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machineshed.com



FARM TO FORK

Bringing Farm Fresh Food to our Tables and Yours

FEATURES

The Machine Shed Restaurant was founded with a **Dedication to the American Farmer**. As part of this tradition, we support our farmers by using locally grown produce in our Machine Shed recipes and meals. Farmers markets are a **highlight** of Midwestern summers and a great way to show appreciation for the farms near you. To make the most of your experience, we've gathered a few markets to visit, some recipes to try and a few Gift Shop items to make meal prep easy as pie.

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Love fair food? Come find us!



THANK YOU

For being part of our family

FROM EAR TO EAR

Each summer we source a variety of products from local farmers near our Machine Shed Restaurants. One of our most popular items we purchase from local farms is fresh sweet corn. Sweet corn is planted shortly after the last frost in Spring, and is harvested in late Summer – typically July and August. Stop into our Sheds to try delicious sweet corn from our favorite local farmers!

DAVENPORT

Kurt's Green Acres and Little Red Barn, Davenport, IA
facebook.com/kurtsgreenacres

URBANDALE

Deardorff Farms, Adel, IA
facebook.com/Deardorff-Sweetcorn-275975606463/

PEWAUKEE

Bassie Farms, Colgate, WI
bassesfarms.com
facebook.com/BassesTasteOfCountryFarmMarket

LAKE ELMO

Costa Farms, Stillwater, MN
costafarm.com
facebook.com/costafarmgreenhouse

APPLETON

Mares Farm Market, Clintonville, WI
terrymaresfarmmarket.com

ROCKFORD

Rain Water Farms, Rochelle, IL
facebook.com/Rainwater-Farms-629183373856340



LOCALLY SOURCED

You can support local farmers in your area by purchasing from them directly at your local farmers markets. There are plenty of markets conveniently located near all of our Machine Sheds!

DAVENPORT

Freight House Farmers Market, Saturday 8A-1P
freighthousefarmersmarket.com

Quad Cities Growers Market, Various Locations and Time
growersmarkets.com

ROCKFORD

Rockford City Market, Friday 3:30-8:30P before Labor Day
and 3:30-7:30P after Labor Day
rockfordcitymarket.com

Edgebrook Farmers Market, Wednesday 9A-1P,
Thursday 3-6:30P
edgebrookshops.com/events/farmers-market

DES MOINES

Hotel Renovo Farmers Market, Thursday 4-7P
Des Moines Farmers Market, Saturday 7A-12P
desmoinesfarmersmarket.com

LAKE ELMO

Lake Elmo Farmers Market, Saturday 8A-12P
facebook.com/Hudson-Farmers-Market-on-CARMI-CHAE1-140544355962413/

PEWAUKEE

Waukesha Farmers Market, Saturday 8A-12P
waukeshafarmersmarket.com

Brookfield Village Farmers Market, Thursday 3-7P
villageofbrookfieldwi.com/farmers-market

Brookfield Farmers Market, Saturday 730A-12P
brookfieldfarmersmarket.com/about-us.html

APPLETON

Oshkosh Farmers Markets, Various Locations and Times
osfmi.com

Appleton Downtown Farm Market, Saturday 9A-12:30P
facebook.com/downtownappletonfarmmarket

Next to
Living
History Farms!

HR HOTEL RENOVO[®]
farmers' market



THURSDAYS 4-7PM

JUNE 9 to SEPT 1

near Machine Shed

FAST, EASY, FRESH! →

Freshen up your favorite recipes by adding ingredients from your local farmers market. While locally-grown sweet corn is a summertime Machine Shed favorite, there are plenty of other produce options to try. Simply replace store-bought vegetables in these recipes with fresh market selections to improve taste and **support our local farmers**.

> ASPARAGUS TOMATO QUICHE



WHAT YOU NEED

- 1 basic piecrust (9-inch), baked
- 1 cup asparagus pieces (1-inch)
- 3/4 cup shredded Italian cheese blend (3 oz.)
- 1 cup cherry tomato slices
- 6 eggs
- 1/2 cup milk
- 1/3 cup sour cream
- 1/2 tsp. salt
- 1/4 tsp. white pepper

DIRECTIONS

1. **HEAT** oven to 375°F. **BLANCH** asparagus in boiling water for 1 minute. **DRAIN** well. **SPRINKLE** cheese evenly in bottom of piecrust. **TOP** with asparagus and tomatoes in an even layer.
2. **BEAT** eggs, milk, sour cream, salt and pepper in medium bowl until blended. Carefully **POUR** over filling in piecrust.
3. **BAKE** in center of 375°F oven until center is almost set but jiggles slightly when dish is gently shaken and knife inserted near center comes out clean, about 40 minutes. **LET STAND** 5 minutes. **CUT** into wedges.

Recipe Courtesy of **Incredible Egg**

> FARMERS MARKET VEGETABLE, BEEF, BROWN RICE SALAD

WHAT YOU NEED

- 1 beef Top Round Steak, cut 3/4 inch thick (about 1 pound)
- 1 teaspoon olive oil
- 2 cups asparagus pieces (2-inch pieces)
- 1 medium yellow squash, cut lengthwise in half, then crosswise into 1/4-inch thick slices
- 3 cups hot cooked brown rice
- 1 cup diced, seeded tomatoes
- 1 cup canned garbanzo beans, rinsed, drained
- 1/4 cup fresh basil, thinly sliced
- 1/2 teaspoon salt

MARINADE

- 1/4 cup olive oil
- 2 tablespoons fresh lemon juice
- 1 tablespoon minced garlic
- 1 tablespoon honey
- 2 teaspoons fresh thyme, chopped
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper

DIRECTIONS

1. Combine marinade ingredients in small bowl. Place beef steak and 1/4 cup marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight. Reserve remaining marinade in refrigerator for dressing.

