stone church acres

On The Farm

We got some rain this week and our produce is very happy about it! We are continuing to head to the cider press each week and have lots of apples! Just ask if you are looking for a specific variety.

IN YOUR BOX:

Spaghetti Squash
Greens
Sweet Peppers
Red Beets
Apples
Fresh Apple Cider

This Week's Highlight: Spaghetti Squash

Spaghetti squash is a delicious squash that when cooked, can be separated into thin strings that look like spaghetti. Although they don't taste like pasta, they can be used in place of pasta with roasted veggies and sauce. Our favorite way to cook spaghetti squash is to roast it in the oven. Slice the squash in half and remove the seeds. Drizzle the cut sides with olive oil and season with salt and pepper. Flip the squash cut-side down on a baking sheet. Bake in a 400 degree oven for 40 minutes. If it is large, it may need more time. To check, flip over the squash and run a fork gently across the flesh. If spaghetti-like strands release from the skin, it is ready. If not, bake another 5 minutes. Don't over roast it or it could get mushy. Let it cool slightly before using the fork to shred and enjoy!

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available weekly. Place orders by 10am Thursday morning.

Recipe Corner: Roast Pork with Apples & Onions

Ingredients:

1 boneless pork loin roast (2lbs)
1/4 tsp. salt
1/4 tsp. pepper
1 Tbs. olive oil
3 large apples, cut into 1-inch wedges
2 large onions, cut into 3/4-inch wedges
5 garlic cloves, peeled
1 Tbs. minced fresh rosemary or dried rosemary, crushed

Directions:

Preheat oven to 350. Sprinkle roast with salt & pepper. In a large nonstick skillet, heat oil over medium heat; brown roast on all sides. Transfer to a roasting pan coated with cooking spray. Place apples, onions and garlic around roast; sprinkle with rosemary.

Roast until a thermometer reads 145 (about 45-55 minutes), turning apples, onion and garlic once. Remove from the oven; tent with foil. Let stand 10 minutes before slicing the roast. Serve with the apple mixture.

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