



**Riverdog Farm Meats:** Riverdog Farm chickens and hogs are CCOF certified organically raised animals. Meat is processed in non-organic USDA inspected facilities, and therefore meat is not certified organic.

*Chicken currently unavailable for delivery. Please check here for availability in March.*

**Pork Shares:** 15 to 20-lb packed cases of assorted cuts at \$7 per pound.

**Pork Sausages:** 10-lb order of assorted styles is \$65.

**Smoked Plain or Peppered Bacon:** 5-lb order of bacon is \$50.

**Smoked Ham:** 4 to 6-lb hams at \$9 per pound.

To request a list of pork shares or to place an order, please email [csa@riverdogfarm.com](mailto:csa@riverdogfarm.com). Meat is delivered frozen.

*We added new photos to the Hog Blog ([riverdoghog.blogspot.com](http://riverdoghog.blogspot.com)).*

Heat the oil over medium heat in a heavy casserole or skillet. Add the onion and coriander seeds. Cook, stirring, until the onion is tender, about five minutes. Add the garlic and carrots and salt to taste. Cook, stirring for two to three minutes until the carrots begin to soften. Stir in the dissolved tomato paste, sugar, and lentils. Add 1 to 1½ cups of the cooking water from the lentils (enough to cover the lentils), salt to taste, and half the mint.

Bring to a simmer, and simmer uncovered for 15 to 20 minutes until the lentils are tender and much of the liquid has evaporated. Taste and adjust salt. Remove from the heat, sprinkle on the remaining mint and serve, or allow to cool and serve at room temperature with cooked whole grains, like bulgur or quinoa.

### **Lentil Soup with Winter Greens, Cumin and Cilantro**

From <http://eggsonunday.wordpress.com/2009/01/11/lentil-soup-with-winter-greens-cumin-cilantro/>

Adapted from Vegetable Soups from Deborah Madison's Kitchen

Note from *Eggs on Sunday* author: The original recipe involved cooking the lentils, onion/garlic, and greens separately, then combining them at the end. I prefer to cook them all in the same pot, and I've adjusted the instructions and timing accordingly.

**1¼ cup mixed lentils - brown, small French Le Puy lentils, black Beluga lentils**

**2 tablespoons olive oil**

**1 large onion, diced**

**1 teaspoon ground cumin**

**2 bay leaves**

**2 large garlic cloves, minced**

**7 cups water**

**1 teaspoon coarse kosher salt**

**4 cilantro stems and 4 parsley stems, tied together in a bundle**

**6 leaves (about 4 cups) winter greens, chopped – [rapini and/or cabbage – RDF]**

**Sea salt and black pepper, to taste**

**¼ to ½ cup chopped cilantro**

**Plain yogurt, for serving**

Heat the olive oil over medium high heat in a stockpot or large saucepan, then add the diced onion and ground cumin. Cook until the onion is softened, then add the garlic and coarse salt and cook another minute.

Add the lentils, 7 cups water, 2 bay leaves, and the cilantro and parsley stems. Bring to a boil, then turn down the heat and simmer, covered, for 30 minutes.

Remove the lid from the pot and add the chopped greens. Simmer, uncovered, for an additional 10 minutes, or until the greens are as tender as you like them. Stir in the chopped cilantro, and season to taste with sea salt and freshly ground black pepper.

Serve in a bowl with a dollop of plain yogurt and a sprinkling of additional chopped cilantro, or with some sour cream thinned out with a little milk, or with a squeeze of fresh lemon or limejuice. Makes 6 servings; can easily be doubled.