

Happy Spring! Perfect weather for the Greens!



Some we like raw, some we like wilted and some, we “cream” by cooking into half milk, half buttermilk for “creamed collards”. Below are some examples of cooking with whatever I had on hand, in this case, extra milk products this week. Two different meals are depicted here, the creaming of collards and then wilted greens with

cream of celery...which happened to catch my eye as over-grown in th greenhouse...the spigarello is pictured at the bottom, just barely wilted with caramelized onions and garnished with a few rounds of sausage.



Mike made quick work of that and is now a preferred menu item this season <3. Really is simple to just cook greens quickly (th spigarello is just barely in the heat long enough to turn green and wilt, maybe a minute or two), and then add to a cream sauce....my sauce was just milk products I had in the fridge, seasoned to taste (salt, pepper, dash of nutmeg) and thickened with a teaspoon of corn starch, mixed in with cold water on th side, and then cold mix stirred into the hot milk batch.



(The collards I cooked in water until tender, then added to cream base.) For the finely diced greens seen below, just pop your cream sauce in the cuisinart and blend to the thin-ness you desire. These quick combinations dominated the menu planning as we are in full swing planting for the year ahead.

Now is the time to sign up for the next CSA season, which begins on April 1st.

If you need access to check out what is offered and a sign-up sheet, then see this address:

specials.planeteearthdiversified.com/csa

and know that we have you in mind so please do not hesitate to let us know what you like best <3.

