

- Sorrel
- Field Arugula
- Mixed Field Greens
- Collard Greens
- Squash Blossoms
- Spring Onions
- Garlic bunch
- Dill/flowers
- Poultry Herbs
- Gold Zucchini
- New Potatoes
- Tomatoes

Tomato, freshly dug new potatoes, more edible flowers and a new take on eating collard greens: Crazy Cajun wraps...Baba Yaga rolls...whatever you call them, they are an easy and quick way to enjoy your collards this week. We took grated ginger, ham, onion, sweet peppers & cardamom, sprinkled this chopped blend with balsamic then wrapped this in a collard leaf and fastened it with a toothpick. Finished by pouring olive oil around and over top a bit...cooked for 15 mins @ 350..then sat for 5 in cooling oven.



With the herbs and new potatoes a simple oven roast would suffice to enjoy the flavors; coat bite sized cuts of potato in olive oil and chopped poultry herbs on a roll sheet or pan with sides; roast at 325 for 30 minutes or until golden on outside and soft when pierced with a fork. Chopped onion can be included for a sweet accent to the roasting. A potato salad from boiled potatoes and onion with dill would make a nice side dish on some of these more warmer evenings.



Tomato, onion, garlic and squash blossoms this week would make for a yummy combo, whether they end up as toppings for pizza or pasta, as ingredients for omelet or quiche, or used as enhancement for stuffing the blossoms. This combo is also a great start for "sopa de flor de calabaza", roughly translated as soup of the squash flowers; a delicacy considering how prickly the plant is. ☺ Enjoy!