

Crème de la Crop

What do I get?

Quantity represents ½ membership, Subject to change

Epicureans: Yellow Jumbo Onions,
Celery, Kale, May include Garnet Yams

Standard: Yellow Jumbo Onions,
Celery, Red Potatoes

Stuffed Celery

Recipe adapted from
thepioneerwoman.com/tasty-kitchen Added
by kannwilson on November 1, 2009

Prep Time: 5 min
Difficulty: Easy
Servings: 24

We have this every year at
Thanksgiving and Christmas. I've never
seen it made like this anywhere else.
The amounts in the recipe are
estimates. I usually just add a little
until it is the right consistency and
taste. It should be about the
consistency of cake icing.

8 ounces, weight Cream Cheese
¼ cups Mayonnaise
2 Tablespoons Chopped Pecans
1 Tablespoon Chopped Onions
Celery, Cut Into 2 To 3-Inch Pieces

Put cream cheese and mayonnaise in a
small bowl. Mix until well blended (I
use a fork). Stir in onions and pecans.

Fill celery with mixture.

Note: I cut the corner out of a Ziploc
bag and use a coupler with a #32 cake
decorating tip. This makes filling the
celery easier and it looks pretty. The
tip is also large enough that the
chopped pecans will fit through.

Mamaw's Sweet Potato Casserole

Recipe adapted from thepioneerwoman.com/tasty-
kitchen , Added by starkey on December 15, 2009

Prep Time: 20 minutes
Cook Time: 60 minutes
Difficulty: Easy
Serves: 8

2 cups Mashed Sweet Potatoes*
½ sticks Butter
1 cup Heavy Whipping Cream
1 cup Brown Sugar
2 whole Eggs

FOR THE TOPPING:

1 cup Chopped Pecans
2 cups Crushed CornFlakes
1 cup Brown Sugar
1 stick Melted Butter

Cook sweet potatoes. Add butter
to hot potatoes and mix until
smooth. Add heavy whipping
cream, brown sugar and eggs.
Mix well until smooth and no
lumps are left. (A stand up mixer
is best for this process, and will
take about 2 minutes on medium
speed.)

Place in an 8x8 dish. Bake at
350 degrees for 20 minutes.

Pull the dish out, add the topping
and put it back in the oven for 40
more minutes.

To make the topping, chop
pecans and add to crushed
cornflakes, brown sugar, and
pour melted butter over
everything. Mix together well.

Quote of the Week:

Love all, trust a few. Do wrong to none.

William Shakespeare (1564 - 1616), "All's Well
That Ends Well", Act 1 Scene 1

Braised Kale with Toasted Almonds

Recipe adapted from Aaron McCargo
Jr. Show: Big Daddy's House, Episode:
Weeknight Feast

Prep Time: 15 minutes
Level: Easy
Yield: 4-6 servings

- 1 cup slivered almonds
 - 1 tablespoons butter
- 1 tablespoon minced garlic
 - 1 cup minced onions
- 1 bunch kale, stemmed and
sliced thin
 - 1/2 cup chicken broth
- 1 teaspoon chicken bouillon
 - 1 teaspoon cracked black
pepper

In a large saute pan over low
heat, toast almonds for 3 to 4
minutes until lightly
browned. Add butter and
allow to brown. Add garlic
and onions. Cook for 3
minutes until slightly
caramelized. Add kale and
toss lightly. Add broth,
bouillon and pepper. Cook
kale for 5 to 6 minutes until
tender and liquid has
evaporated.

Grilled Sweet Potato and Green Onion Salad

Recipe adapted from Bobby Flay Show: Grill It! with Bobby Flay Episode: Beef Burgers

Cook Time: 50 minutes

Level: Easy

Yield: 4 servings

4 large sweet potatoes, do not peel
4 scallion, used both parts, green and white

1/2 cup canola oil

Salt and freshly ground black pepper

1/4 cup cider vinegar

2 tablespoons balsamic vinegar

1 heaping tablespoon Dijon mustard

2 teaspoons honey

1/2 cup olive oil

1/4 cup fresh flat leaf parsley, coarsely chopped

Salt and freshly ground black pepper

Place potatoes in a large saucepan, cover by an inch with cold water, add 1 tablespoon of salt and bring to a boil over high heat. Cook until just cooked through but not soft, about 40 minutes depending on the size. When cool enough to handle, slice crosswise into 1/2-inch thick slices. Must be fork tender!

