**Class Description:**

The Farmer and The Foodie

Lindsey McClave, food and travel writer, and Maggie Keith, 4th Generation Steward of Foxhollow Farm, will highlight the bounty of summer as they cook up dishes inspired by Kentucky Farmland. The menu includes tomato, basil and mozzarella skewers with garlic herb oil, grassfed beef kofta with greek salad and tzatziki and Hindman Settlement School inspired apple cobbler.

**RECIPES**

*Tomato, Basil and Mozzarella Skewers with Herb Oil*

Makes 8 Skewers

* 8 cherry tomatoes
* 8 balls ciliegine mozzarella balls
* 1 small bunch fresh basil
* 1 small bunch fresh parsley
* 1 small bunch chives
* ¼ tsp red pepper flakes
* 1 clove garlic, grated
* 1 lemon, zested
* ¾ cup olive oil
* ½ tsp kosher salt
* ¼ tsp black pepper
* 8 small wooden skewers or toothpicks

Directions

* Pick out 8 small to medium size basil leaves and set aside. Remove remaining basil from the stems and chop finely along with the parsley and chives. Place 2 tbs of the minced herbs in a bowl. Add the red pepper flakes to the herbs along with the garlic, lemon zest, olive oil, salt and pepper. Mix to combine well and then add the mozzarella balls. Allow to sit for 15 minutes so the mozzarella may begin to absorb some of the oil.
* Place one tomato, one mozzarella ball and one whole basil leaf on each skewer. Arrange on a platter and drizzle some of the remaining herb oil over top. Serve.

*Grassfed Beef Kofta*

Makes 8 Skewers, Serves 3-4

* 1lb Foxhollow Farm ground beef
* 2 cloves garlic, grated
* 1 inch fresh ginger, peeled and grated
* ½ tsp red pepper flakes
* 1 heaping tsp dried oregano
* 1 heaping tsp ground cumin
* 1 heaping tsp paprika
* 8 large leaves lettuce, such as bibb
* 6 wedges of pita bread
* grapeseed oil
* ½ tsp kosher salt
* ¼ tsp black pepper

Instructions

* Place the beef, garlic, ginger, red pepper flakes, oregano, cumin, paprika, kosher salt and black pepper in a bowl. Use your hands to mix, ensuring all of the ingredients are well distributed. Divide the spiced beef into six equal portions. Form into ovals and thread onto a skewer. Set aside.
* If cooking on the stove, warm an oiled grill pan over medium heat. Alternatively, heat a grill to medium, oiling the grate and positioning the coals to allow the meat to cook over indirect heat. Add the kofta skewers to the grill and cook until nicely charred on all sides, turning often, 10-12 minutes in total. Brush both sides of the pita bread lightly with oil and add to the grill to warm during the last 2 minutes of cooking time. Remove from the grill to a serving platter.
* Serve the kofta along with the warm pita bread, fresh bibb lettuce, Greek salad and tzatziki sauce (recipes to follow).

*Tzatziki Sauce*

Makes 1 Cup

* 1 cup whole milk Greek yogurt
* ½ large cucumber
* 1 clove garlic, grated
* 1 tbs lemon juice
* 1 small bunch fresh dill
* kosher salt
* black pepper

Instructions

* Slice the cucumber in half, lengthwise, and use a spoon to remove any seeds. Grate seeded cucumber on a box grater and place grated cucumber in a paper towel, two towels thick. Wrap the paper towels around the cucumber and squeeze over the sink, removing as much water from the cucumber as possible. Placed drained cucumber in a bowl and add the yogurt, lemon juice, garlic, dill, ¼ tsp kosher salt and ⅛ tsp black pepper. Mix until well blended. Taste and add additional lemon juice, salt and pepper if preferred. Serve with beef kofta.

*Greek Salad*

Serves 3-4

* 1 tomato
* 1 small or ½ medium-large red onion
* ½ bell pepper
* ½ cucumber
* ¼ cup kalamata olives
* 1.5 tsp capers, drained
* 2oz feta cheese
* 2 tbs olive oil
* ¼ tsp dried oregano
* kosher salt
* black pepper

Instructions

* Slice the tomatoes into small wedges & place in a large bowl. Slice the cucumber lengthwise & then slice each half lengthwise again, creating four pieces. Chop the cucumber slices into thin pieces & add to the bowl with the tomato. Remove the outer skin from the onion & slice thinly before adding to the bowl. Remove the core & seeds from the bell pepper, slice thinly & then chop into one inch squares. Add to the bowl along with the olives, capers, olive oil, feta, oregano, a pinch salt and a pinch pepper.
* Toss to combine and serve alongside beef kofta and tzatziki sauce.

*Hindman Settlement School Inspired Apple Cobbler*

Serves 3

Ingredients

* 2 Granny Smith apples, peeled, cored and cubed
* 2 Fuji apples, peeled, cored and cubed
* 2 tsp ground cinnamon, divided
* pinch ground nutmeg - pinch per station
* 1 tsp lemon juice
* 1 and ¼ tsp vanilla, divided
* 1 tbs all purpose flour
* ¼ cup + 3 tbs light brown sugar, divided
* ¼ cup dark brown sugar
* 2 tbs KY sorghum
* 1 egg, room temperature
* ¼ cup + 1 tbs cake flour
* ¾ tsp baking powder
* ⅛ tsp baking soda
* ¼ tsp ground ginger
* ¼ tsp ground cardamom
* ⅛ tsp ground cloves
* ⅛ tsp kosher salt
* 3 tbs unsalted butter, melted
* 3 tbs buttermilk
* vanilla ice cream for serving

Directions

* Preheat the oven to 350°. Combine the apples, 1 tsp cinnamon, nutmeg, lemon juice, ½ tsp vanilla, 3 tbs light brown sugar and all purpose flour in a bowl. Toss until well mixed and the spices are distributed. Set aside.
* In a large bowl, add the remaining light brown sugar along with the dark brown sugar, sorghum, egg, and remaining vanilla. Mix until fully blended and smooth.
* In a separate bowl, combine the cake flour, baking powder, baking soda, remaining cinnamon, ginger, cardamom, cloves and kosher salt.
* Working in two additions, whisk the dry ingredients into the bowl with the wet ingredients. When the batter is smooth, add the melted butter and buttermilk. Continue to stir until all lumps have dissolved and the batter is thick and smooth.
* Divide the apples into individual 6-8oz ramekins or pour them all into an 8” square baking dish. Pour the batter evenly over the apples until they are just covered. Smooth the top and place on a baking sheet. Bake until the batter is set and the apples are tender, around 30-50 minutes, depending on the size of the baking vessel used. You may check cobblers throughout the cooking process by inserting a knife into the center of the dish. Once the knife comes away clean they are ready.
* Remove from the oven and allow to cool for 5 minutes. Serve with ice cream.