



FRIENDS OF HOLCOMB FARM

HOLCOMB FARM'S RECIPE BOOK

From our fields to your table – seasonal
recipes for every harvest.

organized by season & crop



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*What you can find
on the farm:*

•Asian Salad Mix•Miso•Yogurt•Chilli Moromi Sauce

ASIAN SALAD MIX

OKINAWAN GLAZED GREENS

Adapted from Dan Buettner / Blue Zones — danbuettner.com

A quick, miso-glazed greens recipe inspired by Okinawan centenarians. Works beautifully with any mix of mustard greens, mizuna, bok choy, or spinach.

SERVES 4

INGREDIENTS

8 cups chopped greens (mustard greens, mizuna, or bok choy)

1/3 cup citrus juice (orange or lime)

2 tablespoons white miso

2 tablespoons mirin, plus more to taste

DIRECTIONS

1. Bring a pot of water to a boil. Add greens and cook 1-2 minutes until bright green. Drain.
2. Over the sink, gently squeeze out excess water with your hands.
3. Whisk together citrus juice, white miso, and mirin.
4. Toss greens with dressing. Season to taste with more mirin. Serve warm or at room temperature.

A probiotic-rich side dish ready in under 10 minutes. Use any combination of greens from your share.

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*What you can find
on the farm:*

•Bok Choy•Miso•Pork•Soy Sauce•Tofu•Ginger•Chilli Moromi Sauce

BOK CHOY

OKINAWAN MISO SOUP

Adapted from earthtoveg.com

A light, nourishing miso soup with bok choy. Gluten-free, vegan, and ready in under 20 minutes.

SERVES 4

INGREDIENTS

4 cups water or dashi broth

1 tsp dashi granules (kombu-based for vegan)
2-3 heads baby bok choy, halved or quartered
3 tablespoons white miso paste
2 green onions, sliced
Optional: tofu cubes, sliced mushrooms

DIRECTIONS

1. Bring broth to a gentle simmer. Add bok choy and optional toppings; simmer 3-5 minutes until tender.
2. Remove from heat. Whisk miso into 1 cup of broth in a small bowl until smooth; pour back into pot.
3. Do not boil after adding miso. Divide into bowls, top with green onions, and serve immediately.

Miso should never be boiled — it destroys the beneficial probiotics. Use white miso for mild flavor, red miso for more depth.

BOK CHOY

STIR-FRIED BOK CHOY WITH GINGER & HOISIN

Adapted from helsingjunctionfarms.com

SERVES 4

INGREDIENTS

1 bunch baby bok choy, chopped · 2 tablespoons minced fresh ginger
1/3 cup chicken or vegetable stock · 2 tablespoons hoisin sauce
1 tablespoon rice vinegar · 1 tablespoon sesame seeds · 1 tablespoon oil · 1/2 onion, chopped

DIRECTIONS

1. Mix stock, hoisin, and vinegar in a small bowl. Toast sesame seeds in a dry skillet; set aside.
2. Heat oil over medium-high. Stir-fry bok choy and onion 2 minutes. Add ginger; cook 2 more minutes.
3. Add sauce; cook covered 2-3 minutes. Uncover and stir-fry until sauce thickens. Top with sesame seeds.

BOK CHOY

GARLIC ROASTED BOK CHOY

Adapted from walderwellness.com

SERVES 4

INGREDIENTS

4-6 heads baby bok choy, halved lengthwise
2 garlic cloves, minced · 1 tablespoon toasted sesame oil
1 tablespoon tamari or soy sauce · 1 tablespoon rice vinegar

1 teaspoon maple syrup · ½ teaspoon ground ginger · black pepper

DIRECTIONS

1. Preheat oven to 400°F. Place halved bok choy cut-side up on a baking sheet.
2. Whisk garlic, sesame oil, tamari, vinegar, maple syrup, and ginger. Brush over bok choy.
3. Roast 12 minutes until lightly browned and tender. Garnish with sesame seeds and green onion.

