

2018 CSA

Spring

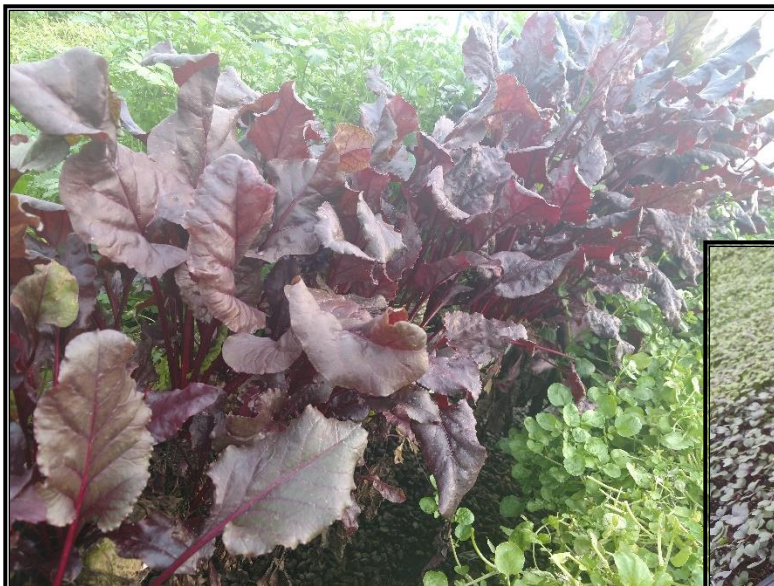
April 7th

Planet Earth Diversified

- **Beet Greens 10x10**
- **Ginger**
- **Turmeric**
- **Watercress Box**
- **Collard Greens 10x10**
- **Salad Mix 10x10**
- **Mint**
- **Papaya**
- **Dozen Eggs**
- **microgreens**

I don't get out to restaurants much these days, but I have had a beet greens salad that I thought was delicious and simple enough to replicate at home. The beet greens are served fresh, raw, chopped into large pieces, and then topped with goat cheese, toasted pecans and a sweet balsamic reduction. Sometimes I will add a squeeze of orange on top. For the reduction, I put about ½ a cup of balsamic into a sauce pan and simmered it really low (beware of being directly over the pan as the fumes can bite the nose), and as it thickened up, added a tablespoon of honey. Just reducing the balsamic vinegar will be sweet, so this addition can be skipped. Sometimes I will sweeten the toasted the pecans instead and drizzle a bit of balsamic without reduction to save time. But the salad can be made entirely without any sweetening agents at all and still be very tasty.

This weekend marks the first day of our Spring CSA share and the first day of our Charlottesville Market, downtown right next to the Water Street parking garage. Our farmer's market season runs from April to December at the downtown Charlottesville location, and south of town at Forrest Lakes (through October). All CSA members receive a 10% discount on purchases made at either of our market stands.



We really hope to see you at our Saturday market! Hope you have a marvelous week...to your health and your pleasure, always!

