



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 March 15th

Full Share: 1 bag bitter greens, 1 bag parsnips, 1 bag cucumbers, 1 bundle radishes, 1 oz chives, 1 bag tomatoes, 1 bag onions, 1 oz chocolate mint, & 2#'s potatoes.

Week of March 15th

1/2 Share: 1 bag bitter greens, 1 bag parsnips, 1 bag cucumbers, 1 bag tomatoes, & 1/2 oz chives.

In this Issue:

Chuck Wagon Salad	1
Swanson® Ultimate Mashed Potatoes	1
Parsnip Patties	2
Roasted Garlic Vinaigrette Dressing	2
Creamy Chocolate Mousse	2
Herbed French Bread	2
Red Raspberry Wine Vinaigrette Dressing	2
Lettuce This Week	2

Chuck Wagon Salad

Ingredients:

- 1 cup uncooked wagon wheel pasta
- 1 cup sliced, cooked lean sirloin, cold
- 3/4 cup sliced onion
- 1/2 cup chopped green bell pepper
- 2/3 cup barbecue sauce
- 2 tablespoons Dijon mustard



- 2 cups red leaf lettuce, rinsed and torn
- 2 cups green leaf lettuce, rinsed and torn
- 1 tomato, sliced

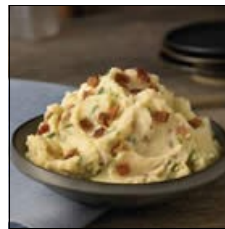
Directions:

1. Cook pasta in boiling water until al dente. Drain.
2. In a medium mixing bowl, combine pasta, beef, onion, and green pepper. Mix well. Stir together barbecue sauce and prepared mustard, and mix into beef mixture.
3. Serve beef mixture over mixed greens, and garnish with tomatoes. <http://allrecipes.com/Recipe/Chuck-Wagon-Salad/Detail.aspx>

SWANSON® ULTIMATE MASHED POTATOES

Ingredients:

- 3 1/2 cups Swanson® Chicken Broth
- 5 large potatoes, cut into 1-inch pieces
- 1/2 cup light cream
- 1/2 cup sour cream
- 1/4 cup chopped fresh chives
- 2 tablespoons butter
- 3 slices bacon, cooked and crumbled (reserve some for garnish)
- Generous dash ground black pepper



Directions:

1. Heat the broth and potatoes in a 3-quart saucepan over medium-high heat to a boil.
2. Reduce the heat to medium. Cover and cook for 10 minutes or until the potatoes are tender. Drain, reserving the broth.
3. Mash the potatoes with 1/4 cup broth, light cream, sour cream, chives, butter, bacon and black pepper. Add the additional broth, if needed, until desired consistency. Garnish with the remaining bacon. <http://allrecipes.com/Recipe/Swanon-Ultimate-Mashed-Potatoes/Detail.aspx>

Mark Your Calendars!

- Next CSA delivery will be the week of March 31st & April 1st.
- REMINDER...
- Please return all your CSA bags you have received from past deliveries. Thank-you!
 - Please send in your payments by mailing them to Annie's Gardens & Greens 30975 Lincoln Rd, Fort Atkinson, IA 52144



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.
Check us out on the web www.anniesgardensandgreens.com

*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-diagnose 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 .

Parsnip Patties

Ingredients:

- 3 cups shredded peeled parsnips (about 1 pound)
- 1 egg, lightly beaten
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup honey, warmed



Directions:

In a bowl, combine parsnips, egg, flour and salt. Drop batter by 1/2 cupfuls onto a lightly greased hot griddle. Fry over medium heat for 4-5 minutes per side or until vegetables are tender.

Serve with honey. **Yield:** 6 servings. <http://www.tasteofhome.com/recipes/Parsnip-Patties>

Roasted Garlic Vinaigrette

Ingredients:

- 2 Tbsp shallots, chopped
- 1/3 cup white wine vinegar
- 1 tsp. Dijon mustard
- 1/2 tsp. salt
- 1 pinch white pepper
- 1 egg white
- 6 garlic cloves roasted in a 360° oven until softened and lightly browned
- 1 cup olive oil

Directions:

In blender, blend all ingredients except oil. While blender is run-

ning, add oil in a thin stream until emulsified. Serve roasted garlic vinaigrette immediately. <http://www.vinaigretterecipe.com/recipes/RoastedGarlicVinaigrette.htm>



Creamy Chocolate Mousse

Ingredients:

- 1-1/2 cups heavy whipping cream
- 3 tablespoons sugar
- 1-1/2 teaspoons vanilla extract
- 1/3 cup chocolate syrup
- 3 tablespoons baking cocoa
- Maraschino cherries and fresh mint, optional



Directions:

- In a chilled small bowl, beat cream until soft peaks form. Gradually add sugar and vanilla, beating until stiff peaks form. Fold in chocolate syrup and cocoa.
- Spoon into dessert dishes. Refrigerate until serving. Garnish with cherries and mint if desired. **Yield:** 6 servings. <http://www.tasteofhome.com/recipes/Creamy-Chocolate-Mousse>

Herbed French Bread

Ingredients:

- 1 loaf (1 pound) French bread
- 1/2 cup butter, softened
- 1/4 cup minced fresh parsley
- 1/4 cup minced chives



Directions:

- Cut bread into 1-in. slices. In a

- small bowl, combine the butter, parsley and chives; spread over one side of each slice of bread.
- Place buttered side up on an ungreased baking sheet. Broil 4 in. from the heat for 1-2 minutes or until golden brown. **Yield:** 10 servings. <http://www.tasteofhome.com/recipes/Herbed-French-Bread-3>

Lettuce This Week:



The lettuce that you are receiving in the shares may have a little bit of a bitter taste to

them. So when putting them in a salad you want to use a vinaigrette dressing. There is nothing wrong with the lettuce. The lettuce still has all of its nutritional value. It may just taste a little bit on the bitter side.

Red Raspberry Wine Vinaigrette Dressing

Ingredients:

- 1 (12 ounce) jar raspberry puree
- 1 cup raspberry vinegar
- 1 1/2 cups canola oil
- 1 squeeze fresh lemon juice
- salt and black pepper to taste



Directions:

In a bowl, whisk together the raspberry puree and raspberry vinegar. Slowly drizzle in the oil and continue whisking until the dressing starts to look shiny, about 1 minute, then whisk in lemon juice, salt, and pepper. <http://allrecipes.com/Recipe/Red-Raspberry-Wine-Vinaigrette-Dressing/Detail.aspx>