

New Jersey Farm Market & Garden Center

Welcome to our farm, located in the heart of Passaic County, New Jersey!

Recipe of the Week

- [Farms View Carrot Cake](#)

[October 10, 2021](#)
[Ingredients: Cake 1 1/2 cup oil 3 eggs 1 tbsp. cinnamon 2 teas. vanilla 2 cups shredded carrots 1 cup chopped walnuts 2 cups sugar 2 cups flour, sifted 2 teas baking soda 1 teas salt 1/2 cup crushed pineapple \(Drained\) Icing \(Dana doubles!\) 3 oz cream cheese 1 stick butter 1/4 cup chopped walnuts 1 1/4 cup powder sugar 1/8 cup crushed pineapple, drained](#)
[Instructions: Cake: Combine ingredients by hand. Butter 9" x 13" glass pan. Bake for 55 minutes at 350 degrees. Allow to cool then ice with cream cheese icing. Icing: Cream butter, cheese, and sugar until fluffy. Add walnuts and pineapple and then ice carrot cake. Can also be made into individual portion control muffins](#)
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- [Tomato & Arugula Salad](#)

[September 25, 2021](#)
[Ingredients: 4 Large tomatoes 2/3 cup salad oil 1/4 cup vinegar 1 Tablespoon sugar 1/2 teaspoon salt 1/4 teaspoon pepper 2 bunches of arugula 2 teaspoons sesame seeds toasted](#)
[Instructions: In medium bowl mix oil,](#)

[vinegar, sugar, salt and pepper. Cut tomatoes into wedges & gently toss with oil mixture. Cover & refrigerate for at least 1 1/2 hours. To serve, arrange arugula on large platter; top with marinated tomatoes mixture. Sprinkle with sesame seeds and serve. Compliments of Farmsview.com...Read more...](#)

- [Baked Onions](#)

[September 22, 2021Ingredients: Vidalia Onions or any other sweet onion Beef Bouillon Cubes \(1 per onion\) Butter Water Instructions: In a baking pan, pour 1/4" of water. Peel onions, carve hole in center of onion, just large enough to hold a Bouillon cube. Place onions in pan, put 1 beef bouillon cube in center of onion and place a slice of butter on top of each cube. Cover pan and bake at 375 for approx. 45 mins or until fork tender. You can also bake in Microwave Oven. Compliments of Farmsview.com...Read more...](#)

- [Corn Salsa](#)

[July 13, 2021Ingredients: 1/3 C Apple Cider Vinegar 1/3 C Pecan Oil 3 T Sugar 1 Can Black Eyed Peas, rinsed and drained 2 Cups FRESH corn, blanched for 1 min and cur off cob 1/2 Red Pepper finely chopped 1 small red onion finely chopped 6 T Fresh Cilantro Instructions: Combine apple cider vinegar, pecan oil, and sugar. Mix and heat in microwave until sugar is dissolved. In a separate bowl, mix black eyed peas, fresh corn, red pepper, red onion, and cilantro. Add liquid. Compliments of Farmsview.com...Read more...](#)

- [Eggplant Parmesan](#)

[June 18, 2021Ingredients 1 large eggplant, sliced 1/4' 2 cups ricotta 2 large egg beaten 2 tbsp parsley 2 tbsp oregano 1 tsp minced garlic 3 cups tomato sauce 8 oz shredded mozzarella cheese Grated Parmesan cheese Italian bread crumbs](#)

Instructions Dip eggplant into egg and bread crumbs. Place on oiled cookie sheet and broil for 3-4 minutes or until browned on each side. Place slices on paper towel to drain. Preheat oven to 350. In a small bowl combine ricotta, 1 egg, and spices. Spread 1 cup tomato sauce in 9" x 13" baking dish. Layer eggplant, cheese mixture & mozzarella. Repeat layers with remaining ingredients. Top with sauce and sprinkle with parmesan cheese. Bake 45 minutes, let stand 10 minutes before serving. Compliments of: Farms View Roadstand...Read more...

