

*Buy Local, Build a Future  
presents:*

**Livingston County Local Flavors**

A workshop connecting locally sourced ingredients,  
culinary art and ceramic art in Geneseo Central School.  
Mrs. Robinson's Life Skills class in collaboration with teaching  
artists Kala Stein and Glenn McClure.

[buylocalbuildafuture.com](http://buylocalbuildafuture.com)



### **Granny Smith Apple Muffins**

2 cups all-purpose flour  
½ cup sugar  
½ cup honey  
3 teaspoons baking powder  
2 teaspoons ground cinnamon  
½ teaspoon baking soda  
½ teaspoon salt  
2 eggs  
½ cup sour cream  
½ cup plain yogurt  
¼ cup butter, melted  
1 large granny smith apple

¼ cup brown sugar  
3 tablespoons all-purpose flour  
¼ tsp ground cinnamon  
2 tablespoons cold butter

In a bowl, measure dry ingredients. In another bowl, whisk the eggs, sour cream, yogurt, honey and melted butter. Fold into dry ingredients just until moistened. Fold in apples. Fill greased or paper-lined muffin cups two-thirds full.

Combine brown sugar, flour and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle rounded teaspoonful over each muffin. Bake at 400 degrees for 18-20 minutes. Cool for 5 minutes.



### **Strawberry Maple Bread Pudding**

1 loaf day-old MONK'S BREAD torn into small pieces  
4 cups milk  
1 cup brown sugar  
½ cup melted butter  
3 beaten eggs  
2 teaspoons vanilla extract

1 quart fresh strawberries sliced  
1 cup maple syrup


Preheat oven to 350 degrees. Butter a 9x13" baking dish. Combine bread, milk, sugar, butter, eggs, and vanilla in large bowl. Pour into prepared pan. Bake in preheated oven until nearly set, about 1 hour. Top with strawberries marinated in the maple syrup.



**Clyde's Genesee Valley Pasta Salad**

1 lb. BARILLA PLUS bow tie pasta cooked  
1 medium zucchini squash cubed  
1 medium yellow summer squash cubed  
1 small onion chopped  
1 medium tomato diced  
¼ cup NUNDA MUSTARD  
1 cup mozzarella cheese sticks chopped  
1 bottle Newman's Olive Oil and Vinegar dressing

Mix all ingredients together and chill.



**Larry's Geneseo**  
**Maple Syrup Chicken**

2 T. soy sauce  
1 cup water  
1 cup maple syrup  
3 T. dark sesame oil  
1 T. minced fresh ginger root  
2 tsp. ground white pepper  
6 skinless boneless chicken breast halves  
3 cups brown or jasmine rice cooked  
1 T. Cornstarch  
½ cup maple syrup

Mix the soy sauce, water, 1 cup maple syrup, oil, garlic, ginger, and pepper in a large resealable plastic bag. Set aside 1/2 cup of this marinade in separate container to make sauce. Poke holes in the chicken, or pound with meat mallet, put in bag, seal, and soak in remaining marinade overnight in refrigerator. Preheat the oven broiler. Lightly grease a baking dish. Remove chicken from marinade and discard all marinade left in plastic bag. Place chicken in the prepared baking dish and broil 5-8 minutes per side until juices run clear. Pour reserved ½ cup marinade and extra ½ cup maple syrup into a saucepan, bring to a boil, mix in the cornstarch, and cook, stirring constantly until thickened. Place chicken over the cooked rice, and top with maple sauce.



**Mr. Lander's Genesee Valley**  
**Italian Potatoes**

5 pounds small new potatoes  
1 cup olive oil  
1 cup melted butter  
1 cup grated parmesan cheese  
½ tablespoon basil  
½ tablespoon oregano  
½ tablespoon thyme  
½ tablespoon rosemary  
2 tablespoons chopped garlic  
1 tablespoon sea salt  
½ tablespoon black pepper  
½ cup grated parmesan cheese

Preheat oven to 400 degrees. Place the potatoes in a large saucepan of water. Cover; bring to a boil over high heat. Reduce heat; gently cook potatoes until tender but still firm, about 20 minutes. Drain. Place potatoes on a greased, rimmed baking sheet. Smash the warm potatoes with a masher to flatten slightly and break the skin. Mix together olive oil, butter, 1 cup Parmesan cheese, herbs, garlic, salt and pepper in large bowl; add the potatoes and toss well. Return coated potatoes to baking sheet and sprinkle with extra ½ cup parmesan cheese. Bake for 25 minutes until crispy.



### Geneseo Devils Spinach Cheese Bars

3 tablespoons butter  
3 eggs  
1 cup milk  
1 cup all purpose flour  
1 teaspoon salt  
½ teaspoon ground black pepper  
1 teaspoon baking powder  
2 tablespoons minced garlic  
½ cup chopped mushrooms  
4 cups mixed cheese (cheddar and mozzarella)  
1 (10oz) pkg. frozen chopped spinach

Preheat oven to 350 degrees. In a large bowl whisk together the first 8 ingredients until well blended. Add the mushrooms, spinach and cheese and blend evenly. Coat pan with non-stick spray, and pour the spinach mixture into pan. Bake for 30 minutes in the preheated oven until firm and golden. Cut into bars, serve warm.