

Flint Farmers' Market/ Flint Food Works

FLINT

CELERY ROOT AND SMOKED WHITEFISH CAKES WITH GARLIC AIOLI

4-6 People

INGREDIENTS:

For Aioli

- 2 Garlic Cloves
- Juice of ½ Fresh Lemon
- 1 Tsp. Dijon Mustard
- 2 Egg Yolks
- 1 Cup Grapeseed or Canola Oil
- Salt & Pepper to taste

For Cakes

- 1 Cup peeled and shredded Celery Root
- 1 Lb. smoked Whitefish, skin removed and broken into chunks
- 1 Shallot, minced
- 1 Tbsp. Parsley, chopped
- ¼ Cup Mayonnaise
- 1 Egg, beaten
- 1 Tbsp. Dijon Mustard
- 1 Cup Matzo Bread Crumbs
- Salt & Pepper to taste
- Vegetable Oil for cooking

COOKING DIRECTIONS:

1. *For Aioli*- Put garlic cloves, lemon juice and mustard in a small blender or food processor and blend on high speed.
2. Add egg yolks and then slowly drizzle in oil while blender is running until you achieve a thick consistency.
3. Season with salt and pepper. Reserve in refrigerator.
4. *The Cakes*- Combine shredded celery root, smoked whitefish, minced shallot and parsley in a bowl. Fold together, taking care not to break up the chunks of white fish.
5. Add mayonnaise, egg, Dijon mustard and breadcrumbs. Fold to combine.
6. Make small balls, about ¼ cup size, and form patties.
7. Sauté in vegetable oil over medium heat, allowing crab cakes to brown on each side and fully cook in the middle.
8. Serve with a dollop of garlic aioli.

FEATURED RECIPE | Flint Farmers' Market/Flint Food Works

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CHEF GARTLAND

Sean Gartland is a Flint native and graduate of Johnson & Wales University in Providence, Rhode Island. Following graduation, Gartland spent time cooking in various Michigan hotels and restaurants such as the Trillium Restaurant at the Grand Traverse Resort and Forté in Birmingham.

With the blessing of the great chef that he was working under, he moved on to Chicago. His experiences working in restaurants like Zealous, Charlie Trotters To Go, and North Pond (to mention a few) opened his eyes to a whole new world of technique and tastes. Living and working in such a vibrant city, with so many cultural influences to draw from, was a priceless experience. He was honored to be hired as a chef instructor at The Chopping Block Cooking in Chicago, where he discovered the powerful impact of teaching others to cook and love food.

Gartland's latest position is with the Flint Farmers' Market as its Culinary Director. He also oversees the Flint Food Works Culinary Business Incubator Program, where he works to bridge the gap between the public and the great local food producers who make the Market their home.

He is happy to say that from here on out he is dedicated to bringing the knowledge and skill that has been passed along to him by so many great chefs to the Market guests and fledgling businesses of the Flint Food Works.

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in The Flint Farmers' Market
Commercial Kitchens

FLINT FOOD WORKS

300 E. First Street | Flint, Michigan | flintfoodworks.com

CULINARY BUSINESS INCUBATOR

FLINT Farmers' Market

WE ARE OPEN ALL YEAR ROUND
Tuesdays - Thursdays - Saturdays
300 East First Street Flint, MI 48502
810.232.1399 flintfarmersmarket.com

FLINT FARMERS' MARKET

PHOTOS | RYAN GARZA



Over 1.3 million visitors have enjoyed the new Flint Farmers' Market since its opening in June of 2014. With a great selection of fresh produce vendors, unique restaurants, and artisanal food products, shoppers are welcomed with a new and unique experience on every visit. "The expansion allowed us to open up to so many new and exciting vendors," said Market Manager Karianne Martus. "With any market, but especially one as historic as ours, it's not the building that makes the market it's the vendors themselves. We have a really great community of vendors here, which makes our market feel very much like a family."

In addition to diversifying and adding more unique vendors, the 32,000 square-foot site houses a commercial kitchen designed to serve as an incubator and test kitchen for entrepreneurs and current market vendors alike. The Flint Food Works is a unique venture in Genesee County with the goal of providing a facility for food-based businesses to establish a product, perfect their recipe, and develop a business model that will help them grow. As a culinary business incubator, the Flint Food Works mission is to help entrepreneurs get off the ground and take a product from the field to the market. For Flint to continue its progress toward becoming a diverse, exciting, and prosperous place to live, local businesses need to thrive, and local entrepreneurs need to be encouraged to bring their passion to the community.

The market also offers a large meeting room that seats 200 people and can be used for community meetings and private events all year round. The room sits adjacent to a state-of-the-art demonstration kitchen where cooking demonstrations and culinary classes are held on a regular basis. Providing a stage on which to feature healthy, locally grown fruits and vegetables is an important mission to FFM Culinary Director Sean Gartland. "It's one thing to offer space to sell vegetables, but to show people how they can incorporate these ingredients into their everyday diet is pretty special," added Gartland.

"We have an opportunity each day to change someone's life and improve their health simply by showing them how to use the great products featured in our market. □

Flint Farmers' Market Hours of operation:

Tues. & Thurs. 9:00am-6:00pm
Saturday 8:00am-5:00pm

For over 70 years the Flint Farmers' Market was housed in a quaint historic building nestled along the banks of the Flint River. Its location, just outside the downtown proper of Flint, made it a destination for the city's diverse population as well as an attraction for a multitude of visitors who ventured in from the surrounding suburbs. In the summer of 2014, a historic move was made to relocate the beloved market downtown. A shift of less than a mile would turn out to be one of the most monumental projects to reshape the downtown area in decades.

The relocation of the Farmers' Market was part of a proposed \$32 million downtown redevelopment project. Joining the Flint Farmers' Market in its new location are the Michigan State University's College of Human Medicine, Genesys Hospital's Downtown PACE Center and Hurley Hospital's Children's Center. With this move, a new health and wellness district was formed in downtown Flint.

