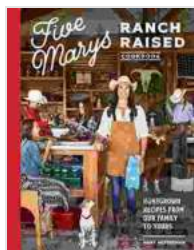


Homegrown Recipes From Our Family To Yours

In a world where convenience often takes precedence over quality, it's easy to lose sight of the simple pleasures in life. One of those pleasures is enjoying a home-cooked meal made with fresh, homegrown ingredients. Not only is it healthier and more economical than eating out, but it also brings families and friends together.

We're fortunate to have access to a large garden where we grow a variety of fruits, vegetables, and herbs. We love experimenting with new recipes using our homegrown produce, and we're always happy to share our favorites with others.



Five Marys Ranch Raised Cookbook: Homegrown Recipes from Our Family to Yours by Mary Heffernan

★★★★☆ 4.9 out of 5

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Print length : 290 pages



Our Favorite Homegrown Recipes

Here are a few of our favorite homegrown recipes that we think you'll enjoy.

- Fresh Tomato Salsa
- Grilled Corn on the Cob
- Homemade Peach Pie
- Roasted Root Vegetables
- Homemade Apple Cider

Fresh Tomato Salsa

Ingredients

- 6-8 ripe tomatoes, diced
- 1/2 white onion, diced
- 1-2 jalapeños, seeded and minced (optional)
- 1/4 cup fresh cilantro, chopped
- Juice of 1 lime
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Instructions

1. Combine all ingredients in a bowl and stir well.
2. Cover and refrigerate for at least 30 minutes before serving.

Grilled Corn on the Cob

Ingredients

- 6 ears of corn, husked

- 1 tablespoon olive oil
- 1/4 cup grated Parmesan cheese (optional)
- Salt and pepper to taste

Instructions

1. Preheat grill to medium-high heat.
2. Brush corn with olive oil and sprinkle with Parmesan cheese, salt, and pepper.
3. Grill corn for 15-20 minutes, turning occasionally, or until kernels are tender and slightly charred.
4. Serve hot with your favorite toppings.

Homemade Peach Pie

Ingredients

For the crust

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup (2 sticks) cold unsalted butter, cut into small pieces
- 1/4-1/2 cup ice water

For the filling

- 6-8 ripe peaches, peeled and sliced
- 1 cup granulated sugar
- 1/4 cup cornstarch

- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 tablespoon lemon juice

Instructions

For the crust

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, whisk together the flour and salt.
3. Add the butter to the flour mixture and use your fingers to work it in until it resembles coarse crumbs.
4. Add the ice water 1 tablespoon at a time, mixing until the dough just comes together.
5. Divide the dough in half, wrap each half in plastic wrap, and refrigerate for at least 30 minutes.

For the filling

1. In a large bowl, combine the peaches, sugar, cornstarch, cinnamon, nutmeg, and lemon juice.
2. Toss to coat.

To assemble the pie

1. On a lightly floured surface, roll out one half of the dough into a 12-inch circle.
2. Transfer the dough to a 9-inch pie plate and trim the edges.

3. Fill the pie crust with the peach filling.
4. Roll out the remaining dough into a 12-inch circle.
5. Cut the dough into 1-inch strips and weave them over the filling.
6. Trim the edges and crimp to seal.
7. Bake for 45-50 minutes, or until the crust is golden brown and the filling is bubbling.
8. Let cool for at least 30 minutes before serving.

Roasted Root Vegetables

Ingredients

- 1 pound carrots, peeled and chopped
- 1 pound parsnips, peeled and chopped
- 1 pound turnips, peeled and chopped
- 1 tablespoon olive oil
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a large bowl, combine the carrots, parsnips, turnips, olive oil, thyme, salt, and pepper.
3. Toss to coat.

4. Spread the vegetables on a baking sheet and roast for 25-30 minutes, or until tender and slightly browned.
5. Serve warm.

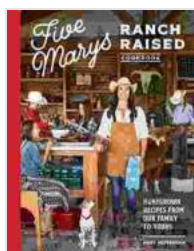
Homemade Apple Cider

Ingredients

- 12 pounds apples (a mix of varieties is best)
- 4 cups water
- 2 cinnamon sticks
- 1 whole nutmeg
- 1/4 cup maple syrup (optional)

Instructions

1. Wash and core the apples, but do not peel them.
2. Cut the apples into small pieces.
3. In a large stockpot, combine the apples, water, cinnamon sticks, nutmeg, and maple syrup (if using).
4. Bring



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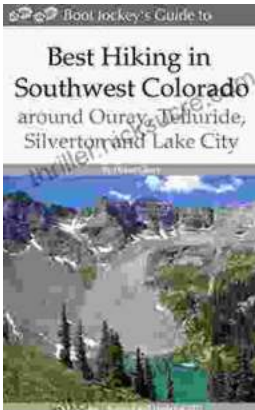
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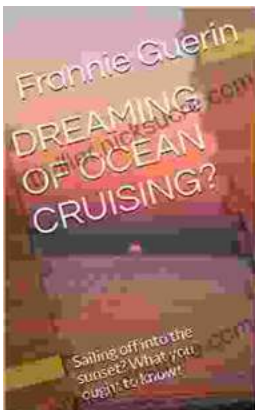
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