

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

12/28/2010

Volume 2, Issue 59

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 Dec. 28th and Dec. 30th

Full Share: Lettuce, Tomatoes, Cucumbers, Onions, Potatoes

1/2 Share: Lettuce, Onions, Tomatoes, Cucumbers

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 Jan 4th & Jan 7th.
- 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.



Creamy Arugula and Lettuce Soup with Goat Cheese

Ingredients

- 1 tablespoon olive oil
- 1 shallot, thinly sliced
- 3/4 pound Yukon gold potatoes, peeled and diced
- 4 cups chicken or vegetable stock
- 1 cup chopped, about 2 ounces, assorted lettuce (butter, red leaf, green leaf)
- 2 cups (2 ounces) arugula or spinach leaves
- 1/4 cup cream
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Directions

Garnish: 2 1/2 ounces goat cheese, sliced

In a medium pot warm the olive oil over medium heat. Add the shallots and cook until tender and starting to brown, about 4 minutes. Add the potatoes and the stock. Bring the stock to a simmer over high heat. Reduce the heat



and continue to simmer, covered, until the potatoes are almost tender, about 20 minutes. Add the arugula and lettuce to the pot and continue simmering, uncovered until the greens are tender, another 2 to 3 minutes. Using a slotted spoon, transfer the potatoes and greens to a blender. Pour in enough of the stock to cover the vegetables. Add the cream, salt, and pepper.

*Blend the ingredients together until smooth. Be careful to blend slowly at first with a kitchen towel held tight to the top of the blender lid. Blending hot ingredi-

ents can cause the lid to blow off. Pour the blended soup back into the pot with the remaining stock. Stir to combine. Cover and keep warm.

Pour the soup into 4 serving bowls. Top each soup with 1/2-ounce sliced goat cheese. Serve immediately.

* When blending hot liquids: Remove liquid from the heat and allow to cool for at least 5 minutes. Transfer liquid to a blender or food processor and fill it no more than halfway. If using a blender, release one corner of the lid. This prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times then process on high speed until smooth.

<http://www.foodnetwork.com/recipes/everyday-italian/creamy-arugula-and-lettuce-soup-with-goat-cheese-recipe/index.html>

Aunt Peggy's Cucumber, Tomato and Onion Salad

Ingredients:

- 1 pound cucumbers (about 2 cucumbers), peeled and thinly sliced
- 1 pint cherry tomatoes, halved
- 1/2 Vidalia onion, very thinly sliced
- 2 tablespoons chopped fresh pars-

ley leaves

1 tablespoon apple cider vinegar

- 1 tablespoon olive oil
- Salt and freshly ground black pepper

Directions:

In a large serving bowl, toss together the cucumbers, cherry to-

matoes, onion, parsley, vinegar, olive oil, salt, and pepper, to taste. Let the salad stand for 10 minutes before serving.

<http://www.foodnetwork.com/recipes/paula-deen/aunt-peggys-cucumber-tomato-and-onion-salad-recipe/index.html>

Sesame-Lime Shrimp Salad with Lettuce Wraps

Ingredients:

- 2 tablespoons honey
- 2 tablespoons soy sauce
- 1 lime, juiced
- 1 tablespoon vegetable oil
- 2 teaspoons sesame oil
- 1/4 seedless cucumber, peeled and chopped

- 1 pound cooked medium shrimp, tails removed
- Salt
- 1 tablespoon toasted sesame seeds
- 1/2 head iceberg lettuce, cut into wedges

Directions:

Mix the honey, soy, lime juice and oils in a

medium bowl. Add cucumbers and shrimp and toss to coat. Season the salad with salt and garnish with sesame seeds. Serve shrimp with lettuce, to wrap and crunch on spoonfuls of salad.

<http://www.foodnetwork.com/recipes/rachael-ray/sesame-lime-shrimp-salad-with-lettuce-wraps-recipe/index.html>

New Potato Salad

Ingredients

- 3 pounds small red potatoes
- Kosher salt
- 1 cup good mayonnaise
- 1/4 cup buttermilk, milk, or white wine
- 2 tablespoons Dijon mustard
- 2 tablespoons whole-grain mustard
- 1/2 cup chopped fresh dill
- Freshly ground black pepper
- 1/2 cup chopped celery
- 1/2 cup chopped red onion

Directions

Place the potatoes and 2 tablespoons of salt in a large pot of water. Bring the water to a boil, then lower the heat and simmer for 10 to 15 minutes, until the potatoes are barely



tender when pierced with a knife. Drain the potatoes in a colander, then place the colander with the potatoes over the empty pot and cover with a clean, dry kitchen towel. Allow the potatoes to steam for 15 to 20

minutes. Meanwhile, in a small bowl, whisk together the mayonnaise, buttermilk, Dijon mustard, whole-grain mustard, dill, 1 teaspoon of salt, and 1 teaspoon of pepper. Set aside. When the potatoes are cool enough to handle, cut them into quarters or halves, depending on their size. Place the cut potatoes in a large bowl. While the potatoes are still warm, pour enough dressing over them to moisten. (As the salad sits, you may need to add more dressing.) Add the celery and red onion, 2 teaspoons of salt and 1 teaspoon of pepper. Toss well, cover, and refrigerate for a few hours to allow the flavors to blend. Serve cold or at room temperature.

<http://www.foodnetwork.com/recipes/inagarten/new-potato-salad-recipe/index.html>

Annie's Updates!



Store News:

The Calmar store will be closed the following days:

Dec. 31st Closed

Jan. 1st Closed

Starting January 5th we will have new hours at the Calmar Store:

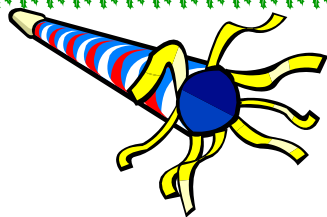
Wednesday, Thursday, Friday-9a.m. to 6p.m.

Any questions feel free to

call at 563-534-7760

or email at

postmaster@anniesgardensandgreens.com



Happy New Year!
From,
Annie's Gardens and Greens

