Stone Church Acres

Farmstand Post

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We took our first load of apples to the cider press on Thursday and we are excited to give you a taste this week!

Come visit us next weekend at the **Covered Bridge Festival** at Ebenezer Bridge in Mingo Creek. We will be selling cider, slushies and donuts! It is open September 19-20 from 10am-5pm. Hope to see you there! Our farm market will be open regular hours that weekend.

In Your Box

Apples
Corn
Tomatoes
Sweet Peppers
Pie Pumpkins
Lettuce
Kale
Fresh-Pressed Apple Cider

Pie Pumpkins

Fall is just around the corner, and that means it's time for pie pumpkins! These smaller pumpkins are sweet, flavorful, and perfect for baking. While they're wonderful in traditional pumpkin pie, you can also use the roasted pumpkin in muffins, breads, soups, pancakes, or even pumpkin butter. To roast your pie pumpkin: Cut the pumpkin in half and scoop out the seeds and stringy pulp. Place the halves cut-side down on a baking sheet and roast at 375°F for about 40–50 minutes, or until the flesh is very tender when pierced with a fork. Let it cool, then scoop the flesh from the skin and mash or puree until smooth. Use right away, or freeze the puree to enjoy a little taste of the farm all winter long!

Slow Cooker Apple Cider Braised Pork

Ingredients:

- 3-4 lbs. (1.4–1.8 kg) pork shoulder roast (bone in or boneless)
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) pepper
- ¼ cup (60 mL) butter (½ stick)
- ¼ cup (60 mL) flour
- 1 cup (250 mL) apple cider or juice
- ½ cup (125 mL) apple butter (optional)
- 4 garlic cloves, peeled and sliced
- 2 thyme sprigs

Directions:

1. Season the roast with the salt and pepper and then sear it in a large skillet with 1 tbsp (15 mL) of oil. Turn so all sides get a nice crust.
2. Move the roast into a slow cooker.
3. Melt the butter in a skillet. Whisk in the flour and let cook for 30 seconds. Slowly whisk in the apple cider until smooth. Then whisk in the apple butter.
4. Pour the cider mixture over the pork roast. Add the garlic and thyme.
5. Cover with the lid and set the slow cooker to LOW for 8 hours or HIGH for 4 hours.
6. Remove the pork from the pot and shred. Remove and discard the thyme. Serve the pork over polenta or mashed potatoes and spoon the sauce on top.

Recipe from Pampered Chef