



Sustainable Farm Tours
Cooking Classes
Food Science Workshops

2006 Locations

Learn Great Foods Kitchens

1549 Glendale Avenue
Bay View (Petoskey), Michigan 49770
*in the Terrace Inn, by the campus
of the Bay View Association*

203 East Seminary
Mount Carroll, Illinois 61053
*in Hathaway Hall, on the campus
of the Campbell Center for
Historic Preservation Studies*

Farm Kitchens and Alfresco Dining

Sweeter Song Farm
4955 South Schomberg Road
Cedar, Michigan 49621

CSA Learning Center
at Angelic Organics
1547 Rockton Road
Caledonia, Illinois 61011

Learn Great Foods

203 East Seminary
Box 182
Mount Carroll, Illinois 61053

RECIPE:

Ground Goat Fritters

INGREDIENTS:

1 lb ground goat meat	1 tsp white pepper
1 onion minced	1 tsp cumin
2 eggs	1-1/2 Tbsp fresh herbs
1 C corn meal	Frying oil as needed
2 cloves garlic	

INSTRUCTIONS:

- 1 Mix all ingredients in large bowl thoroughly
- 2 Portion into small half-dollar sized patties
- 3 Put frying oil in pan. Heat over medium high heat, just before oil smokes, fry fritters until golden brown
- 4 Serve with peach salsa, apple chutney or other favorite topping!

*Eric Hefner of Monarch, Pellston
Cooking with Learn Great Foods*

BONUS RECIPE:

Peach Salsa

INGREDIENTS:

3 peaches diced
_ onion minced
1 clove garlic
1 Tbsp fresh herbs
S&P TT ("salt and pepper, to taste")
2 Tbsp vegetable oil

INSTRUCTIONS:

Put all ingredients in bowl
and mix well.

BONUS RECIPE:

Apple Chutney

INGREDIENTS:

4 peeled diced apples
2 garlic cloves minced
_ red onion
_ C apple cider vinegar
_ C brown sugar
S&P TT
1 Tbsp fresh herbs
1 Tbsp oil

Lightly sweat onions, add garlic
and sauté for one minute. Add vin-
egar and sugar and bring to a slow
simmer. Reduce until sauce thick-
ens, and remove from heat. Fold in
apples and add herbs and spices.

Chill before service.

For Reservations or More Information

Call toll-free (866) 240-1650
or visit our website
www.learngreatfoods.com