

Crème de la Crop

What exactly is a CSA Program?

CSA stands for Community Supported Agriculture. The purpose of a CSA is to help encourage farming within the community and to help educate members about how agriculture truly works—eating what's in season and fully utilizing the vegetables. Thanks again for your support: USDA Certified, Sustainable, Bio-diverse, Local, Educational, Community, Nutritious, Yummy Agriculture and a lot of hard work but well worth it!!!!

Cucumber Dressing

Yields 16 fl oz

6 oz cucumbers, peeled, seeded, thinly sliced
1 fl oz lemon juice
4 fl oz sour cream
1.5 T minced dill
½ T sugar
Salt, white pepper, Tabasco to taste.

1. Puree the cucumbers in a food processor until smooth.
2. Combine the puree with the lemon juice, sour cream, dill and sugar. Blend until just incorporated.
3. Add the salt, pepper, and Tabasco and adjust seasoning with sugar if necessary.

GINGERED SNOW PEAS AND YELLOW SQUASH

YIELDS 4 SERVINGS

3 FL OZ CHICKEN OR VEGETABLE STOCK
1 TABLESPOON MINCED GINGER
1 TEASPOON MINCED GARLIC
1 TEASPOON MINCED SHALLOTS
12 OZ SNOW PEAS
6 OZ MEDIUM-DICE YELLOW SQUASH
1 TABLESPOON CHOPPED CHIVES
SALT AND GROUND BLACK PEPPER TO TASTE

1. COMBINE THE STOCK WITH THE GINGER, SHALLOTS, AND GARLIC AND SIMMER FOR 2 MINUTES. SEASON WITH SALT AND BLACK PEPPER.

2. ADD THE SNOW PEAS AND SQUASH AND RETURN TO STOCK TO A SIMMER. ADD MORE STOCK IF NECESSARY; COVER THE PAN TIGHTLY AND PAN STEAM UNTIL THE VEGETABLES ARE TENDER, 2 TO 3 MINUTES. TASTE!

3. ADJUST SEASONING WITH SALT AND PEPPER IF NEEDED. SERVE HOT, GARNISHED WITH FRESH CHOPPED CHIVES. SERVE WITH LOVE.

Green Beans With Walnuts

Yields 4 Servings

1# beans
1 oz butter
1 oz minced shallots
1 tsp minced garlic
4 fl oz chicken or vegetable stock
3 oz chopped walnuts
1 T minced chives
salt and black pepper to taste

1. Cut the green beans on the bias, if desired.
2. Heat the butter in a pan. Add the shallots and garlic. Saute until translucent, 2 to 3 minutes. Add the green beans in an even layer and add the hot stock. Season with salt and pepper.
3. Bring the stock to a simmer, cover the pan, and pan steam the beans until tender. Once tender toss in the walnuts and chives. Delicious!

