

# Sign-up Anytime for a Weekly Farm Share

2017 CSA

Summer

August 5<sup>th</sup>

Planet Earth Diversified

- **Makrut Lime and Leaves**
- **Lemongrass**
- **Gold Bar Zucchini**
- **Yellow Squash**
- **Tomatoes**
- **Lemon Verbena**
- **Thai Basil**
- **Bunched Purple Sweet Potato leaves**
- **10x10 Mixed Salad Greens**
- **Cucumbers**
- **Green Bell Pepper**
- **Anaheim Peppers**
- **Fresh Dug Ginger**

Tropical Citrus flavors highlighted this week with Asian Pacific favorites like Fresh dug Ginger, Makrut Lime, lemongrass and Thai Basil.

Makrut Lime can be frozen to be zested later, as needed, and then stored in the freezer. The leaves freeze well, too. The same method can be used for your ginger if you don't like leaving it out on the counter.

While searching for savory recipes online for the purple sweet potato leaves, i came across an article that mentioned information regarding sweet potato leaves having curative properties and used as a measure to combat cervical cancer in women.

Just a reminder that these Hatch favorites are a fine model for fashioning Mike's decadent indulgence: The Pepper Dog. A farmer's market favorite, his method is to slice long ways and remove seeds, stuff with cheese, wrap with bacon, fastening the ends to the pepper with toothpicks and grilling it until dripping goodness and wafting smoked pepper aroma, it signals done with crispy fried exterior. Traditionally we dress it with our house made barbeque sauce made from the fruits of our labor.



To your health, and pleasure..Always, leslie