

Let the remaining peas cook until they are very tender, 5 minutes longer. Puree the peas in the stock in the saucepan with an immersion blender, or let cool and blend in a blender. Set the pea puree aside.

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.

White Cornish: 3.50 to 6-lb whole (head & feet-on) chickens at \$4.50 per pound.

Poulet Rouge: 3.50 to 6-lb whole (head & feet-on) chickens at \$5 per pound.

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

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

Bacon and smoked hams currently unavailable for delivery. Please check here for availability late spring.

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

Have a friend who'd enjoy our CSA program?

Endorsement from members who enjoy our service is the best advertisement we could ever hope for! If you like what we do and know folks who would enjoy receiving our weekly veggie box deliveries, please have them give us a call, send us an email, or visit www.riverdogfarm.com.

Place the remaining 3 cups of stock in a medium-size saucepan and bring to a gentle simmer over medium heat.

Meanwhile, heat the olive oil in a large skillet over medium-low heat. Add the leeks and fennel and cook, stirring occasionally, until they are soft and translucent, about 5 minutes. Add the garlic and cook until it is fragrant, about 2 minutes. Add the rice, stir to coat the grains with the oil, and cook until rice is hot to the touch, about 2 minutes. Add the wine and cook until it is absorbed by the rice, about 10 minutes.

Add ½ cup of the simmering stock to the rice and cook, stirring frequently, until the liquid is absorbed. Cook the rice, adding stock ½ cup at a time as it is absorbed, until the rice is almost cooked through but still firm in the center when you bite into it. The total cooking time will be 20-30 minutes and the rice will absorb about 2½ cups of the stock.

Add the whole peas, pea puree, and prosciutto to the risotto. Cook, stirring constantly until heated through, 1 to 2 minutes. If you want the risotto to be soupier, add more stock.

Remove the skillet from the heat and add the Parmesan cheese and tarragon. Taste for seasoning and add salt and pepper to taste. Serve the risotto with the fennel fronds, if any, sprinkled on top.

Turnip and Roasted Garlic Mash from

<http://straightfromthefarm.net/2007/11/08/turnip-roasted-garlic-mash/>

2 bunches of mild turnips

1 large head of garlic (green garlic can be used here-RDF)

2 tablespoons butter

Fresh chives to garnish

Generous pinches of salt and pepper

Preheat the oven to 350 F. Place whole head of garlic, unpeeled, on a baking sheet lined with foil. Roast garlic in oven for 30 minutes or until very squishy. Remove from oven and allow to cool.

While garlic is roasting, bring a large pot of salted water up to a boil. Wash turnips well, trimming off tops and roots. Cut into 1 inch pieces and boil until tender, about 20 minutes depending on the variety. Drain off water and allow to sit for five minutes. Turnips will release more water as they cool. Drain additional water off and use either a potato masher or an electric mixer to begin mashing up the turnips.

Cut a half inch off the top of the roasted head of garlic, exposing the cloves inside. With your hand, squeeze out all the garlic pulp into the turnips. Add butter and salt and pepper before continuing to mash turnips to the desired consistency. If turnips appear to be releasing more water after being mashed, drain it off

and add more salt if necessary.

Serve immediately with a few snips of fresh garlic chives. If desired, serve cooked turnip tops along side turnip mash. To cook turnip tops, simply wash and roughly chop. Heat olive oil or butter in a skillet and add turnips when hot. Season with salt and pepper. Turnip greens are fairly bitter. Serves 3-4.