

Downtown Sikeston



Farmers' Market

The place to be on Saturday mornings!

American Legion Square
8am to sellout

This week at the Market - eggplant, pumpkins, lettuce, apples, carrots, radishes, peppers, squash, sweet potatoes, baked goods & more...



The Farmers' Market will continue until the end of October, weather permitting. So be sure to head downtown and check out the late harvest specials.

Mark your calendar for the Downtown Holiday Open House November 11-13

FARMERS' MARKET INFO.

WHEN: May through October

WHERE: American Legion Square, located at the corner of Malone & New Madrid Streets

DAY & TIME: Saturdays, 8 a.m.-Sellout

VENDOR FEE: \$2 per day or \$25 for the year (to date)

*Vendors may sell only fresh produce, homemade goods, flowers & plants. Local farmers & backyard gardeners welcome. For more information call Mike Marsh at 481-9967, Kim Robinson 380-3801, or Kathy Medley 471-2780.

Recipe of the Week

October 22, 2011



Fried Green Tomatoes

Ingredients

- 3 medium, firm green tomatoes
- Salt
- 1 cup all-purpose flour
- 1 Tbsp Cajun seasoning
- 1/2 cup milk or buttermilk
- 1 egg
- 1/3 cup cornmeal - use white cornmeal if you can.
- 1/2 cup fine dry bread crumbs
- 1/4 cup canola oil or other vegetable oil

Directions

1. Cut unpeeled tomatoes into 1/2 inch slices. Sprinkle slices with salt. Let tomato slices stand for 5 minutes. Meanwhile, place in separate shallow bowls: the flour and Cajun seasoning; buttermilk and egg; and bread crumbs and cornmeal.
2. Heat the oil in a skillet on medium heat. Beat the egg and the buttermilk together. Dip tomato slices in the flour-seasoning mix, then buttermilk-egg mixture, then the cornmeal-bread crumb mix. In the skillet, fry half of the coated tomato slices at a time, for 3-5 minutes on each side or until brown. Set the cooked tomatoes on paper towels to drain. These are fantastic with a little Tabasco sauce or remoulade.



Buy Fresh, Buy Local!