Stone Church Acres

Farmstand Post

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We have some new items for sale in our farm market this weekend! Read below for more info about our friends at The Pickled Chef. We are very excited to have their pickles and other delicious canned items. Check them out! Also, we have some new SCA merch in stock this weekend. If you placed a pre-order, we have that ready for pickup. We ordered a few extra to sell in the market, however, if we don't have what you want, we are placing another pre-order soon! Be sure to get your orders in so you don't miss out!

In Your Box

Bok Choy
Swiss Chard
Apples
Tomatoes
Green Onions
Cabbage
Peppers

The Pickled Chef

We are excited to introduce a new local partner: The Pickled Chef! They are a family owned and operated local Western PA based producer of artisanal, all natural, small batch pickles, pickled vegetables, sauces and condiments, jams and jellies, raw fermented kimchi and sauerkrauts and fresh dressings, spreads and snacks. We will be selling some of their most popular canned items in our market starting this weekend!

They are also well known for their delicious grilled cheese sandwiches that they sell at local farmer's markets! Check out their website for more information. https://www.thepickledchef.com/

Farm Fresh Tomato Soup

Ingredients:

- 3 pounds tomatoes (fresh, cut into 2” pieces)
- ½ onion, cut into 1-inch pieces
- 3-5 cloves garlic (peeled and chopped)
- 2 Tablespoons olive oil
- ½ teaspoon fine sea salt
- ¼ teaspoon black pepper (freshly ground)
- ¼ cup fresh basil
- 2 Tablespoons salted butter
- 2 Tablespoons all-purpose flour
- 1 Tablespoon granulated sugar
- 1 quart vegetable broth
- ¼ to ½ cup heavy cream (optional)

Directions:

1. Mix the tomatoes, onion, garlic, olive oil, salt and pepper together in a large bowl.
2. Spread tomato mixture evenly in a single layer onto a greased baking sheet and roast at 450 for 15 minutes.
3. Remove from oven, stir, and roast for an additional 15 minutes. Increase the oven temperature to "broil" during the last 2-3 minutes so that some of the tomatoes get lightly charred.
4. Add roasted tomato mixture to the container of a high-powered blender. Be careful. You may need to do this in multiple batches.
5. Add fresh basil and blend the mixture on high speed until smooth (about 1 minute).
6. Melt the butter in a large pot over medium-high heat.
7. Once the butter is melted, whisk in the flour and cook until the mixture is bubbly and lightly browned (about 30 to 60 seconds, this is called a roux).
8. Then, add the vegetable broth and sugar to the roux and whisk until smooth.
9. Add the blended tomato mixture to the pot and whisk until smooth. If desired (for a creamier soup) add ¼ to ½ cup heavy cream.
10. Cook over medium-low heat for 15 minutes, or until thick.
11. Taste and adjust salt and pepper as desired.
12. Serve warm with croutons, chopped fresh basil, etc.

Recipe from *Joy Food Sunshine*