

Spoon basil oil onto 4 plates. Arrange melon decoratively over oil and top with prosciutto. Sprinkle melon and prosciutto with pine nuts and cheese.

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 5-lb whole (head & feet-on) chickens at \$4.50 per pound.

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

Bacon currently unavailable.

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 Hams: 5-lb order of breakfast ham steaks is \$45. Whole hams also available.

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.

Stone Fruit Barbecue Sauce

From: <http://www.robertwemischner.com/recipes/stone-fruit-barbecue-sauce.html>

Yield: A generous pint. Enough for use on four servings of a grilled protein such as pork chops, chicken breasts or thighs, or firm fish steaks, shrimp, scallops or other seafood.

12 ounces fresh ripe tomatoes (left whole if small, cut into 1 inch pieces, if larger)

12 ounces pitted stone fruits (Plums, peaches, nectarines, apricots and their variants are all fine here, in whatever proportion you wish. If the skins of the fruits are particularly tough, remove them; if they are tender, there's no need to peel them)

3 ounces brown sugar **3 ounces white vinegar**

¾ ounce fresh peeled ginger root, diced

3 large cloves of garlic, peeled and minced

¼ teaspoon dry mustard powder

1 teaspoon salt

Pinch (or more to taste) hot red pepper flakes

Place all of the ingredients into a heavy 3 quart saucepan. Over medium to high heat, bring the mixture to a boil and then stirring occasionally, continue to cook over low heat until all is tender. Check the sweet/tart balance and add more sugar or vinegar as your taste dictates, if necessary. You can use the sauce as is or put it through a food mill to yield a smooth, thick texture. It may be stored in the refrigerator in a tightly covered container for a couple of weeks.

Peach Cake from our friends at Good Humus Farm who grew the peaches in your box this week, Jeff and Annie Main

3 cups coarsely chopped peaches (about 1 pound)

½ cup sugar

1/3 cup milk

2 teaspoons lemon juice

1 tablespoon butter

1 teaspoon vanilla extract

½ teaspoon almond extract

1 large egg lightly beaten

1 cup all purpose flour

½ teaspoon baking powder

¼ teaspoon salt

Preheat oven to 375 degrees.

Combine the chopped peaches, ¼ cup sugar, and lemon juice. Set aside.

Beat ¼ cup sugar and butter at medium speed of a mixer until well blended. Add vanilla extract, almond extract, and eggs; beat well.

Lightly spoon flour into dry measuring cup and level with a knife. Combine flour, baking powder, lemon rind, and salt. Add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture; mix after each addition.

Spoon cake batter into an 8 inch baking dish coated with cooking spray. Spoon peaches over batter. Sprinkle with almonds.

Bake for 40 minutes or until golden brown. Serve with frozen yogurt. Yields 6 servings.