

Summer is, hands down, the best time to hit up your local farmer's market.

Once the weather starts getting warmer, there are a wide variety of vegetables, fruits and herbs available for purchase –many of them at their cheapest prices of the year.

We asked chefs, food bloggers and other foodies for their best cheap recipes to take advantage of the summer's bounty.

Here are 8 wonderful dishes try:

## Stone Fruit Salad

**Executive chef Eddie Rodriguez of Olives Gourmet Grocer** in Long Beach, Calif., makes this salad with farmer's market fruit and greens.

Wash and dry two white peaches, two nectarines, two plums, and half a pound of black cherries. Pit all the cherries and cut in half. Cut peaches, nectarines, and plums in half and remove the pits.

Cut all stone fruit into bite size wedges and toss together. Toss in cherries and a bunch of arugula.

Mix a teaspoon of fresh lemon juice and two teaspoons of olive oil and toss salad in it. Season to taste with salt and pepper.

If desired, add fresh goat cheese from the farmer's market.

Consumer IQ

## 8 Summer Recipes Fresh from the Farmer's Market

Jun 5, 2013 / By Frugal Foodie / Comments 4

