stone church acres

On The Farm

We are excited to be picking the first crop of apples, zestar, for the season. They have a sweet tart flavor and are good for applesauce.

IN YOUR BOX:

Lettuce/Endive
Blueberries (Full)
Beets
Tomatoes
Peppers
Onions
Swiss Chard,Beans (Full)
Apples
Apple Cider

Endive Lettuce

Endive is a bitter, crunchy leaf vegetable. Endive is best enjoyed with sweet, creamy, or acidic foods to balance out its bitter taste. It's common to serve endive as an appetizer with something on top of it.

It can be enjoyed both raw and cooked, and should be treated similarly to other leafy greens. Sautéing and grilling endive will mellow its bitterness.

Endive also has many potential health benefits. It is rich in po:assium which keeps the heart healthy.

Harmony Acres Dairy

We are excited to try out a new partnership with Harmony Acres Dairy in Belle Vernon. Each week, you can place an order and it will be available for pickup during CSA hours on Friday and Saturday. We hope that you take advantage of these delicious, local dairy products! For right now we are just taking PRE-ORDERS via this link. Place orders by 10am Thursday

Recipe Corner: Warm Bacon Endive Dressing

Directions:

1. cook bacon over medium heat until crisp. reserve 1 tablespoon drippings. Saute the onion in the drippings until tender. Add the sugar, cornstarch, salt and vinegar; stir until smooth. Gradually stir in the milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat.
2. Stir a small amount of hot mixture into egg; return all to the pan; stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer.
3. In a large salad bowl, combine the endive, hard-boiled eggs and reserved bacon. Add desired amount of warm dressing; toss to coat. Refrigerate

Ingredients:

1/2 lb bacon diced
1 small onion, chopped 1
2 Tbsp sugar
1/2 tsp. salt
1 1/2 tsp. cornstarch
1 c. milk
2 Tbsp cider vinegar
1 bunch endive
lettuce
2 hardboiled eggs