

Melt 3 tablespoons butter. Place breadcrumbs in medium bowl. Drizzle butter over and toss. Add ½ cup finely grated Gouda and sprinkle with salt and pepper then toss. Sprinkle breadcrumb mixture over mac and cheese. Sprinkle cumin seeds over, if desired.

Bake mac and cheese until breadcrumbs are golden and edges are bubbling, about 40 minutes. Let stand 10 minutes before serving.

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 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. Meat is delivered frozen.

Swiss Chard Tzatziki (Yogurt Dip) from

http://simplyrecipes.com/recipes/swiss_chard_tzatziki_yogurt_dip

1 cup finely chopped chard leaves, ribs removed

1 garlic clove **¼ teaspoon salt**

1 cup plain yogurt **A dash of cayenne**

1 tablespoon extra virgin olive oil

1 tablespoon freshly squeezed lemon juice

Bring a 1 or 2 quart saucepan, half filled with water, to a boil. Add the chopped chard leaves. Cook until tender, about 3-5 minutes. While the chard is cooking, prepare a bowl with ice water for an ice bath. When the chard is cooked, strain through a fine mesh strainer and put into the ice bath to stop the cooking. Drain and set aside.

Using mortar and pestle, grind the garlic and salt into a paste. In a medium-sized bowl, stir in the yogurt, chard, garlic, olive oil, lemon juice, and cayenne pepper. Set aside.

Cut the pita bread into triangles and layout in one layer in a broiling pan (use a sturdy broiling pan, not a cookie sheet or your cookie sheet will warp). Drizzle olive oil on one side of the pita wedges. Use a pastry brush to spread the olive oil more evenly. Place in a broiler. Broil for 5 minutes or until the pita bread starts to toast. Remove and let cool for a minute.

Serve the tzatziki with the pita wedges.

Chard Risotto adapted from

<http://www.epicurious.com/recipes/food/views/Red-Chard-Risotto-1233>

5 cups canned low-salt chicken broth

1 medium onion, chopped

4 cups (packed) coarsely chopped chard leaves (about 1 bunch)

½ cup dry white wine

Additional grated Parmesan cheese

2 tablespoons olive oil

1½ cups Arborio rice

½ cup freshly grated Parmesan cheese

Bring broth to simmer in medium saucepan. Cover and keep warm.

Heat oil in heavy large Dutch oven over medium heat. Add onion and sauté until translucent, about 5 minutes. Add rice and chard and stir until chard begins to wilt, about 3 minutes. Add wine and simmer until absorbed, stirring occasionally, about 2 minutes. Add 4½ cups hot broth.

Simmer until rice is just tender and risotto is creamy, stirring frequently and adding remaining ½ cup broth by ¼ cupfuls if mixture is dry, about 20 minutes.

Mix in ½ cup Parmesan cheese; season to taste with salt and pepper.

Transfer risotto to medium bowl. Serve, passing additional Parmesan separately.