



Riverdog Farm

November 6, 2017

Riverdog Farm Veggie Box News

Box Contents

2-3 Pomegranates
¾ lb. Jimmy Nardello Peppers
1 lb. Green Beans
1 lb. Broccoli
1 pint Mixed Medley Cherry Tomatoes
1 bu. Curly Kale
1 Spaghetti Squash

Box Notes: This week we are happy to include fall green beans in your CSA box! We will only harvest green beans for a short period of time but hope you will enjoy the fall treat. Also in the box this week are the fantastically sweet Jimmy Nardello peppers. This pepper is a sweet Italian fryer. They are delicious cooked or raw, blistered in a hot skillet and stuffed in a burrito, as a main ingredient in a salad or on top crostini with a bit of cheese. See recipe below.

Thanksgiving Holiday Delivery Schedule: All CSA Members who are scheduled to receive boxes Thursday 11/23 (Thanksgiving) and Friday 11/24, your boxes will be delivered to your pick up site on TUESDAY 11/21

Check payment for the December deliveries is due by **November 30th, 2017**.

Tuesdays: \$96
Wednesdays: \$120
Thursdays: \$120
Fridays: \$96

Thank you for your payment if already sent!

Quarterly Payment Schedule:

4th Quarter
October / November / December:
Tuesday/Wednesday/Thursday/ Friday subscribers: **\$288**

To view the 2017 payment schedule visit:

[2017 Payment Schedule](#)

Reserve your Thanksgiving Ham today!

Riverdog Hams are smoked over apple and alder wood chips by Roundman's Smokehouse in Fort Bragg. They range from 3.5-7 lbs. and contain no added nitrates. Our certified organic hogs live on 50 acres of organic pasture and enjoy an all organic diet that consists of our vegetables, Cowgirl Creamery Whey, Three Twins Ice cream, foraged black walnuts, acorns, grasses, farm grown grains and organic feed. Riverdog Farm hogs are certified organically raised animals by CCOF. Our meat is processed at non-certified organic USDA facilities, and therefore, the pork is not certified organic.

Limited availability. Hams are \$10/lb. We require a \$15 deposit per reservation; this cost will be deducted from the total amount due for your ham. You will be charged the remainder due once your ham has been weighed, packaged and delivered.

Deliveries will be made the weeks of November 12th and November 19th.

CSA members can reserve their Thanksgiving Ham by following this link to the web store: <https://csa.farmigo.com/store/riverdogfarmcsa>
The Holiday Ham Deposit can be found under the Sausage, Bacon and Ham heading.

When checking out, please specify your desired delivery date and ham weight. We will get as close as we can to your desired weight but final weights will not be exact.

If you would like to reserve a ham for the Christmas Holiday, they will be available for reservation after November 27th.

Jimmy Nardello Peppers with Burrata

From: <http://chezus.com/2015/09/20/jimmy-nardello-peppers-with-burrata/>

Serves 4-6

Ingredients:

½ pound Jimmy Nardello Peppers, washed and patted dry

1 tablespoon olive oil

1 garlic clove, finely minced

2 tablespoons Italian parsley, finely minced

8 ounces burrata

Olive oil

Maldon sea salt

Toasted baguette slices

Instructions:

Slice the peppers in half lengthwise, keeping the seeds. Heat olive oil in a large frying pan over medium-low heat. Add peppers to the frying pan. Cook 6-8 minutes, stirring often, until slightly wilted and blistered. Remove from the heat.

Add the garlic and parsley to the peppers, and stir.

Drain the burrata, and then lightly pat with a paper towel to remove any moisture.

Place the peppers and burrata on a serving platter.

Drizzle the cheese with a small amount of the finishing olive oil and sprinkle with some salt.

Serve with toasted slices of baguette.

Roasted Spaghetti Squash

From: <https://www.marthastewart.com/1048761/roasted-spaghetti-squash>

Ingredients:

1 spaghetti squash (about 2 pounds), halved and seeded

3 tablespoons extra-virgin olive oil, divided

Coarse salt and freshly ground pepper

1 tablespoon lemon juice

1/2 cup chopped fresh flat-leaf parsley

½ teaspoon crushed red pepper

1 tablespoon grated Parmesan cheese, for serving (optional)

Directions:

Preheat oven to 425 degrees. Drizzle squash flesh with 2 tablespoons olive oil and season with salt and pepper. Place cut side down on a parchment-lined rimmed baking sheet. Roast until squash is tender when pierced with a knife, about 1 hour.

When cool enough to handle, gently scrape squash with a fork to remove flesh in long strands and transfer to a

medium bowl. Toss with remaining 1-tablespoon oil, lemon juice, and parsley. Season with salt and red pepper flakes and serve sprinkled with cheese, if desired.

Buttered Green Beans with Shallots and Lemon

From:

<https://www.marthastewart.com/1163980/buttered-green-beans-shallots-and-lemon>

The crunchy, downright addictive topping in this recipe adds big flavor to all manner of side dishes, including mashed potatoes, brussels sprouts, and dressings, or even as a garnish for turkey and gravy. The shallots can be fried five days ahead and stored in an airtight container at room temperature.

Ingredients:

Vegetable oil, for frying

6 ounces shallots, thinly sliced lengthwise (2 cups)

Kosher salt and freshly ground pepper

2 pounds green beans, trimmed

3 tablespoons unsalted butter

1 lemon, halved

Instructions:

Heat 1/2 inch oil in a small skillet over medium. When oil shimmers (320 degrees), carefully add 1/3 cup shallots. Cook, stirring occasionally with a fork, until just golden and bubbles stop forming rapidly around shallots, 2 to 3 minutes. (They will darken and crisp as they cool; do not let darken in oil, or they will taste bitter.) Transfer to paper towels, season with salt, and let stand until cool and crisp. Continue frying remaining shallots in batches.

Combine beans, butter, and 1/2 cup water in a large straight-sided skillet; season with salt and pepper. Bring to a boil over medium-high, then cook, tossing frequently, until water evaporates, butter begins to brown, and beans are vibrant green and crisp-tender, 8 to 10 minutes. (If water evaporates too quickly, add more, a few tablespoons at a time.)

Transfer beans to a serving platter and squeeze lemon over top. Serve, with shallots alongside, or top with shallots just before serving.