BOK CHOY

BOK CHOY & PORK SOUP

Adapted from madewithlau.com

SERVES 4

INGREDIENTS

4 oz pork, thinly sliced · 1 tsp cornstarch · 1 tsp oyster sauce
1 lb bok choy · 2 garlic cloves, smashed · 1-inch fresh ginger, sliced
4 cups chicken broth · 1 tablespoon soy sauce · salt to taste

DIRECTIONS

1. Marinate pork with cornstarch, oyster sauce, and 1 tbsp water for 10 minutes.
2. Bring broth to a boil with ginger and garlic. Add bok choy stems (2 min), then leaves (2 min more).
3. Add pork slices one at a time; boil 1-2 minutes until cooked through. Season with soy sauce and salt.

Slice pork thin and against the grain for a more tender bite.

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*What you can find
on the farm:*

•Chard•Miso•Cheese•Eggs•Pasta•Yogurt•Ghee•Milk

CHARD

SWISS CHARD WITH GARBANZO BEANS

Adapted from loveandlemons.com

SERVES 4

INGREDIENTS

1 large bunch Swiss chard, stems and leaves separated
1 can (15 oz) garbanzo beans, drained · 3 garlic cloves, minced
2 tablespoons olive oil · ¼ teaspoon red pepper flakes · lemon juice to finish

DIRECTIONS

1. Chop chard stems into ½-inch pieces; roughly chop leaves separately.
 2. Heat olive oil over medium. Cook stems 4-5 minutes. Add garlic and red pepper flakes; cook 1 minute.
 3. Add garbanzo beans and chard leaves; cook 3-4 minutes until wilted. Season with lemon juice, salt, and pepper.
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CHARD

SAUTÉED SWISS CHARD WITH MISO BUTTER

Adapted from I Heart Umami — iheartumami.com

SERVES 2-3

INGREDIENTS

1 bunch Swiss chard, roughly chopped
2 tablespoons butter · 1 tablespoon white miso paste
2 garlic cloves, minced · 1 tablespoon olive oil

DIRECTIONS

1. Mix butter and miso in a small bowl until smooth. Set aside.
 2. Heat olive oil over medium-high. Add garlic (30 sec), then chard stems (2 min), then leaves (2-3 min until wilted).
 3. Remove from heat and toss with miso butter. Season and serve.
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CHARD

SPICY STIR-FRIED SWISS CHARD

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

1 large bunch Swiss chard, cut into 2-inch pieces
3 garlic cloves, sliced · 1 tablespoon fresh ginger, minced
1-2 teaspoons chili paste or sambal oelek · 2 tablespoons soy sauce · 1 tablespoon sesame oil

DIRECTIONS

1. Heat oil in a wok over high until smoking. Add garlic and ginger; stir-fry 30 seconds.
 2. Add chard stems (2 min), then leaves (2 min). Add soy sauce and chili paste; toss.
 3. Remove from heat, drizzle with sesame oil, and serve.
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SWISS CHARD SALAD WITH LEMON & PARMESAN

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

1 bunch Swiss chard, stems removed, leaves thinly sliced
½ cup fresh breadcrumbs, toasted · ½ cup Parmesan, shaved
3 tablespoons olive oil · 2 tablespoons lemon juice · 1 garlic clove, minced

DIRECTIONS

1. Whisk olive oil, lemon juice, garlic, salt, and pepper.
2. Toss chard leaves with dressing; let sit 10 minutes to soften slightly.
3. Top with breadcrumbs and shaved Parmesan. Serve immediately.

VEGETARIAN BREAD STUFFING WITH SWISS CHARD & CHESTNUTS

Adapted from Epicurious — epicurious.com

SERVES 8-10

INGREDIENTS

1 loaf day-old rustic bread, cubed · 1 large bunch Swiss chard, chopped
1 cup cooked chestnuts, roughly chopped · 1 large onion, diced · 3 stalks celery, diced
3 garlic cloves, minced · 4 tablespoons butter · 2 cups vegetable broth
2 eggs, beaten · 1 tablespoon fresh thyme · 1 tablespoon fresh sage

DIRECTIONS

1. Preheat oven to 375°F. Toast bread cubes on a sheet pan 10 minutes. Set aside.
2. Melt butter; cook onion and celery until soft (8 min). Add garlic, thyme, and sage (1 min). Add chard; cook until wilted.
3. Combine bread, chard mixture, and chestnuts. Add eggs and broth; toss. Transfer to a buttered baking dish.
4. Cover with foil; bake 30 minutes. Uncover; bake 15 minutes more until golden.

