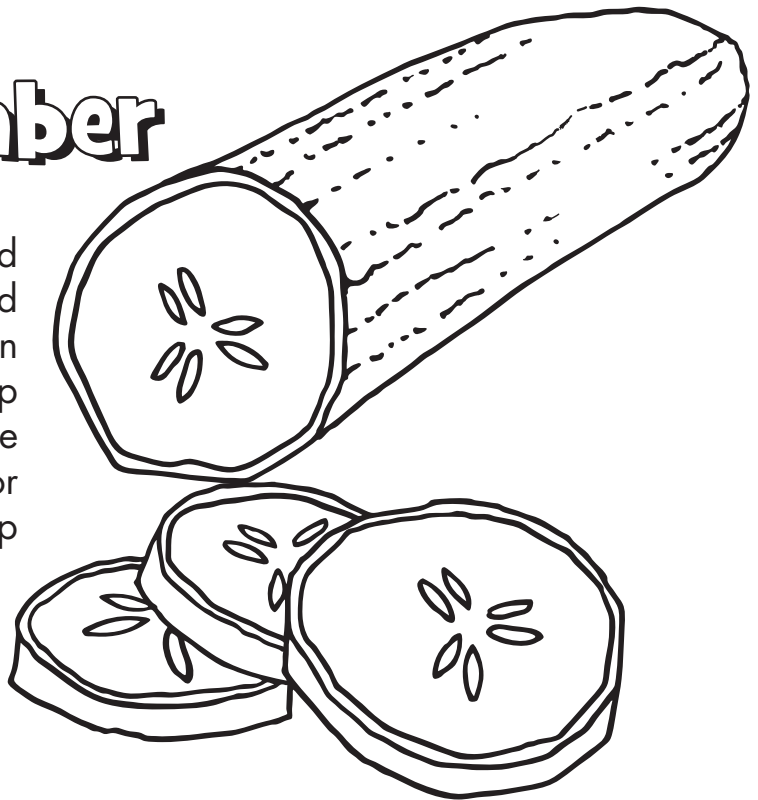


Farmers' Market

Late summer and early fall are the perfect time to visit the good folks at your local Farmer's Market. You can learn about different types of seasonal fruits and vegetables that you can take home and turn into simple and delicious dishes.

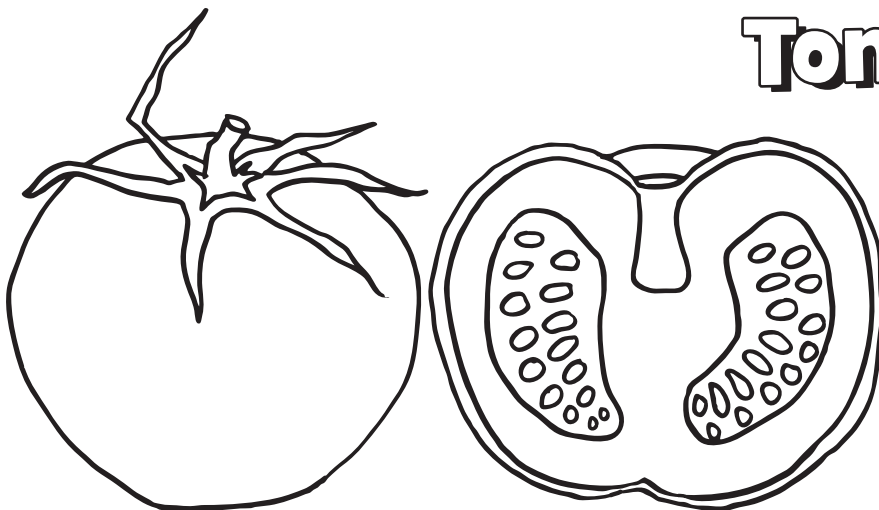
Cucumber

A popular dip in **Greece** is called **Tzatziki**. Cool cucumber is combined with creamy yogurt, tangy lemon juice, and savory dill. Mix it all up with olive oil, salt and pepper to make a tasty dip. Serve with pita bread or sliced cucumber 'chips'. Use the dip to put on top of sandwiches!



*Use cucumbers and tomatoes together in a refreshing cold Spanish soup called **Gazpacho**.*

Tomato



The **Caprese** salad celebrates the colors of **Italy's** flag with juicy red tomatoes, creamy white mozzarella, and spicy green basil. Drizzle olive oil and sprinkle salt for a simply delicious dish.