

May 27th 2021

THIS WEEK'S HARVEST

S.C. Peaches

Store at room temperature until ripe

Sweet Bi-Color Corn

Refrigerate in crisper drawer

Red Potatoes

Store in a cool-dark place, refrigerate if not used in 1 week

Acorn Squash

Store in a cool-dark place

Sweet Vidalia Onions

Store at room temperature

Yellow Squash

Refrigerate in crisper drawer

Cubanelle Peppers

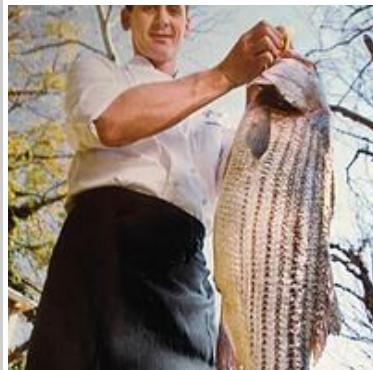
Refrigerate

FRENCH PANTRY'S

"CIABATTA"

UNBLEACHED FLOUR, SALT,
OLIVE OIL, WATER AND
YEAST

KEEP REFRIGERATED



Local Artisanal Cheese's
Check our web store for availability.



Lake Meadow Naturals
Cage-Free Eggs, Beef, Pork and Poultry.
All-Natural Vegetarian Diet. Grass Fed Beef. All products are free of GMO's.



**OLIVE MY
PICKLE**
Fermented + Probiotic

PLEASE RETURN YOUR BAGS AND LEAVE PLENTY OF ICE OR COLD PACKS IN YOUR COOLER

Sweet Bi-Color Corn with Smoked Paprika & Parmesan

4 ears corn
1/2 cup mayonnaise
1 1/2 cups sour cream
1/4 cup freshly chopped cilantro or basil leaves
1 cup freshly grated parmesan or favorite cheese
1 lime, juiced
smoked paprika, to taste
2 limes cut into wedges, for garnish

Method: Remove the husks of the corn but leave the core attached at the end so you have something to hold on to. Grill the corn on a hot grill or cast iron griddle pan until slightly charred. Turn it so it gets cooked evenly all over. Mix the mayonnaise, sour cream and cilantro or basil together. Grate the parmesan or favorite cheese in another bowl. While the corn is still warm slather with mayonnaise mix. Squeeze lime juice over the corn and shower with parmesan or favorite cheese. Season with sea salt, pepper, smoked paprika and serve with extra lime wedges.

Rosemary “Roasted” Red Potatoes with Garlic-Lemon Aioli

2 pounds red potatoes
2-3 tbsp. extra virgin olive oil
sea salt and cracked black pepper to taste
2 tablespoons fresh rosemary leaves, chopped
1 whole head garlic
1 to 1 1/2 cups mayo
lemon juice to taste
parmesan cheese, grated to taste

Method: Preheat the oven to 400 degrees F. Cut the potatoes in half or quarters (trying to keep same size for even cooking) and place in a bowl with the olive oil, salt, pepper and rosemary; toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into 1 layer; roast in the oven 40-45 minutes or until tender, browned and crisp. Flip twice with a spatula during cooking to ensure even browning.
Garlic-Lemon Aioli: cut top off whole head of garlic, drizzle with oil and season. Wrap in foil and roast in oven with potatoes (about 40-50 minutes). In a mixing bowl combine mayo, lemon juice, and parmesan cheese. Squeeze in roasted garlic, season to taste and whisk well. Serve with rosemary-roasted potatoes.

Honey-Cinnamon “Roasted” Acorn Squash

1 acorn squash
2 tablespoons unsalted butter, melted
2 tablespoons honey
1 teaspoon ground cinnamon
Pinch of ground nutmeg
sea salt to taste
freshly ground pepper to taste

Method: Preheat oven to 400 degrees. Cut squash in half through the stem end, and remove seeds. Cut each half into three wedges, 1 1/2 to 2 inches thick. Place wedges in a large roasting pan. In a small bowl, combine melted butter, honey, cinnamon, nutmeg, salt, and pepper. Toss squash with honey mixture. Roast squash, turning occasionally, until tender and golden brown, 35 to 45 minutes.

“Simply” Grilled Sweet Vidalia Onion & Cubanelle Pepper with Goat Cheese & Sweet Basil

2-3 sweet onions cut into 1/4 to 1/2 inch rounds
2 cubanelle peppers quartered, seeds removed
1-2 tbsp. extra virgin olive oil
sea salt and cracked black pepper
goat cheese crumbled
fresh lemon squeezed
fresh sweet basil, chopped
extra virgin olive oil

Method: pre-heat oven to 400 degrees. Pre-heat outdoor grill or grill pan. Toss onions and pepper with oil to coat evenly. Season to taste with salt and pepper. Grill onions and pepper cut side down for 3-4 minutes for nice char marks. Remove to a baking sheet lined with foil, cut side up. Place in oven and cook until nicely tender. Remove from oven and rough chop pepper. Place onions side by side on a serving platter. Spoon chopped peppers over onions and crumble over goat cheese as well. Squeeze lemon and sprinkle basil over goat cheese to taste. Drizzle with extra virgin olive oil to finish!