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*What you can find
on the farm:*

•Cilantro•Chicken•Honey•Soy Sauce•Tortillas•Yogurt

CILANTRO LIME DRESSING

Adapted from Love and Lemons — loveandlemons.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

1 cup fresh cilantro, packed · 3 tablespoons lime juice (about 2 limes)
1 small garlic clove · ¼ cup olive oil · ¼ cup water · ¼ teaspoon sea salt
Optional: ½ jalapeño for heat

DIRECTIONS

1. Combine all ingredients in a blender or food processor. Blend until smooth and creamy.
 2. Taste and adjust lime, salt, or water as needed. Refrigerate up to 5 days.
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CILANTRO LIME CHICKEN

Adapted from Downshiftology — downshiftology.com

SERVES 4

INGREDIENTS

4 boneless chicken breasts or thighs · ⅓ cup fresh cilantro, chopped
3 tablespoons lime juice · 2 tablespoons olive oil · 3 garlic cloves, minced
1 teaspoon cumin · ½ teaspoon chili powder · salt and pepper

DIRECTIONS

1. Whisk together cilantro, lime juice, olive oil, garlic, cumin, and chili powder.
 2. Marinate chicken at least 30 minutes (up to 4 hours).
 3. Cook in a skillet over medium-high, 5-7 minutes per side. Rest 5 minutes before slicing.
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CILANTRO LIME RICE

Adapted from Damn Delicious — damndelicious.net

SERVES 4

INGREDIENTS

1 cup long-grain white rice · 2 cups water · 1 tablespoon oil · ½ teaspoon salt
Juice of 1 lime · ¼ cup fresh cilantro, chopped

DIRECTIONS

1. Cook rice with water, oil, and salt according to package directions.
 2. When done, fluff with a fork. Stir in lime juice and cilantro. Serve immediately.
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SMASHED ASIAN CUCUMBER SALAD

Adapted from loveandlemons.com

SERVES 4

INGREDIENTS

4 Persian cucumbers, smashed and cut into chunks · ¼ cup fresh cilantro, chopped
2 tablespoons rice vinegar · 1 tablespoon soy sauce · 1 tablespoon sesame oil
1 teaspoon chili oil · 1 garlic clove, minced · 1 teaspoon sugar · sesame seeds

DIRECTIONS

1. Whisk together vinegar, soy sauce, sesame oil, chili oil, garlic, and sugar.
2. Toss cucumbers and cilantro with dressing. Top with sesame seeds. Serve immediately.

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*What you can find
on the farm:*

•Collards•Bacon•Pork•Chicken•Soy Sauce•Miso•Sauerkraut

REAL-DEAL SOUTHERN COLLARD GREENS

Adapted from *Serious Eats* — seriouseats.com

SERVES 6

INGREDIENTS

2 lbs collard greens, stems removed, cut into strips
4 slices bacon or smoked ham hock · 1 large onion, diced · 4 garlic cloves, minced
2 cups chicken broth · 1 tablespoon apple cider vinegar · 1 tablespoon brown sugar
Red pepper flakes, salt and pepper

DIRECTIONS

1. Cook bacon in a large pot over medium heat. Remove and set aside; leave drippings in pot.
 2. Cook onion 5 minutes, then garlic 1 minute. Add collards in batches, tossing to wilt.
 3. Add broth, vinegar, brown sugar, and red pepper flakes. Bring to a boil.
 4. Reduce heat, cover, and simmer 45 minutes to 1.5 hours until very tender. Crumble bacon on top and serve.
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QUICK COLLARD GREENS

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

1 bunch collard greens, stems removed, thinly sliced
2 tablespoons olive oil · 3 garlic cloves, minced · pinch red pepper flakes
¼ cup water · 1 tablespoon lemon juice · salt and pepper

DIRECTIONS

1. Heat olive oil over medium. Add garlic and red pepper flakes; cook 30 seconds.
 2. Add collards and water. Cook, tossing, until tender, about 5-8 minutes.
 3. Season with lemon juice, salt, and pepper.
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COLLARD GREENS RAMEN

