

The *ultimate* local summer meal

Chef Graham Dodds creates a feast with fresh-from-the-farm produce

By [Writer Name](#) | Staff Writer
Published Month Date, Year



Farm-to-table. The phrase has been around so long that it's on the verge of cliché. Yet the practice has only recently drawn a wider circle of home cooks around the core of early adopters. Greater availability of locally raised products has dovetailed with increased public awareness about where our food comes from and how it's farmed.

Early on, chefs were privileged figures in the farm-to-table movement, sourcing local products that shoppers couldn't get. Although that's still the case with specialty vegetables, North Texas home cooks have more options than ever for buying a cornucopia of farm-fresh goods. Farmers markets have multiplied across north Texas in the past few years; co-ops and CSAs — community supported agriculture groups — are also on the rise; and supermarkets have stepped up their game with more produce from Texas farms. It all adds up to bringing more mainstream cooks into the farm-to-table fold.

Summer ratatouille

[ORIGINS](#)[RECIPE](#)

Squash and eggplant

(Comeback Creek Farm, Pittsburgh, Texas): Dodds is among the chefs supporting this farm, but home cooks can too. You can buy a variety of seasonal vegetables through the farm's Community Supported Agriculture (CSA) program (sign up at comebackcreek.com). Farm-share memberships are available for the year (summer, fall and spring), or just one season; choose your pick-up site: Deep Ellum, Richardson or Coppell. [for map: Co Rd 2119, Pittsburg, TX 75686]

Tomatoes

(J.T. Lemley's Tomatoes, Canton): We like the tomatoes that this popular Canton farmer sells at the Dallas Farmers Market on Saturdays, in a stall on the north side of the shed. [for map: 590 VZ County Rd 2143, Canton, TX 75103]

Herbs

(Herbco Texas, previously known as Generation Farms, Rice, Texas): This certified organic herb farm supplies herbs to many Dallas-area supermarkets, sometimes under the store's private label. herbco.net. [for map: 1109 N McKinney St, Rice, TX 75155]

Jerry's Grilled Chicken

[ORIGINS](#)[RECIPE](#)

Squash and eggplant

Windy Meadows Chicken, Campbell, Texas: Windy Meadows Family Farm

[Choose a dish to for ingredients origins and recipes](#) site. The



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Summer ratatouille

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Ingredients

4 red bell peppers, cut in half, seeds removed
5 tablespoons grapeseed oil, plus more as needed (divided use)
1 medium onion, diced
2 large cloves garlic, minced
5 tomatoes, blanched, peeled and diced
2 yellow summer squash, cut into 3/4-inch cubes
2 zucchini, cut into 3/4-inch cubes
1/2 teaspoon crushed chili flakes
1 tablespoon sherry vinegar or more, to taste
1 bunch chives, thinly sliced
1/2 bunch Italian parsley, chopped
1/2 to 3/4 bunch basil, chopped

Directions

Preheat oven to 400 F.

Toss eggplant with salt to coat and let drain in a colander for at least 30 minutes.

Toss halved peppers in bowl with just enough grapeseed oil to coat (about 1 tablespoon). Season with salt to taste. Place on a sheet pan and roast in oven for 20 to 30 minutes, or until soft. Remove from oven, let sit in a bowl covered with plastic wrap for 10 minutes (to steam the skins loose). Peel off skin, and cut into large dice.

In a large pot, heat 2 tablespoons of the grapeseed oil over medium heat. Add onions, sprinkle with salt, and sweat onions (sauté without browning)

Choose a dish to for ingredients origins and recipes

