

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

12/21/2010

Volume 2, Issue 58

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. 21st and Dec. 23rd

Full Share: Lettuce, Cherry Tomatoes, Cucumbers, Squash

1/2 Share: Lettuce, Cherry 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 Dec 28th & Dec 30th.
- 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.



BLT Stuffed Tomatoes

Ingredients:

- 2 pints cherry tomatoes (about 32)
- 6 slices bacon
- 1/2 cup mayonnaise
- 1 chipotle chile in adobo sauce, finely chopped
- 1 cup finely chopped romaine lettuce leaves from the heart
- Salt



Directions:

1. Cut off the stem ends of the tomatoes and discard. Using a paring knife, remove the seeds and discard; place the tomatoes cut side down on paper towels to drain.
2. Meanwhile, in a heavy skillet, over medium heat, cook the bacon until crisp. Drain on a

paper-towel-lined plate, then finely chop.

3. Stir together the mayonnaise and chipotle and spoon into a resealable bag. Cut off the tip of one corner.
4. Place the tomatoes cut side up on a platter and press some romaine inside each tomato; sprinkle with salt. Pipe some chipotle mayo over the romaine and top with bacon.

<http://www.rachaelraymag.com/recipes/rachael-ray-magazine-recipe-index/appetizer-starter-recipes/BLT-Stuffed-Tomatoes>

Butternut Squash Mac and Cheese

Ingredients

- 1 pound macaroni with lines, such as tubatini or mini penne rigate
- Salt
- 1 tablespoon extra-virgin olive oil, 1 turn of the pan
- 2 tablespoons butter
- 1/2 medium onion
- 2 tablespoons chopped fresh thyme leaves, plus a few sprigs for garnish
- 3 tablespoons all-purpose flour
- 2 cups chicken stock
- 1 (10 ounce) box frozen cooked butter nut squash, defrosted
- 1 cup cream or half-and-half
- 2 cups (8 ounces) sharp Cheddar, grated

• 1/2 cup grated Parmigiano-Reggiano, a couple of handfuls

• 1/4 teaspoon ground nutmeg, eyeball it

• Black pepper

Directions

1. Heat a pot of water to boil for the pasta. Salt the water then add the pasta and cook to al dente or, with a bite to it.
2. While pasta cooks, heat a medium heavy bottomed pot over medium heat. Add the extra-virgin olive oil and butter. When the butter melts into the oil, add the thyme and grate the onion directly into the pot with a hand held grater or Microplane. Cook the grated onion in butter and oil 1 to 2 minutes, then add flour and

cook together 1 to 2 more minutes. Whisk in stock, then combine with butternut squash until warmed through and smooth. Stir in cream or half-and-half and bring sauce to a bubble. Stir in cheeses in a figure 8 motion and season the completed sauce with salt, nutmeg and pepper. Taste to adjust seasonings.

3. Drain cooked pasta well and combine with sauce. Serve alongside chicken sammies and top with thyme leaves picked from remaining sprigs.

<http://www.foodnetwork.com/recipes/rachael-ray/butternut-squash-mac-and-cheese-recipe/index.html>



Cucumber Salad

Ingredients

- 1 head romaine lettuce
- 1 cucumber, peeled and sliced
- 1 cup tomatoes, diced
- 1/2 cup red bell pepper, diced
- 1/2 cup green bell pepper, diced
- 1/2 cup Newman's Own® Olive Oil & Vinegar, Balsamic Vinaigrette or



Lighten Up® Balsamic Vinaigrette Salad Dressing

Directions

1. Rinse and dry the Romaine lettuce and cut or tear into bite-sized pieces. Place into a large bowl.
2. Add in the sliced and diced vegetables, as well as dressing to taste.
3. Toss gently and serve.

<http://allrecipes.com/Recipe/Cucumber-Salad-4/Detail.aspx>

Mozzarella Tomato Bites

Ingredients:

- 20 grape or cherry tomatoes, halved
- 20 fresh basil leaves
- 20 small balls fresh mozzarella cheese (often labeled bocconcini)
- salt and pepper to taste
- 1/2 cup balsamic vinegar
- 1/4 cup extra virgin olive oil
- 20 toothpicks

Directions:

Using a toothpick, spear a half of a tomato, a piece of basil, a mozzarella ball, and another half of a tomato. Repeat with remaining ingredients. Place on a serving dish and sprinkle with salt and pepper. Mix the vinegar and oil together in a small bowl to serve as a dipping sauce.

<http://allrecipes.com/Recipe/Tomato-and-Mozzarella-Bites/Detail.aspx?src=etaf>



Annie's Updates!

Delivery Notice:

Due to the holidays, the Friday delivery dates will change for the last week in December.

Instead of a delivery on December 31st it will be on December 30th.

If you have any questions please call us at 563-534-7760

or email us at

postmaster@anniesgardensandgreens.com

Thank you for your understanding!

Store News:

The Calmar store will be closed the following days:

Dec. 24th, 25th & 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

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Happy Holidays!
From,
Annie's Gardens and Greens

