

# What's in the bag!

This week's share consists of items from Stone Creek Farms (Plantpeddler), GROWN Locally and Annie's Gardens and Greens.

**Week of February 21st**

Full Share: 1 bag onions, 1 bag carrots, 1 bag lettuce, 1 oz. basil, 5-6 tomatoes, 1 bag cucumbers, 4 lbs. potatoes, and 1 oz. sage.

**Week of February 21st**

1/2 Share: 1 bag cucumbers, 1 bag onions, 1 bag lettuce, 5-6 tomatoes, and 1 oz. basil.

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## Hearty Potato, Bacon, and Onion Soup

**Ingredients**

- 4 slices bacon, diced
- 2 tablespoons margarine
- 3 onions, chopped
- 2 tablespoons all-purpose flour
- 4 1/4 cups water
- 1 cube vegetable bouillon
- 4 potatoes, cubed
- 2 egg yolks
- 1 1/3 cups sour cream
- 1 tablespoon chopped fresh parsley



**Directions**

1. In a large saucepan over medium high heat, sauté

the bacon for about 7 minutes, or until lightly browned. Reduce heat to medium, add the butter or margarine and onions and sauté for about 5 minutes, or until onions are tender. Add the flour and stir well for one minute.

2. Remove saucepan from heat and gradually add the water, stirring well. Return to stovetop, raising heat to high. Add the bouillon and potatoes, bring to a boil and then reduce heat to low. Simmer uncovered for about 10 minutes, or until potatoes are tender.

3. In a small bowl, combine the egg yolks and the sour cream and mix together. Gradually add this mixture to the soup, stirring well. Heat through, but do not boil. Stir in the parsley just before serving. <http://allrecipes.com/Recipe/Hearty-Potato-Bacon-and-Onion-Soup/Detail.aspx>

## TOMATO-BASIL SALAD

**Ingredients**

- 6 (1/4 inch thick) slices tomato
- 6 red onion slices
- 2 tablespoons olive or vegetable oil
- 4 teaspoons red wine vinegar
- 2 tablespoons chopped fresh basil
- 1 teaspoon sugar



**Directions**

1. Place tomatoes in a shallow dish; top each slice with an onion. In a small jar with tight-fitting lid, combine remaining ingredients; shake well. Pour over tomatoes and onions. Cover and refrigerate for at least 1 hour. <http://allrecipes.com/Recipe/Tomato-Basil-Salad/Detail.aspx>

## NOW OPEN!

Check Out Annie's Green Grocery in Calmar for Wine, Frozen Meats, Cheese, Fresh Bread, Locally Grown Vegetables, Milk, Butter, Eggs, Honey and Homemade Baked Goods. More items will be coming keep checking with us.

**Thursday 12-6, Friday 9-6, & Saturdays 9-2.**

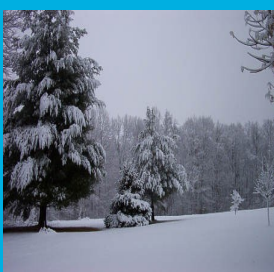
\*This newsletter and all of Annie's packaging is intended as a guide and reference ONLY. It is not a medical guide to self-treatment. You are cautioned to not self-diagnosis or embark upon self-treatment of serious illness without competent professional assistance. The information here is not intended to substitute for any treatment that may have been prescribed by your .

### Mark Your Calendars!

- Next CSA delivery will be the week of March 3rd, 4th, and 5th.

**REMINDER...**

- Please return all your CSA bags you have received from past deliveries. Thank you!



## Beef, Lettuce, and Tomato Wraps

### Ingredients

- 1 Tbsp. plus 1 1/2 tsp. chili powder
- 2 tsp. dried oregano leaves
- 1 tsp. ground cumin
- 1 tsp. salt
- 1 lb. beef top sirloin steak, about 3/4 inch thick
- 4 whole wheat tortillas (6-8 inch)
- 3/4 cup reduced-fat sour cream
- 1 Tbsp. prepared horseradish
- 4 cups shredded lettuce
- 1 large tomato, chopped (1 cup)

### Directions

1. In a small bowl, mix chili powder, oregano, cumin and



salt. Rub mixture on both sides of beef. Let stand 10 minutes at room temperature.

2. Set oven control to broil. Place beef on rack in broiler pan. Broil with top 3-4 inches from heat about 10 minutes for medium doneness, turning once, or until desired doneness. Cut into 1/8-inch slices.

3. Warm tortillas as directed on package. In a small bowl, mix sour cream and horseradish.

Spread 3 Tbsp. horseradish mixture over each tortilla; top each with 1 cup of the lettuce and 1/4 cup of the tomato. Top with beef. Wrap tortillas around filling. <http://www.bettycrocker.com/recipes.aspx/beef-lettuce-and-tomato-wraps/d2414425-0c50-462d-9a09-6336cc0a897d>

## Ravioli in Sage-Cream Sauce

### Ingredients

- 1 (10-ounce) package refrigerated or frozen cheese-filled ravioli
- 2 tablespoons unsalted butter
- 1/3 cup finely chopped white onion
- 1 1/2 tablespoons chopped fresh sage (fresh only, do not use dried)
- 3/4 cup dry white wine
- 2/3 cup heavy whipping cream
- 1/2 teaspoon kosher salt, or to taste
- 1/8 teaspoon freshly ground black pepper, or to taste
- Freshly grated Parmesan cheese for sprinkling

### Directions

1. Cook ravioli according to package directions.
2. Meanwhile, melt butter in large skillet over medium heat; add onion and sage to skillet. Sauté about 30 seconds. Add wine and cream. Increase heat and boil, uncovered, until sauce is reduced and thickened, about 5 minutes.
3. Add ravioli to sauce; toss to coat. Season with salt and pepper. Serve garnished with Parmesan cheese. Makes 4 servings. <http://www.cooksrecipes.com/mless/ravioli-in-sage-cream-sauce-recipe.html>

## Country Sage Bread

### Ingredients

- 1 (.25 ounce) package active dry yeast
- 1/4 cup warm water (105° to 115° F.)
- 3/4 cup warm milk (110° to 115° F.)
- 2 tablespoons sugar
- 2 tablespoons shortening
- 2 teaspoons celery seed
- 1 1/2 teaspoons salt
- 1 teaspoon rubbed sage (or 1 Tbsp. chopped fresh sage)
- 1/4 teaspoon ground nutmeg
- 1 egg
- 3 cups all-purpose flour

### Directions

1. In a mixing bowl, dissolve yeast in

warm water. Add the milk, sugar, shortening, celery seed, salt, sage, nutmeg, egg and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Shape into a round loaf. Place in a greased 8-in. or 9-in. pie plate. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 400° F for 35-40 minutes or until golden brown. Remove from pie plate to a wire rack to cool. [http://](http://allrecipes.com/Recipe/Country-Sage-Bread/Detail.aspx)

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