes on each side. Drain on paper towels.

### Tomato Pie

½ pkg Pillsbury Pie Crust (1 crust)  
1 ½ cups shredded mozzarella  
4 medium tomatoes  
1 cup fresh basil  
4 cloves garlic chopped  
½ cup mayonnaise  
¼ cup Parmesan cheese  
⅛ teas. pepper

Unfold the pie crust. Place in pie pan, flute edges and prick with fork, and prebake according to package instructions. While hot sprinkle with ½ cup of the mozzarella. Chop tomatoes into wedges and let drain onto paper towels. Place tomatoes into the baked crust. Combine basil and garlic and put over tomatoes. Then combine the mayo, mozzarella, parmesan and pepper. Spread evenly over the pie. Bake at 375° for 35-40 minutes or until bubbly. YUMMY

Cook's Note:

Michelle says you can use 2 cloves of garlic and ½ cup of fresh basil and it is very good.

## Layered Salad of Tomatoes & Red Onion

6 large tomatoes  
2 red onions sliced  
¼ cup chopped fresh parsley  
1 teas. garlic powder  
salt and pepper  
¼ cup brown sugar  
1/3 cup prepared Italian dressing (not creamy)

In a salad bowl make three layers in the following order: tomatoes, onion, parsley, garlic powder, salt and pepper, brown sugar and dressing. Cover and refrigerate several hours. When ready to serve, stir to mix and enjoy!

## Garlic-Tomato Bruschetta

¼ cup olive or canola oil  
3 tbs. chopped fresh basil  
3 to 4 garlic cloves, minced  
½ teas. salt  
¼ teas. pepper  
4 medium tomatoes, diced  
2 tbs. grated Parmesan cheese  
1 loaf (1#) unsliced French bread

In a bowl combine oil, basil, garlic, salt and pepper. Add tomatoes and toss gently. Sprinkle with chese. Refrigerate for at least 1 hour. Bring to room temperature before proceeding with recipe. Cut bread into 24 slices and toast under broiler until lightly browned. Top with tomato mixture and serve immediatley. Yield: 12 servings.

## Quick Tip

A Kelrae customer passed on this tip to Michelle and it works! To remove corn from the cob, use your bundt pan. Stand the cob in the center hole and slice off the kernels. Corn falls in the pan – no mess.