



County Fair



AUGUST 2017

THE FRESH TAKE

OUR MONTHLY NEWSLETTER

CORN-A-RAMA!

The harvest is in and the best corn of the season is ready to eat! Our farmstand is bursting with the flavor of home-grown fruits and veggies!



FAST FACTS!

You can boil, grill or microwave corn, but don't add salt to the boiling water because it toughens the kernels. Also, as an alternative to butter, rub with wedges of lemon or lime. Instead of salt, sprinkle with cayenne, dill or other spices and herbs. Any way you cook it, it tastes so good!

Keep your summer alive with fresh cut flowers from County Fair!



Open Mon-Fri 8a-9p, Sat & Sun 8a-8p

www.countyfairfoods.net



We always look so forward to our Annual County Fair Fest in August! We get a chance to have fun with the kids and adults alike as we bring the farm to you in our parking lot! We'll have ice cream and hot dogs, a petting zoo, pony rides and more! Come and celebrate the end of summer with us!

The Baffes Family



FROM OUR COUNTY FAIR KITCHEN

Grilled Marinated Flank Steak

2 pounds flank steak (serves 6)

Marinade:

1/3 cup olive oil	1/3 cup soy sauce
2 cloves garlic, minced	1/4 cup honey
2 tbsp red wine vinegar	1/2 teaspoon freshly ground black pepper

DIRECTIONS

1. **Marinate:** Score the flank steak with 1/4" cuts about an inch apart across the grain of the steak before cooking (this helps the marinade penetrate more deeply and the steak cook more quickly). Combine the marinade ingredients in a large bowl. Add steak to the bowl and turn until completely coated. Chill and marinate for at least 2 hours and up to overnight.
2. **Prepare the Grill:** Set one side of the grill to high heat and the other to medium.
3. **Grill:** Remove steak from marinade and gently shake off excess to leave a coating of marinade (the oil will help keep the steak from sticking to the grill). Grill steak on hot side of grill for a minute or two on each side for a good sear, then move to the cooler side. Cover and cook a few minutes more until done to your liking.
4. **Rest:** Remove steak from the grill and place on a cutting board. Cover with aluminum foil to hold in heat while the steak rests for 10 to 15 minutes. Slice steak across the grain with a long sharp knife.
5. **Bring excess marinade to a boil, simmer for several minutes, and serve with the steak. Delicious!**



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