



FARM HERO

The One in Ohio Strawberries and Rhubarb from Farm On Central

FARM HERO Chef Todd exclusive Mini Pies recipe using Farm On Central strawberries and rhubarb!
Make these delicious pies and share your pictures on our socials! Tag @farmheroshow

STRAWBERRY-RHUBARB MINI PIES

Preheat oven to 350.

Pie Crust

Mix all Pie Crust ingredients in a bowl until well blended. Put into well sprayed large muffin pans. Do not make the crusts too thin—they should be about 1/4" thick. Bake at 350 degrees for 10 minutes.

- 2 Cups finely ground Graham Crackers
- 1/3 Cup Brown Sugar
- 6 Tbls melted Grass-fed Butter
- 1/2 Tsp Salt

Pie Fruit Filling

Cook Butter in sauce pan on medium heat. Mix together Strawberries, Rhubarb, Lemon Juice, Zest, Brown Sugar, Whiskey, Salt and Cornstarch. Spoon Fruit Filling into prepared Muffin Pie Crusts.

- 2 Cups Sliced Strawberries
- 3 Cups Sliced Rhubarb Stalks (not leafy part)
- 1 Tsp Lemon Juice
- 2 Tsp Lemon Zest
- 1/2 Cup Brown Sugar
- 1 Tbls Whiskey
- 1/2 Tsp Salt
- 1.5 Tbls Cornstarch
- 2 oz Grass-fed Butter

Streusel Topping

Put all "Topping" ingredients into food processor and pulse just until ingredients start to come together and are crumbly. Top Mini Pies and Bake at 350 degrees for 25-30 minutes (until filling mixture starts to bubble).

- 8 oz Grass-fed Butter
- 1.5 Cups Brown Sugar
- 1.25 Cups Flour
- 1.5 Cups Rolled Oats
- 1/2 Tsp Salt

Serve with Vanilla Bean Ice Cream or Whiskey Flavored Whipped Cream!



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The One in Ohio
Farm Fresh Eggs from Farm On Central

FARM HERO Chef Todd exclusive Quiche Lorraine recipe using Farm On Central Farm Fresh Eggs!
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QUICHE LORRAINE

Preheat oven at 325 degrees.

1/2 lb Bacon

1/2 Sweet Yellow Onion

Dice Bacon and saute until golden brown. Take Bacon out. Reserve 1 Tbsp Bacon fat in pan. Add diced onions and saute on low heat until golden brown. Set Bacon aside.

7 Farm Fresh Eggs

1 Cup Heavy Cream

3/4 Cup Whole Milk

1/4 Cup White Wine

1.5 Cups Shredded Swiss Cheese

3/4 Tsp Salt

Put eggs into bowl and whisk. Add Cream, Milk and Wine-whisk. Add Salt, Bacon and Cheese Mix.

1 Prepared Pie Shell

1 Tsp Black Pepper

Pour Egg mixture into prepared Pie Shell. Top with fresh ground Black Pepper.

Bake for 35-40 minutes. Enjoy!