Adapted from Bon Appétit — bonappetit.com

SERVES 2

INGREDIENTS

2 servings fresh or dried ramen noodles · 4 cups collard greens, thinly sliced
4 cups chicken or vegetable broth · 1 tablespoon miso paste · 1 tablespoon soy sauce
1 teaspoon sesame oil · toppings: sesame seeds, nori, scallions

DIRECTIONS

1. Bring broth to a simmer. Whisk in miso and soy sauce. Add collards; simmer 5 minutes.
 2. Cook noodles per package; divide into bowls. Ladle broth and greens over noodles.
 3. Top with sesame oil and garnishes. Serve immediately.
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CRISPY COLLARD GREEN CAESAR SALAD

Adapted from Half Baked Harvest — halfbakedharvest.com

SERVES 4

INGREDIENTS

1 bunch collard greens, stems removed, thinly sliced
½ cup Caesar dressing · ¼ cup Parmesan, grated · 1 cup croutons

DIRECTIONS

1. Massage Caesar dressing into collard leaves for 2-3 minutes to tenderize. Let sit 10 minutes.
2. Top with Parmesan, croutons, and black pepper. Serve.

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*What you can find
on the farm:*

•Dandelion Greens•Bacon•Eggs•Yogurt

DANDELION GREENS

SAUTÉED DANDELION GREENS WITH EGGS

Adapted from A Beautiful Plate — abeautifulplate.com

SERVES 2

INGREDIENTS

1 large bunch dandelion greens, roughly chopped · 4 eggs
2 tablespoons olive oil · 2 garlic cloves, minced · pinch red pepper flakes
Juice of ½ lemon · salt and pepper

DIRECTIONS

1. Heat olive oil over medium. Add garlic and red pepper flakes; cook 30 seconds.
2. Add dandelion greens; cook 3–4 minutes until wilted. Season with lemon, salt, and pepper. Push to the side.
3. Crack eggs into the pan; cook to desired doneness. Serve eggs over greens.

DANDELION GREENS

DANDELION GREENS WITH A KICK

Adapted from Allrecipes — allrecipes.com

SERVES 4

INGREDIENTS

2 bunches dandelion greens, trimmed · 4 slices bacon, chopped
3 garlic cloves, minced · ¼ teaspoon cayenne pepper · 2 tablespoons apple cider vinegar

DIRECTIONS

1. Cook bacon until crispy; remove and keep drippings in pan. Add garlic and cayenne; cook 30 seconds.
2. Add dandelion greens; cook 3–5 minutes until wilted. Splash with vinegar; toss and season. Top with bacon.

DANDELION GREENS WITH FRIED ONIONS

Adapted from Food & Wine — foodandwine.com

SERVES 4

INGREDIENTS

2 bunches dandelion greens · 2 large onions, thinly sliced
3 tablespoons olive oil · 2 tablespoons lemon juice · salt and pepper

DIRECTIONS

1. Cook onions in olive oil over medium-low with a pinch of salt, stirring occasionally, 30–40 minutes until deeply caramelized.
2. Add dandelion greens; cook 3–4 minutes until wilted. Season with lemon juice, salt, and pepper.

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*What you can find
on the farm:*

•Dill•Salmon•Yogurt•Goat Cheese•Ginger

DILL

IKARIAN WINTER POTATO SALAD

Adapted from Blue Zones Project — bluezonesproject.com

SERVES 4

INGREDIENTS

1½ lbs small potatoes, boiled and halved · ¼ cup fresh dill, chopped
¼ cup red onion, thinly sliced · ¼ cup kalamata olives
3 tablespoons red wine vinegar · 3 tablespoons olive oil · salt and pepper

DIRECTIONS

1. Boil potatoes until fork-tender. Drain and cool slightly.
 2. Whisk together vinegar and olive oil; season. Toss warm potatoes with dressing, onion, olives, and dill.
 3. Serve warm or at room temperature.
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CUCUMBER DILL SALAD

Adapted from From My Bowl — frommybowl.com

SERVES 4

INGREDIENTS

4 Persian cucumbers, thinly sliced · ¼ cup fresh dill, chopped
¼ cup red onion, thinly sliced · 3 tablespoons apple cider vinegar
1 tablespoon olive oil · 1 teaspoon sugar · salt and pepper

DIRECTIONS

1. Combine cucumbers, dill, and red onion in a bowl.
2. Whisk vinegar, oil, sugar, salt, and pepper. Toss with salad. Refrigerate 15 minutes before serving.