2. Remove steak from marinade; discard marinade. Place steak on rack in broiler pan so surface of beef is 2 to 3 inches from heat. Broil 12 to 13 minutes for medium rare (145°F) doneness, turning once. Remove; keep warm.
3. Heat oil in large nonstick skillet over medium-high heat until hot. Add asparagus and squash; cook and stir 7 to 8 minutes or until tender. Toss with rice, tomatoes, beans, basil, salt and reserved marinade in large bowl.
4. Carve steak into thin slices. Serve over rice salad.

Recipe courtesy of **Beef What's For Dinner**



> PICKLE SEASON




WHAT YOU NEED

- 8-10 cucumbers
- 2 cups white vinegar
- 2 cups apple cider vinegar
- 5 cups water
- 1 tbsp red pepper flakes
- 1 cup salt
- ½ cup garlic
- 1 tbsp mustard seed
- 1 tsp dry dill seed
- 2 cups fresh dill
- ½ tsp alum

DIRECTIONS

Cut pickles in desired form. Then bring water and salt, and vinegars bring to a boil. Remove from heat- add all other ingredients - pour over pickles let set in fridge for 5-7 days.



Chef Jeff is making The Machine Shed's new and soon to be famous homemade pickles! Watch this video to see how it's done, and follow the recipe to make your very own at home.

Jeff Grunder has worked for the Machine Shed **since** the summer of **1983**. Starting as a line cook and working his way up to Executive Chef and Chief Operating Executive – we like to think of him as **Mr. Machine Shed**! Come see him at the original Machine Shed in Davenport – he can tell you all about the Machine Shed and its recipes, past and present!

> ONE PAN PARMESAN PORK CHOPS AND VEGGIES

WHAT YOU NEED

- 1 pound ribeye (rib) pork chops, (4-5 chops)
- 16 ounces baby red potatoes, cut into 1 inch pieces
- 16 ounces green beans, trimmed
- 2 tablespoons olive oil
- 1 teaspoon fresh thyme, removed from stem
- 5 cloves garlic, minced
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 2/3 cup parmesan cheese, grated
- 2 tablespoons fresh parsley, chopped

DIRECTIONS

1. Preheat Oven To 400 Degrees. Spray Baking Sheet With Non-Stick Cooking Spray.
2. In a large mixing bowl combine the olive oil, thyme, garlic, pepper, salt and Parmesan cheese.
3. Brush about 1/2 of mixture on the top of the pork chops. Place pork chops on baking sheet.
4. Add the potatoes and green beans to the Parmesan mixture in the bowl and mix until combined. Place veggies on the baking sheet with pork chops.
5. Bake 20-22 minutes then broil for 3-4 minutes until the cheese is golden and the pork is completely cooked through reaching internal temperature between 145 degrees F. to 160 degrees F. Let rest 3 minutes.
6. Garnish with parsley and serve immediately.

Recipe Courtesy of [Pork Be Inspired](#)



MARKET FINDS

The Machine Shed Gift Shop has everything you need to make mealtime a **success**. From bringing farmers market items home in a Machine Shed tote, to prepping and serving up a delicious meal. **Visit** your local Machine Shed for the items below and be sure to check out our other products for more great ways to prepare your farmers market items at home.

Serrated claw cuts your prep time in half.

CHEF'N HULLSTER™
TOMATO HULLER

CRISP™ - ZESTER

Full zester is stored in the handle for a compact design.

CRISP™ - AVOCADO TOOL

Split, pit and slice!

Re-Use, reduce!

FARMERS MARKET
MACHINE SHED

MARY LAKE-THOMPSON
CANVAS BAG

CRISP™ - MELON KNIFE

Dual purpose items help get the job done quick!
This knife is also a seed scooper.

CRISP™ - LETTUCE KNIFE

Keeps greens from browning or bruising.

CRISP™ - SET OF 3 BERRY BASKETS

Rinsing, straining, storing.

PRODUCE - TOMATO SOY CANDLE

PRODUCE - KALE SOY CANDLE

Bring the best of the farm stand into your home!

A SUMMER TRADITION!

Come visit the Shed out in your local community this Summer!

MACHINE SHED ROCKFORD

August 9-14 | Boone County Fair
September 2-5 | Rock River Thresheree-Edgerton, WI

MACHINE SHED PEWAUKEE

August 4-14 | Wisconsin State Fair
August 18-21 | Milwaukee Journal Sentinel a la Carte at the Zoo

MACHINE SHED APPLETON

July 25-31 | EAA Airventure

MACHINE SHED URBANDALE

August 11-21 | IFAA- Sale of Champions
August 11-21 | Iowa State Fair Pie Contest Sponsor

MACHINE SHED DAVENPORT

August 2-7 | Mississippi Valley Fair

MACHINE SHED LAKE ELMO

August 26-28 | Woodbury Days

