

IN-SEASON EATS

Springtime Cooking in Northwest Florida

Celebrate Earth Day by cooking with in-season fruits and vegetables from your local market. Check out what's in season for Spring and where to get it using our local market guide. Need some inspiration? We've compiled some of our favorite recipes.

SPRING

WHAT'S IN SEASON?

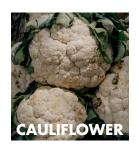








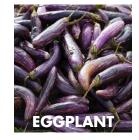
























ORANGES



PUMPKINS















NORTHWEST FLORIDA

LOCAL MARKETS

BAILEY'S PRODUCE

4301 N Davis Hwy, Pensacola, FL 32503 (850) 332-5959

Hours: Monday - Friday 8am-7pm, Sunday 10am-4pm

SPECIALIZES IN:

Local produce, specialty foods, local honey, nursery plants including annuals, perennials, and herbs.

Also Available: Local meat products

EAST HILL MARKET

1216 N 9th Ave Pensacola, FL 32501 (850) 469-1432

Hours: Monday - Friday 9am-7pm, Saturday 9am-4pm

SPECIALIZES IN:

Local produce, specialty foods, local beer & wine, coffee, homemade soups, salads, and sandwiches.

Also Available: Speciality Italian and vegetarian dishes

THE FARM - PENSACOLA PRODUCE MARKET

6404 Mobile Hwy, Pensacola, FL 32526 (850) 944-6911

Hours: Wednesday - Saturday 9am-5pm, Sunday 10am-5pm

SPECIALIZES IN:

Local produce, specialty foods, local honey, prepared foods, specialty and vintage soda

Also Available: Food trucks and local vendors

WENDT FARM & NURSERY

5191 Chumuckla Hwy Pace, FL 32571 (850) 994-9444

Hours: Monday - Saturday, 9am-5pm & Seasonal

SPECIALIZES IN:

Local produce & seasonal vegetables, seasonal plants including Easter lillies, pointsettas, mums, and flowering hanging baskets

Also Available: Homemade ice cream



SPRING PRODUCE RECIPE GUIDE

- Avocado Spinach Salad
- Balsamic Tomato Bites
- Breakfast Peppers
- Low-Carb Lunchables
- Roasted Cabbage
- Sweet Potato Gnocchi
- Strawberry Feta Salad
- Easy Italian Stuffed Chicken

- Prosciutto Wrapped Asparagus
- Beet Salad with Arugula
- Grapefruit Alaska
- Grandma's Collard Greens
- Baked Eggplant Parmesan
- Oven Roasted Corn on the Cob
- Thai Mango Chicken
- Balsamic Goat Cheese Grilled Plums