VIETNAMESE TURMERIC & DILL FISH (CHA CA)

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

1½ lbs white fish fillets or salmon, cut into chunks
½ cup fresh dill · 1 tablespoon turmeric · 2 tablespoons fish sauce
1 tablespoon galangal or ginger, minced · 2 tablespoons oil
Rice vermicelli, peanuts, scallions, and nuoc cham to serve

DIRECTIONS

1. Marinate fish with turmeric, fish sauce, and galangal for at least 30 minutes.
2. Heat oil in a skillet over high. Sear fish until golden, 2–3 minutes per side.
3. In the last minute, add dill and scallions; toss briefly. Serve over rice vermicelli with peanuts and dipping sauce.

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*What you can find
on the farm:*

•Endive•Chicken•Soy Sauce•Honey•Tofu•Goat Cheese

CIDER-BRAISED ENDIVE

Adapted from Epicurious — epicurious.com

SERVES 4

INGREDIENTS

4 heads Belgian endive, halved lengthwise
1 cup apple cider · 2 tablespoons butter · 1 tablespoon sugar · salt and pepper

DIRECTIONS

1. Melt butter in a large skillet over medium-high. Place endive cut-side down; cook 3–4 minutes until golden.
 2. Flip, add cider and sugar, and bring to a boil.
 3. Reduce heat, cover, and braise 15–20 minutes until tender and cider reduces to a glaze. Season and serve.
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STIR-FRIED CURLY ENDIVE WITH HONEY CHICKEN

Adapted from foodnetwork.com

SERVES 4

INGREDIENTS

1 head curly endive, roughly chopped · 2 chicken breasts, thinly sliced
2 tablespoons honey · 2 tablespoons soy sauce · 1 tablespoon oil · 2 garlic cloves, minced

DIRECTIONS

1. Mix honey and soy sauce in a small bowl. Set aside.
 2. Heat oil in a wok over high. Add garlic, then chicken; stir-fry until cooked through.
 3. Add endive; stir-fry 2–3 minutes until wilted. Pour sauce over; toss to coat. Serve with rice.
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TOFU-SHIITAKE STIR-FRY ON ENDIVE CUPS

Adapted from Bon Appétit — bonappetit.com

SERVES 4 AS APPETIZER

INGREDIENTS

12 endive leaves (cups) · 1 block firm tofu, crumbled
1 cup shiitake mushrooms, diced · 2 tablespoons soy sauce
1 tablespoon sesame oil · 1 tablespoon hoisin · 2 garlic cloves · 1 tsp ginger

DIRECTIONS

1. Sauté garlic and ginger in oil. Add tofu; cook until golden. Add mushrooms; cook 3 minutes.

2. Stir in soy sauce, hoisin, and sesame oil. Spoon filling into endive cups.
3. Garnish with sesame seeds and scallions.

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*What you can find
on the farm:*

•Escarole•Cheese•Pasta•Goat Cheese

ESCAROLE

ITALIAN SAUTÉED ESCAROLE

Adapted from Cooking with Mamma C — cookingwithmamac.com

SERVES 4

INGREDIENTS

1 large head escarole, roughly chopped
3 garlic cloves, sliced · 3 tablespoons olive oil · pinch red pepper flakes
2 tablespoons water · salt to taste

DIRECTIONS

1. Wash escarole well — it can be gritty. Roughly chop.
2. Heat olive oil over medium. Add garlic and red pepper flakes; cook until golden.
3. Add escarole and water; cover and cook 5–7 minutes until wilted and tender. Season with salt. Serve as a side or over crusty bread.

ESCAROLE

ESCAROLE AND WHITE BEAN SOUP

Adapted from foodnetwork.com

A hearty Italian classic — equally wonderful as written or personalized with your own additions.

