

Flavorful Marjoram and Chives

2017 CSA

Winter

February 18th

Planet Earth Diversified

- Bag of Arugula
- Bag of Field Mix
- Marjoram
- Chives
- Second Tomatoes
- Petit Tomatoes
- Jalapeno Peppers
- Scorpion Peppers
*use gloves!
- Beet Greens
- Tatsoi

Photos of several greenhouses for illustration on behalf of our newest members. Photo at bottom right shows how bold Michael is in his never ending quest to care for the farm. Ideas for your CSA items this week: pizza, salads and pepper jam. For a simple tomato sauce, cut your tomatoes in half along the “equator” and grate over a bowl down to the skin. This can be spread onto pizza dough (or poured over



pasta) and then topped with chopped arugula, jalapenos or fresh leaves pulled from the stem of the marjoram. Simple jam recipes can include just a few ingredients: sugar, vinegar, chopped peppers and pectin. The recipe at <http://theviewfromgreatisland.com/super-easy-hot-pepper-jelly/> looks very similar to what my Mom used to make, especially the type of “no sugar needed” pectin from Sure Jell which can be found at the grocery store. Besides the mixed greens, consider a basic salad of your beet greens, adding some goat cheese on top and finished with a drizzle of balsamic. Chopped arugula, a few walnut pieces and a touch of honey would also combine well with this. 😊