Preheat grill to high. Brush potatoes on both sides with canola oil and season with salt and pepper. Grill until lightly golden brown on both sides and just cooked through, about 1 1/2 minutes per side. Remove to a bowl. Brush green onions with the remaining canola oil and grill until slightly charred and softened, about 4 minutes. Remove and thinly slice. Add to the potatoes.

Whisk together the vinegars, mustard and honey in a bowl and season with salt and pepper. Slowly whisk in the olive oil until emulsified and taste for seasoning. Pour the dressing over the potatoes, add the parsley and gently toss to combine. Serve warm or at room temperature.

My Friend Vicki's Mom's Celery Salad

Recipe adapted from Rachael Ray, Show: 30 Minute Meals Episode: 30 Minute Home Game

Cook Time: 30 minutes

Level: Easy

Yield: 4 servings

1 celery heart, washed and chopped
Couple handfuls good quality pitted black olives, chopped

6 hot pepperoncini or Italian hot peppers, chopped

6 sweet pickled peppers, chopped

1/2 red onion, chopped

Generous handful of flat-leaf parsley, chopped

1 tin flat anchovies, chopped

2 to 3 tablespoons red wine vinegar

1/4 cup extra-virgin olive oil, eyeball it Salt and pepper

Combine salad ingredients in a bowl and dress with vinegar, extra-virgin olive oil and season the salad with salt and pepper.

Thank you to all who have already signed up for next years program.

We wanted to remind everyone that we are offering a **payment plan** for purchasing membership of our Community Supported Agriculture Programs. Please see below how the two options will work.

1. Pay half of the membership total then make monthly payments of 100 dollars until membership is paid in full (member fees must be paid in full prior to first pick up)
2. Make 5 equal monthly payments (divide membership cost by 5 then make monthly payments of that amount) (member fees must be paid in full prior to first pick up)

Just make a note on you member application which option you are taking. We will send you a monthly statement as a reminder. We are asking for a small fee of 10 dollars (because of the added office time) if you decide to take this option.

Greek Lemon Garlic Chicken with Potatoes

Added by ashamrock on October 20, 2009 in Main Courses, Poultry

Prep Time: 15 minutes

Cook Time: 90 minutes

Difficulty: Easy

Serves: 4

2 whole Chicken Breasts With Rib Meat (bone In)

2 pounds Potatoes

8 whole Lemons

8 cloves Garlic

1 whole Onion, Sliced (optional)

3/4 cups Olive Oil

1 cup White Wine

1 Tablespoon Dried Oregano

Salt

Pepper

Preheat the oven to 375 degrees.

Cube the potatoes and place them in the bottom of a roasting pan or Dutch oven. Cover with 1/2 cup olive oil, and toss in salt and pepper to taste. Mix to coat the potatoes.

Peel the 8 cloves of garlic and toss them in the pot (no need to cut them up unless you feel like it). Also add the onion to the pot if you are using them.

Mix together the white wine, oregano, and juice of the two lemons.

Place the chicken breast skin side down on top of the potatoes. Pour the wine mixture over the chicken and potatoes, then drizzle the remaining olive oil over the chicken. Add a last little dash of salt and pepper to the chicken.

Put the pan in the oven and cook for 30 minutes. Flip the chicken so it is skin side up, baste the chicken with a bit of the drippings, and add salt and pepper to the top.

Continue cooking for 45 minutes. Check the chicken for doneness using a meat thermometer—the skin should also be golden brown when done.

Continue checking at 10-minute intervals until done. If the potatoes are not fork-tender when the chicken is done, remove the chicken and continue roasting.

Enjoy!