

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.

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

Smoked Whole or Steak-cut Hams: Whole hams range between 5 to 10 lbs and ham steaks range between 2 to 4 pounds. Hams are \$9 per pound.

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.

3 large vine-ripened tomatoes, cut into ¼ inch slices
1 red onion, thinly sliced **3 tablespoons red wine vinegar**
Pinch of salt **Freshly ground black pepper**
3 packed cups arugula, rinsed, spun dry, coarsely chopped
Focaccia bread, halved
½ pound fresh mozzarella, sliced
1 tablespoon mayonnaise (optional)

In a large baking dish, combine slices of tomatoes, slices of onions, and marinate with vinegar, salt, and pepper for 30 minutes. Layer mozzarella, tomatoes, onions, and arugula on focaccia bottom half. Spread some mayonnaise on the top half of the focaccia if desired. Press top half over the bottom, hold together with toothpicks. Slice to serve. Makes 4 sandwiches.

Grilled Broccoli

From <http://www.tasteofhome.com/Recipes/Grilled-Broccoli>

6 cups fresh broccoli spears
2 tablespoons plus 1½ teaspoons lemon juice
2 tablespoons olive oil **¼ teaspoon salt**
¼ teaspoon black pepper **¾ cup grated Parmesan cheese**
Shaved Parmesan cheese and basil leaves, optional

Place broccoli in a large bowl. Combine the lemon juice, oil, salt and pepper, then drizzle over broccoli and toss to coat. Let stand for 30 minutes.

Toss broccoli. Place cheese in large resealable plastic bag. Add broccoli, a few pieces at a time, then shake to coat.

Prepare grill for indirect heat using a drip pan [set under grill rack – RDF]. Place broccoli over drip pan and grill, covered, over indirect medium heat for 8 to 10 minutes on each side or until crisp-tender. If desired, garnish with shave Parmesan and fresh basil.

Simple Salad with Lime-Garlic Dressing

Adapted from <http://orangette.blogspot.com/2006/06/salad-days.html>

For dressing:

3 tablespoons plus 1 teaspoon fresh limejuice
5 tablespoons olive oil **¼ tsp minced garlic**
1/8 tsp fine sea salt

For salad:

Lettuce, washed, dried, and cut with a chef's knife into rough ½-inch strips or wedges
Slivered red onion **Greek feta**
Add fresh, uncooked peas and chopped snap peas.
Cooked, peeled, chilled beets add delicious, soft morsels to this salad.

First, make the dressing. In a small bowl or jar, combine the limejuice, olive oil, garlic, and salt. Whisk until emulsified, and set aside. In a salad bowl, top lettuce with red onion, peas and beets. Toss with dressing to taste, and top with plenty of feta. Serve.