SERVES 6

INGREDIENTS

1 head escarole, roughly chopped · 2 cans (15 oz each) cannellini beans, drained
4 cups chicken or vegetable broth · 1 can (14 oz) diced tomatoes
1 onion, diced · 4 garlic cloves, minced · 3 tablespoons olive oil
1 teaspoon Italian seasoning · Parmesan rind (optional) · salt and pepper

DIRECTIONS

1. Heat olive oil in a large pot. Cook onion until soft, 5 minutes. Add garlic and Italian seasoning; cook 1 minute.
2. Add tomatoes, broth, beans, and Parmesan rind. Simmer 15 minutes.

3. Add escarole; cook 5-10 minutes until wilted. Remove rind, season, and serve with crusty bread.

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*What you can find
on the farm:*

•Fava Beans•Goat Cheese•Yogurt

FAVA BEANS

FRESH FAVA BEANS WITH MINT & SCALLIONS

Adapted from Serious Eats — seriouseats.com

How to process fava beans: Remove beans from the outer pod. Blanch in boiling salted water 1-2 minutes, drain, and plunge into ice water. Pinch each bean to slip off the tough inner skin — this reveals the bright green fava inside.

SERVES 4

INGREDIENTS

2 lbs fava beans in the pod, shelled and peeled (see above)
¼ cup fresh mint, torn · 3 scallions, thinly sliced
2 tablespoons olive oil · 1 tablespoon lemon juice · flaky sea salt

DIRECTIONS

1. Process fava beans as described in the note above.
2. Toss warm favas with olive oil, lemon juice, scallions, and mint.
3. Finish with flaky sea salt. Serve at room temperature.

FAVA BEANS

SPANISH FAVA BEANS

Adapted from The Fiery Vegetarian — thefieryvegetarian.com

SERVES 4

INGREDIENTS

2 lbs fresh fava beans, shelled and peeled · 1 onion, diced
3 garlic cloves, minced · 1 ripe tomato, diced · 2 tablespoons olive oil
1 teaspoon smoked paprika · ¼ cup fresh parsley or mint

DIRECTIONS

1. Heat olive oil. Cook onion 5 minutes; add garlic and cook 1 minute.
2. Add tomato and smoked paprika; cook 3 minutes. Add favas and ¼ cup water; cook 5-8 minutes until tender.
3. Stir in fresh herbs. Season and serve warm or at room temperature.

CHICKPEA AND FAVA BEAN SALAD

Adapted from The Mom 100 — themom100.com

SERVES 4

INGREDIENTS

1 cup fava beans, cooked and peeled · 1 can (15 oz) chickpeas, drained
¼ cup red onion, finely diced · ¼ cup fresh parsley, chopped
2 tablespoons lemon juice · 3 tablespoons olive oil · ½ teaspoon cumin

DIRECTIONS

1. Toss all ingredients together in a large bowl.
2. Let marinate 15 minutes before serving. Serve over greens or with pita bread.

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*What you can find
on the farm:*

•Fennel•Fennel Fronds•Chicken•Cheese•Pasta•Lamb•Pork Chops•Goat Cheese

ROAST CHICKEN WITH FENNEL

Adapted from NYT Cooking — cooking.nytimes.com

SERVES 4

INGREDIENTS

1 whole chicken (3½-4 lbs), cut into pieces
2 fennel bulbs, sliced, fronds reserved · 1 lemon, sliced · 6 garlic cloves, smashed
4 tablespoons olive oil · 1 cup white wine · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Toss fennel with 2 tablespoons olive oil, salt, and pepper; spread in a roasting pan.
 2. Rub chicken with remaining olive oil; season generously. Place on top of fennel.
 3. Tuck lemon and garlic around chicken. Pour wine into the pan. Roast 45-55 minutes until juices run clear.
 4. Rest 10 minutes. Garnish with reserved fennel fronds.
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CARAMELIZED FENNEL AND ONIONS WITH PARMESAN

Adapted from Epicurious — epicurious.com

SERVES 4

INGREDIENTS

2 fennel bulbs, thinly sliced · 2 large onions, thinly sliced
3 tablespoons olive oil · ½ cup Parmesan, shaved · salt and pepper

DIRECTIONS

1. Heat olive oil in a large skillet over medium. Add fennel and onions with a pinch of salt.
2. Cook, stirring occasionally, 30-40 minutes until deeply caramelized.
3. Season with pepper. Top with shaved Parmesan. Serve as a side or on toast.

