

CSA members get discount at our markets

2017 CSA

Spring

June 24th

Planet Earth Diversified

- **Baby Salad Mix**
- **Baby Arugula**
- **Jalapeno peppers**
- **Tomatoes**
- **Rosemary**
- **Mint**
- **Tarragon**
- **Epazote**
- **10x10 Kale Bag**
- **10x10 Arugula Bag**

It is exciting to share some rosemary with you this week, because i have been wanting to inspire you with this Rosemary Focaccia recipe which comes from Chef John at Food Wishes.

Combine the following:

1 package (.25 oz) active dry yeast

1 cup warm water (105 F.)

2 tbsp extra virgin olive oil

3/4 tsp salt

1/4 cup semolina flour

2 tsp minced fresh rosemary

2 3/4 cups *bread flour (don't mix in

all the flour in this step; reserve about 1/4 cup for the kneading)

*As with all dough recipes, you may need a little less or little more flour.

The total weight I added was about 12 oz.

*This will work with just all-purpose flour, but I prefer the bread flour and semolina



– Mix in bowl until a sticky dough forms, then knead with reserved flour and 2 additional tablespoons of olive oil, for about 7-8 minutes, until you have a smooth, elastic, but slightly sticky dough.

– Let rise until doubled, flatten on oiled pan, let rest 15 minutes, drizzle with olive oil, poke dough with finger tips, let rise 45 minutes or until doubled, brush lightly with olive oil, top with more rosemary and sea salt.

– Bake at 475 degrees F. for 14-15 minutes

Be sure to check out his video of preparation found on his blog or at youtube. Rosemary also goes well in other combinations, one of which i like in summertime: pineapple. A preserve of pineapple and rosemary is a delicious condiment. Threading the rosemary thru pineapple chunks, tomato and a chicken sausage is great from the grill, served over rice.



Have a great week everybody <3