



What's in the bag!

This week's share consists of items from, GROWN Locally, East View Orchard, Kerns Sweet Corn and Annie's Gardens and Greens.

Estimated amounts for Aug 11th & Aug 13th

Full Share: Carrots, Chives, Cucumbers, Eggplant, Beets, Green Beans, Summer Squash, and New Potatoes

1/2 Share: Swiss Chard, Sage, Cucumbers, Tomatoes, Beets, and Green Beans or Kohlrabi or Zucchini.

You may find substitutes and/or varying amounts of produce in your share. It depends on what vegetables we have in Annie's gardens. Weather plays a major role in what produce is available.

In this Issue:

Summer's Bounty Soup	1
Beet Cake	1
Cucumber Sandwiches	1
Sage Tea Bread	2
Buttery Garlic Potatoes	2
Grilled Zucchini & Summer Squash Salad with Citrus Splash Dressing	2

SUMMER'S BOUNTY SOUP

Ingredients:

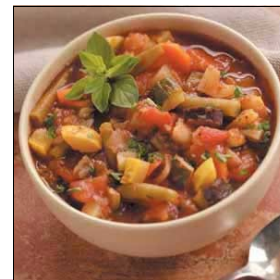
- 4 medium tomatoes, chopped
- 2 medium potatoes, peeled and cubed
- 2 cups halved fresh green beans
- 2 small zucchini, cubed
- 1 medium yellow summer squash, cubed
- 4 small carrots, thinly sliced
- 2 celery ribs, thinly sliced
- 1 cup cubed peeled eggplant
- 1 cup sliced fresh mushrooms
- 1 small onion, chopped
- 1 tablespoon minced fresh parsley

- 1 tablespoon salt-free garlic and herb seasoning
- 4 cups V8 juice

Directions:

In a 5-qt. slow cooker, combine all the ingredients. Cover and cook on low for 7-8 hours or until the vegetables are tender. **Yield:** 12-14 servings (about 3-1/2 quarts).

<http://www.tasteofhome.com/recipes/Summer-s-Bounty-Soup>



Beet Cake

Ingredients:

- 4 ounces semisweet chocolate, chopped
- 1 cup butter, softened, *divided*
- 1-1/2 cups packed dark brown sugar
- 3 eggs
- 2 cups pureed cooked beets
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- Confectioners' sugar



- In a microwave, melt chocolate and 1/4 cup butter; stir until smooth. Cool slightly. Meanwhile, in a large bowl, cream the remaining butter and brown sugar until light and fluffy. Beat in eggs.
- In a small bowl, combine the chocolate mixture, beets and vanilla.
- Beat into creamed mixture (mixture will appear separated). Combine flour, bak-

- ing soda and salt; gradually add to creamed mixture.
- Pour into a greased and floured 10-in. fluted tube pan. Bake at 375° for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely. Before serving, dust with confectioners' sugar. **Yield:** 16-20 servings. <http://www.tasteofhome.com/recipes/Beet-Cake>

Reminders!

- Next CSA delivery will be Aug 18th & Aug 20th.
- Please send in your payments by mailing them to Annie's Gardens & Greens 30975 Lincoln Rd, Fort Atkinson, IA 52144
- Please return CSA bags at your drop site to be picked up for the next delivery.



Cucumber Sandwiches

Ingredients:

- 1 carton (8 ounces) spreadable cream cheese
- 2 teaspoons ranch salad dressing mix
- 12 slices pumpernickel rye bread
- 2 to 3 medium cucumbers



Directions:

In a bowl, combine cream cheese and dressing mix. Spread on one side of each slice of bread. Peel cucumbers if desired thinly slice and place on six slices of bread. Top with remaining bread. Serve immediately. **Yield:** 6 servings.

<http://www.tasteofhome.com/recipes/>

SAGE TEA BREAD

Ingredients:

- 1/2 cup milk
- 2 tablespoons minced fresh sage *or* 2 teaspoons rubbed sage
- 1/2 cup butter, softened
- 1/2 cup sugar
- 2 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Directions:

#1 In a small saucepan, heat milk and sage just until warm (do not boil); set aside to cool. In a bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk mixture.

#2 Pour into a greased 8-in. x 4-in. loaf pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. **Yield:** 6 servings.

<http://www.tasteofhome.com/recipes/Sage-Tea-Bread>

Buttery Garlic Potatoes

Ingredients:

- 6 small red potatoes, quartered
- 1/4 cup butter, melted
- 1 teaspoon seasoned salt
- 1 teaspoon paprika
- 1 teaspoon dried parsley flakes
- 1 teaspoon minced garlic



small bowl, combine the butter, seasoned salt, paprika, parsley and garlic; pour over potatoes and toss to coat.

#2 Microwave, uncovered, on high for 8-10 minutes or until potatoes are tender, stirring frequently. **Yield:** 4 servings.

<http://www.tasteofhome.com/recipes/Buttery-Garlic-Potatoes>

Directions:

#1 Place the potatoes in a 2-qt. microwave-safe dish. In a

GRILLED ZUCCHINI & SUMMER SQUASH SALAD WITH CITRUS SPLASH DRESSING

Ingredients:

2 tablespoons grated orange rind, 3/4 cup fresh orange juice (about 3 oranges) 1/2 cup fresh lime juice (about 3 limes), 3 tablespoons honey, 2 teaspoons olive oil, 1/2 teaspoon salt, 1/4 teaspoon crushed red pepper, 2 red onions, 4 zucchini, each halved lengthwise (about 1 1/4 pounds), 4 yellow squash, each halved lengthwise (about 1 pound), Cooking spray, 3 tablespoons thinly sliced fresh basil

Directions:

Combine first 7 ingredients in a large zip-top plastic bag. Peel onions, leaving root intact; cut each onion into 4 wedges. Add onion, zucchini, and yellow squash to bag. Seal and marinate in

refrigerator 1 hour, turning bag occasionally.

Prepare Grill

Drain vegetables in a colander over a bowl, reserving marinade. Place vegetables on a grill rack coated with cooking spray, and grill for 8 minutes or until tender;

turn and baste occasionally with 3/4 cup of the marinade. Place the vegetables on a serving platter; sprinkle with the basil. Serve the vegetables with the remaining marinade.

<http://find.myrecipes.com/recipes/recipefinder.dyn?>

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