- Rhubarb Cake

June 15, 2021Ingredients 1 1/2 cup packed brown sugar 1/2 cup shortening 1 cup sour cream or butter milk 1 egg 2 cups flour 2 cups diced rhubarb 1/2 cup sugar 1 tsp baking soda 1/2 tsp salt 2 tsp cinnamon Instructions Cream brown sugar & shortening, then add egg. Sift together flour, salt, and soda. Alternately add small amounts of flour mixture and milk to egg mixture. Fold in diced rhubarb. Pour into greased 9" x 13" pan. Combine sugar and cinnamon and sprinkle on top of cake batter. Bake in 350 degree oven for 35-40 minutes. Serve with whipped cream or ice cream. Compliments of: Farms View Roadstand...Read more...

- Broccoli Salad

May 30, 2021Ingredients: 1 large head broccoli 1/8 cup sweet onion, finely chopped 6 slices good quality bacon, cooked & chopped 1/4 cup unsweetened dried cranberries 4 Tbsp raw sunflower seeds 1 Tbsp apple cider vinegar 2 Tbsp extra virgin olive oil 2-3 tsp milk 1/4 tsp raw honey 1/8 tsp mustard powder Himalayan sea salt and pepper to taste Instructions: 1. In a large bowl, mix together the broccoli, onion, bacon,

[cranberries and sunflower seeds.](#)[2. In a separate small bowl, whisk together the apple cider vinegar, olive oil, milk, raw honey, mustard powder, sea salt and pepper.](#)[3. Pour dressing over mixture and stir well. Refrigerate overnight. Remove from fridge about 10 minutes before serving, to allow dressing to soften....](#)[Read more...](#)

- [Salmon with Tomatoes](#)

[April 25, 2021](#)[Ingredients: 3 ripe tomatoes chopped or 1 14oz can of petite diced tomatoes drained](#)[2 cloves of garlic, chopped](#)[1/4 cup onion, chopped fine or 1 teaspoon onion powder](#)[3 tablespoons Olive Oil](#)[2 tablespoons of Lemon Juice \(Juice from 1/2 of a Lemon\)](#)[1 1/2 teaspoons of fresh Oregano or 3/4 teas of dried](#)[1 1/2 teaspoons of fresh Thyme or 3/4 teas of dried](#)[1 teaspoon salt](#)[3/4 teaspoon pepper](#)[Instructions: Mix above ingredients together in a bowl Place 1 – 1 1/4 pounds of Fresh Salmon cut in 2" strips into a glass dish or foil pan, top with Tomato Mixture. Bake 25 mins at 400 degrees or until Salmon flakes with a fork ** Salmon can be prepared and refrigerated for 6 hrs prior to cooking it.** Recipe says to bake Salmon and mixture in foil, however I always bake it in a glass dish or foil pan topped with foil](#)[Compliments of Farms View Roadstand](#)<http://farmsview.com>...[Read more...](#)

- [Tomato Zucchini Pasta Supper](#)

[April 22, 2021](#)[Ingredients: 1 medium onion, chopped](#)[2 cloves garlic, minced](#)[1/4 cup olive oil](#)[2 cups fresh tomatoes, peeled & cubed](#)[4 small zucchini, julienned](#)[2 Tbsp chopped fresh basil](#)[1/2 teas salt](#)[1 pound linguini or spaghetti cooked & drained](#)[Directions: In a large skillet sauté onion & garlic in oil until tender Add tomatoes and zucchini; sauté until tender. Add basil, salt &](#)

[pepper. Serve over hot pasta. Compliments of Farms View Roadstandhttp://farmsview.com...Read more...](#)

- [Zucchini, Tomatoes, & Peppers](#)

[April 20, 2021Ingredients: 2 lbs zucchini3 Tbsp. oil1 cup onions, sliced1/4 cup green peeper, chopped2 cups peeled & chopped tomatoes1 teas. fresh basil, chopped1/2 teas. oreganoSalt & pepper to taste Instructions: Wash, trim and slice zucchini. Heat the oil & saute the onions till wilted, add zucchini and peppers cook 3-4 mins. Stir in tomatoes, herbs, salt & pepper. Saute until all vegetables are tender. Serve with grated Parmesan cheese....Read more...](#)

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