MOROCCAN SPICED CHICKEN AND FENNEL

Adapted from Food.com

SERVES 4

INGREDIENTS

4 chicken thighs · 2 fennel bulbs, sliced · 1 onion, sliced
1 can (14 oz) diced tomatoes · 1 teaspoon each: cumin, coriander, cinnamon, paprika
½ teaspoon turmeric · 3 tablespoons olive oil · ½ cup chicken broth · fresh cilantro to serve

DIRECTIONS

1. Season chicken with all spices, salt, and pepper. Brown in olive oil in a Dutch oven, 3 minutes per side. Remove.
2. Sauté fennel and onion 5 minutes. Add tomatoes and broth; return chicken.
3. Cover and simmer 30-35 minutes until chicken is cooked through. Serve with couscous and cilantro.

IKARIAN LONGEVITY STEW WITH BLACK EYED PEAS

Adapted from Blue Zones — bluezones.com

SERVES 6

INGREDIENTS

2 fennel bulbs, roughly chopped, fronds reserved · 1 can (15 oz) black-eyed peas, drained
1 large onion, diced · 1 can (14 oz) diced tomatoes · 4 garlic cloves, minced
¼ cup olive oil · 1 cup water or broth · juice of 1 lemon

DIRECTIONS

1. Heat olive oil. Cook onion and garlic 5 minutes. Add fennel; cook 5 minutes more.
2. Add tomatoes, black-eyed peas, and water. Simmer 20-25 minutes.
3. Stir in lemon juice and fennel fronds. Season and serve.

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*What you can find
on the farm:*

•Fennel Fronds•Cheese•Salmon•Pasta•Goat Cheese

FENNEL FRONDS

FENNEL FROND PESTO WITH LEMON AND ANCHOVIES

Adapted from Serious Eats — seriouseats.com

Don't discard those feathery fronds! This bright, herby pesto is excellent on pasta, grilled fish, or spread on crusty bread.

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

2 cups fennel fronds, packed · 2 anchovy fillets (optional but recommended)
2 garlic cloves · ¼ cup pine nuts or walnuts
Zest of 1 lemon + 1 tablespoon juice · ½ cup olive oil
¼ cup Parmesan, grated · salt and pepper

DIRECTIONS

1. Pulse fennel fronds, anchovies, garlic, and nuts in a food processor until finely chopped.
2. With the motor running, drizzle in olive oil until a pesto forms.
3. Stir in Parmesan, lemon zest, and juice. Season with salt and pepper.
4. Refrigerate up to 1 week or freeze in ice cube trays.

Try scattered over grilled salmon, stirred into a vinaigrette, mixed into herb butter, or tucked into a whole roasted fish.

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*What you can find
on the farm:*

•Garlic Scapes•Cheese•Pork•Beef•Soy Sauce•Pasta•Veal•Ghee

GRILLED GARLIC SCAPES

Adapted from Homemade & Yummy — homemadeandymummy.com

SERVES 4

INGREDIENTS

1 lb garlic scapes · 2 tablespoons olive oil · salt and pepper
Optional: lemon wedges, flaky salt, Parmesan

DIRECTIONS

1. Preheat grill to medium-high. Toss scapes with olive oil, salt, and pepper.
 2. Grill 4–6 minutes, turning occasionally, until lightly charred and tender.
 3. Serve with a squeeze of lemon and optional Parmesan.
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GARLIC SCAPE PESTO

Adapted from The Kitchn — thekitchn.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

1 cup garlic scapes, roughly chopped · ¼ cup pine nuts or walnuts
½ cup Parmesan, grated · ½ cup olive oil · juice of ½ lemon · salt and pepper

DIRECTIONS

1. Pulse garlic scapes and nuts in a food processor until finely chopped.
 2. Add Parmesan and lemon juice; pulse to combine. With motor running, drizzle in oil until smooth.
 3. Season with salt and pepper. Use on pasta, pizza, or as a spread.
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GARLIC SCAPES STIR-FRY

Adapted from The Woks of Life — thewoksoflife.com

SERVES 4

INGREDIENTS

½ lb garlic scapes, cut into 2-inch pieces
½ lb pork or beef, thinly sliced (optional)
2 tablespoons soy sauce · 1 tablespoon oyster sauce · 1 teaspoon sesame oil

DIRECTIONS

1. Heat oil in a wok over high. If using meat, stir-fry until cooked through; remove and set aside.
2. Add garlic scapes; stir-fry 3–4 minutes until slightly charred and tender-crisp.

