Recipes by Sherry Coleman Collins, MS, RDN, LD, FAND

No-Bake Apple Crisp

Ingredients

- 4 apples from Georgia Proud Provisions, such as those from Pearson Farm September Wonder, Ginger Gold and/or Sweet Miai
- 2 teaspoons of Hometown Honey
- Dash of Cinnamon
- ½ cup granola of your choice

Chop apples into bite-sized pieces, discarding the cores. Mix apples with honey and cinnamon and set aside for 5 minutes. Divide this mixture between 4 small bowls or ramekins and top each with 2 Tablespoons of the granola.

Optional: Add a scoop of creamy Greek yogurt or a drizzle of caramel sauce.

Elderberry Apple Cider Refresher

Ingredients

- 1-2 Tablespoons Elderberry-Ginger or Elderberry-Cherry Shrub, such as from My Elderberry Fairy
- ½ cup Pearson Farm apple cider from Georgia Proud Provisions
- ½ cup (8 oz) Sparkling flavored water
- 1 teaspoon Honey from Hometown Honey
- Mint or Basil from Planted Wellness
- Garnish: 2 Tablespoons Seasonal fruit

Muddle Mint and a pinch of salt in the bottom of the glass. Add all remaining ingredients to the glass. Add ice and enjoy! Optional (but encouraged): Serve in a pretty cup with a slice of fresh ginger.

Recipes by Sherry Coleman Collins, MS, RDN, LD, FAND

Stuffed Sweet Georgia Peppers

with Hot Honey

Pepper Ingredients

- 6 small sweet peppers or 4 large sweet peppers from Straight from the Backyard Farm
- 4-6 ounces soft goat cheese from Capra Gia or 4 ounces of whipped cream cheese
- ½ cup fresh basil, parsley, or chervil, or a mix of soft herbs from Planted Wellness, finely chopped
- 2 Tablespoons Hometown Honey
- 1 Tablespoon White Balsamic Vinegar from Squirrel Made

Hot Honey Ingredients

- 3 Tablespoons Hometown Honey
- 1 teaspoon red pepper flakes or Aleppo pepper flakes

Mix together Hometown Honey and pepper flakes and set aside while you prepare the rest of the recipe.

Prepare the peppers by slicing pepper longways into strips approximately 1 ½ to 2 inches wide, discarding seeds, stem, and core.

Mix cheese, honey, and herbs until well blended. Spread this mixture on the pepper strips. Arrange the peppers on a tray or plate and drizzle the hot honey over.

Recipes by Sherry Coleman Collins, MS, RDN, LD, FAND

Corn and Melon Summer Salad

Ingredients

- 2 ears of corn, shucked and cut from the cob or 1 cup frozen corn, thawed
- ½ small melon, such as watermelon or Asian yellow melon, skin and rind removed, flesh chopped
- ½ sweet red bell pepper from Straight from the Backyard Farm
- ½ sweet or red onion, sliced
- ½ cup fresh herbs such as basil, parsley, or cilantro from Planted Wellness, chopped
- ½ cup feta cheese, crumbled, such as from Capra Gia

Dressing Ingredients

- ¼ cup Basil Oxymel from Planted Wellness
- ½ cup neutral oil, such as Srippaggio Lemon “Fused” Extra Virgin Olive Oil
- 1 teaspoon Dijon mustard
- Salt and pepper to taste

Prepare the dressing by mixing all ingredients in a mason jar with a lid and shake well.

Gently mix all salad ingredients together and arrange on a platter. Drizzle over ½ dressing, toss gently and add more or save the remaining dressing for another salad.

Optional: Add fresh arugula or other flavorful fresh leafy green vegetable to the salad. Add chopped or cherry tomatoes.