



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

10/27/2010

Volume 2, Issue 50

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 Oct. 27th and Oct. 29th

Full Share: Celery, Carrots, Lettuce, Ambercup Squash, Turnips, Radishes, Delicata Squash, Grape Tomatoes

1/2 Share: Celery, Carrots, Lettuce, Buttercup Squash

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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Squash and Apple Bake

Ingredients

- 2 lbs. butternut or buttercup squash
- 1/2 c. packed brown sugar
- 1/2 c. melted butter
- 1 tbsp. flour
- 1 tsp. salt
- 1/2 tsp. nutmeg
- 2 baking apples, cored and cut into 1/2 inch slices

Directions

1. Heat oven to 350 degrees. Cut each

squash in half. Remove seeds and fibers; peel squash. Cut into 1/2 inch slices. Stir together remaining ingredients, except apple slices.

2. Arrange squash in ungreased baking dish (12 inch rectangle). Top with apple slices. Sprinkle sugar mixture on top; cover with foil. Bake 50 to 60 minutes or until squash is tender.

<http://www.cooks.com/rec/view/0,1950,154170-251192,00.html>

Reminders!

- Next CSA delivery will be Nov 3rd & Nov 5th.
- 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.

Carrot Pineapple Bread

Ingredients

- 3 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 1 cup finely shredded carrots
- 1 (8 ounce) can crushed pineapple, undrained
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt



Directions

In a mixing bowl, beat eggs, sugar and oil; add carrots,

pineapple and vanilla. Combine dry ingredients; beat into carrot mixture. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes; remove to a wire rack to cool completely.

<http://allrecipes.com/Recipe/Carrot-Pineapple-Bread/Detail.aspx>



P 'n P Parsnips and Pineapple



Ingredients

- 4 parsnips, peeled and cut into chunks (about 1 lb)
- 1 large carrot, peeled and sliced
- 1 (8 ounce) can unsweetened pineapple chunks (or crushed packed in juice)
- 1/2 cup water
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions

1. Put all the ingredients into an oven proof casserole.
 2. Stir to combine.
 3. Cover and bake in 375 degree oven for 30 minutes or until veggies are cooked. Time depends if you pre cook.
 4. Mix them half way through the baking.
 5. Remove from oven. You may now serve as is, puree or mash them.
- <http://www.food.com/recipe/p-n-p-parsnips-pineapple-12682>

Squash-Leaf Canapes

Ingredients:

- 1 large butternut squash
- Small squares of a dense brown bread, such as pumpernickel
- Goat cheese
- Butter, for cooking squash
- Salt, for sprinkling squash

Directions:

1. Cut a large butternut squash horizontally below the neck; reserve bulb for another use. Cut squash into 1/8-inch-thick slices. Use leaf-shaped cookie cutters to cut out.



2. Cook squash leaves in butter over medium heat until brown, 2 minutes on each side. Transfer to paper towels to drain; sprinkle with salt.

3. Toast small squares of a dense brown bread, such as pumpernickel. Top each with a small dollop of goat cheese and cover with one of the leaves.

<http://www.marthastewart.com/recipe/squash-leaf-canapes?backto=true&backtourl=/menu/halloween-menu-a-ghoulish-feast>



Celery Brooms

Trim roots and cut off leaves of celery; separate stalks and wash. Cut into 4 inch lengths. Taper narrow end for broom handle. Cut other end into many fine strips, 1 inch long to make brush part. Chill in ice water until brush strips separate and slightly curl. Use to scoop up your favorite dip or spread with peanut butter.

<http://www.razzledazzlerecipes.com/halloween/celery-brooms.htm>

Just a Little Note

If you are interested in continuing your shares through the Winter or have any questions please let us know by calling 563-534-7760 or emailing us at postmaster@anniesgardensandgreens.com

Happy Halloween,
Annie's Gardens and Greens

