Fort Ligonier Days

We are excited to be selling cider, donuts and slushies in Ligonier this weekend at Fort Days! If you are making the trip, please stop by and say "hello"! We are located down at the old train station.

IN YOUR BOX:

Fresh Pressed Apple Cider

Apples

Sweet Potatoes

Squash

Peppers

Tomatoes/Sweet Onions

Apple Cider Uses

Here are some ways that you can use your cider if you are looking for some inspiration:

1. Make applesauce- Add cider in the pan instead of water. It gives the applesauce a more intense flavor.
2. Add to pork when making pork chops or tenderloin.
3. Boil it down to make a richer flavor. Use it to make apple cider dressing. Ingredients:
   - 1 cup Apple Cider (boil it down to 1/3 cup)
   - 3 tablespoons sweet yellow onion, finely chopped
   - 2 tablespoons apple cider vinegar
   - 2 teaspoons dijon mustard
   - 1/3 cup olive oil
4. Freeze it for Thanksgiving!
5. Make small 1 cup bags to freeze it. Pull out when cooking.

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday. Submit your order via this link. **Orders are due by 5pm on TUESDAY night.** Please note this change in order deadline. The dairy is now delivering on Wednesday to us, so we need your orders by Tuesday night.

Recipe Corner: Roasted Sweet Potatoes

Ingredients

4 sweet potatoes, peeled and cut into 1-inch cubes
1/4 c. extra virgin olive oil, plus more for drizzling potatoes after cooked
1/4 c. honey
2 tsp. ground cinnamon
Salt & pepper

Instructions

-Preheat the oven to 375 degrees F.
-Lay sweet potatoes out in a single layer on a roasting tray. Drizzle the oil, honey, cinnamon, salt and pepper over the potatoes. Roast for 25 to 30 minutes in oven or until tender.
-Take sweet potatoes out of the oven and transfer them to a serving platter. Drizzle with more extra-virgin olive oil.

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