

The logo features the words "School of Cooking" in a black cursive font, with "Martin's" in a red sans-serif font above the "o" in "School". The text is set against a light green horizontal bar.

Berry-Licious!

Hosted by Chef Sara Ivarson

July 7, 2007

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Turkey Quesadillas with Raspberry Chipotle Sauce

Ingredients

For chipotle sauce:

1 cup fresh raspberries or frozen unsweetened raspberries,
thawed

2 tablespoons sugar

1/4 cup Ruby Port

1 drained canned whole chipotle chile in adobo

For Turkey Quesadillas :

2 scallions

two 9- to 10-inch flour tortillas

2/3 cup coarsely grated Havarti (about 2 ounces)

1/4 pound thinly sliced turkey breast

6 slices crisp-cooked bacon

Instructions

Make chipotle sauce:

In a small saucepan combine sauce ingredients and simmer, stirring occasionally, until sugar is dissolved. In a blender or food processor puree sauce and strain through a fine sieve into a bowl. Make Turkey

Quesadilla:

Finely chop scallions. Arrange tortillas on a work surface and divide Havarti, turkey, bacon, and scallions evenly between them. Drizzle some chipotle sauce over filling. Top with the remaining tortillas and spray the top tortillas with the vegetable spray and bake 8 minutes or until golden and heated through. Cut into wedges and serve with the dipping sauce.

Spinach-Strawberry Salad

Ingredients

1/3 cup cider vinegar
3/4 cup sugar
2 tablespoons fresh lemon juice
1 teaspoon salt
1 cup vegetable oil
1/2 small red onion, grated
1 teaspoon dry mustard
1/2 teaspoon paprika
1 1/2 pounds fresh spinach, washed, and
torn into pieces (or bagged baby spinach)
2 cups strawberries, stemmed, sliced
1 cup chopped walnuts

Instructions

For the dressing, combine the vinegar, sugar, lemon juice, and salt in a small non-reactive saucepan and heat over medium heat until the sugar dissolves, stirring frequently. Remove pan from heat and let cool to room temperature. When cooled, whisk in the oil, onion, dry mustard and paprika until thoroughly combined. Set dressing aside. In a salad bowl, combine the spinach, hearts of palm, strawberries, and walnuts. When ready to serve, add some of the dressing, and toss gently. Serve the remaining dressing alongside the salad so diners may add more, if desired.

Mixed Berry Tart

Ingredients

8 whole graham cracker, coarsely broken
1/4 cup packed brown sugar
1/4 cup unsalted butter

6 ounces cream cheese, room temperature
1/3 cup granulated sugar
1/2 cup sour cream
2 tablespoons fresh lemon juice
1/2 teaspoon vanilla extract
2 pints raspberries or mixed berries

Instructions

For the Crust:

Preheat oven to 375°F. Grind crackers and sugar in processor until coarse crumbs form. Add butter and process until crumbs are evenly moistened. Press crumb mixture firmly onto bottom and up sides of 9-inch-diameter tart pan with removable bottom. Bake until crust is firm to touch, about 8 minutes. Cool crust on rack.

For the filling and topping:

Using electric mixer, beat cream cheese and sugar in medium bowl until smooth. Beat in sour cream, lemon juice and vanilla. Spread filling in cooled crust. Chill until firm, at least 4 hours. (Can be made 1 day ahead. Cover; keep chilled.) Arrange berries over filling. Whisk jam to loosen and drizzle over fruit if desired. Serve immediately or chill up to 3 hours.