

## Madison Herb Society

## **Summer's Bounty Potluck**

August 19, 2019

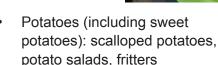
5:30–7:00 p.m., Olbrich Botanical Gardens **2019 Theme: Viva Vegetables!** 

To celebrate summer's bounty in our gardens and farmer's markets, our potluck this year will be vegetarian. Dishes should feature vegetables and herbs.

You may include dairy and eggs (as well as mushrooms, sprouts, grains, fruit, etc.) as ingredients, since we are not proposing a stricter vegan meal.



- Tortilla wraps, enchiladas, tortas, sopas, gorditas
- Pasta or grain salads: noodles, soba, ubon, rice, quinoa, tabbouleh, barley
- · Green salads, bean
- salads, broccoli-raisin salad, beet and orange salad
- Quiches (large or mini): leek, mushroom, caramelized onion, fennel, tomato
- Vegetable lasagna: mushrooms, spinach, butternut squash, eggplant
- Frittatas: with Swiss chard, spinach, or other veggies
- Empanadas or samosas (mini): mushroom, leek, curried potato, broccoli
- Eggplant dishes: eggplant parmesan, ratatouille



- Deviled eggs with minced veggies and herbs
- Stuffed vegetables:peppers, squash, tomatoes, mushrooms, onions
- Kabobs: grilled or roasted veggies with dipping sauce
- Veggie antipasti: caprese salad, crostini, panzanella, olive salad
- Veggie spring rolls, lumpia, or other filled rolls
- Salsas, dips, and spreads: muhammara (red pepper dip), hummus, baba ganoush, bean dips, cowboy caviar, spicy Asian eggplant spread, so many kinds of salsa!
- Fritters: zucchini, potato, corn, carrot, fried green tomatoes

- Gratins: cauliflower, potato, corn
- Pan-roasted vegetables, baked beans
- Bruschetta and crostini: tomatoes, butternut squash, mushrooms, bell peppers
- Muffins: corn, pumpkin
- Desserts: carrot cake, zucchini chocolate cake, sweet potato pie, beet brownies, pumpkin pie & other pumpkin desserts, cupcakes, bread pudding, and more.

Be sure to bring your own table service: plate, fork, spoon, knife, napkin and cup/glass.

