

- Eggs
- Mix of Citrus
- Salad Mix 10x10
- Baby Salad Mix
- Dill
- Pesto
- Microgreens
- Poultry Herb Blend

A mix of citrus, eggs and a container of freshly made pesto this week along with your greens and herbs in your CSA share this week!

Pictured at right above are

Calamondin oranges, and in the bowl here to the right are those plus a few Thai limes.

Below left are kumquats still on the tree. These are an almost egg-shaped citrus which

we usually eat whole, raw, or sliced up to garnish a salad or dish. These have a mild and sweet flavor, in contrast to the Calamondin which are thin skinned and very tart. Those I like to scissor cut broadly over a salad, including the skin, or adding to a homemade dressing. These are great for accentuating the cooking of meats, stir-fry, sweet and sour, curries, desserts, especially fruit pies. Makes for a great marmalade or syrup for the table. For a quick, on-the-go energizer try scissor cutting into your cup of tea or your water bottle. The rind will continue to release some flavor for a refill. The Thai (or Makrut) limes are larger, have a more bumpy look to the thick skin, and have a raised neck where it was attached. Although there is a bit of flesh and juice in the center, it is the skin that is most often used in cooking to impart its flavor to the likes of Pan-Pacific foods by way of a dash of zest. I store mine in the freezer, taking it out to grate a bit and returning for long term storage! Enjoy!

