

Annie's Gardens and Greens—What's in the bag!

11/24/2010

Volume 2, Issue 54

This week's share consists of items from Grown Locally, Annie's Gardens and Greens, & Stone Creek Farms a division of Plant Peddler.

Estimated produce for Nov. 17th and Nov. 19th

Full Share: Potatoes, Beets, Tomatoes, Carrots, Kale, Rosemary,
Butternut Squash

1/2 Share: Potatoes, Rosemary, Carrots, Kale

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

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Reminders!

- Next CSA delivery will be Dec 1st & Dec 3rd.
- 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.



Turkey Croquettes with Mushroom-Rosemary Gravy

Ingredients

- 1 clove garlic, cracked from skin
- 1/2 small onion
- 1 rib celery, chopped
- 1/4 small red bell pepper, chopped
- 1 cup cooked, chopped turkey meat, white and dark
- 1 cup leftover mashed potatoes
- 1 egg
- Salt and pepper
- 2 teaspoons poultry seasoning
- Few sprigs parsley, leaves only
- 1 cup Italian bread crumbs
- 3 tablespoons butter
- 4 tablespoons extra-virgin olive oil
- 12 cremini mushrooms, thinly sliced
- 3 to 4 sprigs fresh rosemary, finely chopped
- 2 tablespoons all-purpose flour
- 3 cups chicken stock
- 1/2 cup grated Romano, a couple of handfuls

Directions

1. Place the garlic, onion, celery and red bell pepper in food processor and pulse to fine chop. Add turkey, potatoes, egg, salt, pepper, poultry seasoning, and parsley leaves then pulse to process and combine the mixture. Remove bowl from base and blade from the bowl. In a medium mixing bowl combine the turkey mixture with 3/4 cup bread crumbs.
2. Heat a small skillet over medium heat with



2 tablespoons butter and 1 tablespoon oil. When butter melts add the mushrooms and cook until dark and tender, 5 to 6 minutes. Season the mushrooms with salt and pepper and add rosemary to the pan. Sprinkle the flour over the mushrooms and cook a minute. Whisk in the stock, bring to a bubble and thicken, 5 minutes, over medium-low heat.

3. Preheat a nonstick skillet with 3 tablespoons extra-virgin olive oil over medium heat.
4. Use a conical or round ice cream scoop to form 8 croquettes. Combine cheese and remaining 1/4 cup of bread crumbs on a plate. Coat the croquettes in cheese and bread crumbs and saute in hot oil until deeply golden all over, 5 to 6 minutes for each batch. Remove and drain on paper towels. Serve the croquettes with rosemary gravy poured down over them.

<http://www.foodnetwork.com/recipes/rachael-ray/turkey-croquettes-with-mushroom-rosemary-gravy-recipe/index.html>

Sausage and Kale Thanksgiving Dressing

Ingredients

- 4 tablespoons unsalted butter, plus more for greasing
- 1 pound sweet Italian fennel sausage, casings removed, broken into small pieces
- 3 large leeks, white and light-green parts only, sliced
- 1/2 medium butternut squash, peeled and diced
- Kosher salt and freshly ground pepper
- 1 bunch kale, leaves trimmed and chopped
- 1 pound stale onion focaccia, cubed

- 1 large egg
- 2 cups low-sodium chicken broth or turkey stock
- 1 cup diced parmesan cheese, plus 1/4 cup shredded

Directions

Preheat the oven to 350 degrees F. Butter a 3-quart casserole dish.

Heat 1 tablespoon butter in a large Dutch oven or heavy pot over medium heat. Add the sausage and cook until golden brown, about 6 minutes. Add the leeks and squash and season with 1



teaspoon each salt and pepper; cook until the leeks are soft, about 3 minutes. Add the kale, toss and cover until the kale wilts, about 4 minutes. Add the focaccia cubes and the remaining 3 tablespoons butter and toss until the butter melts.

Whisk the egg and chicken broth in a bowl until smooth;

stir in the diced parmesan and 1 teaspoon salt. Pour the broth mixture over the bread mixture; cook until the liquid is absorbed by the bread, about 1 minute.

Transfer the bread mixture to the prepared casserole dish. Scatter the shredded cheese evenly on top and bake until golden and cooked through, about 40 minutes. Set aside for 5 minutes before serving. <http://www.foodnetwork.com/recipes/sausage-and-kale-thanksgiving-dressing-recipe2/index.html>

Baked Potatoes with Carrots, Sweet Potatoes and Onions

Ingredients:

- 4 large Idaho or russet potatoes, peeled and cut into 1-1 inch pieces
- 2 sweet potatoes, peeled and cut into 1-inch pieces
- 3 large carrots, peeled, halved lengthwise, and cut into 1/2 - inch thick slices
- 1 large yellow onion, peeled and cut into 1/2 inch-thick slices
- 1 green bell pepper, diced
- 1/4 cup olive oil
- Salt and freshly ground black pepper to taste

Directions:

Pre-heat the oven to 375 degrees. In a large bowl, combine all the ingredients and toss to mix well. Transfer to an oiled baking pan and bake, covered with foil, for 30 minutes. Uncover, stir, and bake for an additional 30 to 45 minutes, or until tender. Place under a preheated broiler about 3 inches from the heat until golden brown. <http://www.foodnetwork.com/recipes/cooking-live/baked-potatoes-with-carrots-sweet-potatoes-and-onions-recipe/index.html>

Annie's Updates!

Upcoming Events in December are:

Sat. Dec. 4th-Scentsy Consultant

Fri. Dec. 10th-Pampered Chef

Sat. Dec. 11th-At Home America Consultant

Fri. Dec. 17th-Wine Tasting

Sat. Dec. 18th-Cookie Buffet

The Calmar store will be closed the following days:

Dec. 24th, 25th & 31st Closed

Jan. 1st Closed

Any questions feel free to call at 563-534-7760 or email at postmaster@anniesgardensandgreens.com