3. Return meat if using; add soy sauce and oyster sauce; toss. Drizzle sesame oil and serve with rice.

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*What you can find
on the farm:*

•Salad Turnips•Cheese•Yogurt•Pickles

SALAD TURNIPS

TURNIPS WITH WHIPPED PISTACHIO FETA

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

1 bunch salad turnips (hakurei or red), halved
4 oz feta cheese · 2 tablespoons cream cheese or Greek yogurt
¼ cup pistachios, toasted and roughly chopped
2 tablespoons olive oil · 1 tablespoon lemon juice · fresh mint or dill

DIRECTIONS

1. Blend feta and cream cheese until smooth and fluffy.
2. Spread whipped feta on a plate. Toss turnips with olive oil, salt, and pepper; arrange over feta.
3. Top with pistachios, fresh herbs, and a drizzle of olive oil.

SALAD TURNIPS

FRESH SPRING ROLLS WITH HAKUREI TURNIP & DAIKON

Holcomb Farm homemade recipe

MAKES APPROXIMATELY 8 ROLLS

INGREDIENTS

Rice paper wrappers
Hakurei or red salad turnips, julienned · daikon radish, julienned · carrots, julienned
Rice vermicelli noodles, cooked · fresh mint and basil
Dipping sauce: peanut sauce or nuoc cham

DIRECTIONS

1. Soak rice paper in warm water 10–15 seconds until pliable.
2. Layer noodles, julienned vegetables, and herbs in the center.
3. Fold sides in and roll tightly. Serve immediately with dipping sauce.

MISO BUTTER GLAZED HAKUREI TURNIPS

Adapted from Food52 — food52.com

SERVES 4

INGREDIENTS

1 bunch hakurei turnips with greens, bulbs halved and greens reserved
2 tablespoons butter · 1 tablespoon white miso · 1 tablespoon mirin
½ cup water · sesame seeds to garnish

DIRECTIONS

1. Melt butter in a skillet over medium. Add turnips cut-side down; cook 3–4 minutes until golden.
2. Whisk miso, mirin, and water together; pour over turnips. Simmer covered 5 minutes until tender.
3. Uncover; cook until glaze thickens. Add greens; toss until wilted. Top with sesame seeds.

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*What you can find
on the farm:*

•Lettuce•Chicken•Soy Sauce•Bacon•Cheese•Goat Cheese•Tortillas•Yogurt

COPYCAT P.F. CHANG'S CHICKEN LETTUCE WRAPS

Adapted from Damn Delicious — damndelicious.net

SERVES 4

INGREDIENTS

1 lb ground chicken · 1 tablespoon olive oil · 2 garlic cloves, minced · 1 onion, diced
2 tablespoons hoisin sauce · 2 tablespoons soy sauce · 1 tablespoon rice wine vinegar
1 tablespoon fresh ginger, grated · 1 tablespoon Sriracha
1 can (8 oz) water chestnuts, diced · 2 green onions, sliced · 1 head butter lettuce

DIRECTIONS

1. Heat oil in a sauté pan. Add chicken; cook until browned, crumbling as it cooks.
 2. Add garlic and onion; cook 3–4 minutes. Stir in hoisin, soy sauce, vinegar, ginger, and Sriracha; cook 1–2 minutes.
 3. Add water chestnuts and green onions. Season and serve in lettuce cups.
-

CLASSIC WEDGE SALAD

Adapted from Food Network — foodnetwork.com

SERVES 4

INGREDIENTS

1 head iceberg lettuce, cut into 4 wedges · 1 cup blue cheese dressing
 ½ cup crumbled blue cheese · 8 slices bacon, cooked and crumbled
 1 cup cherry tomatoes, halved · 2 tablespoons fresh chives, chopped

DIRECTIONS

1. Place lettuce wedges on plates. Drizzle with blue cheese dressing.
2. Top with tomatoes, crumbled blue cheese, bacon, and chives. Serve immediately.

FALL HARVEST SALAD WITH APPLE CIDER VINAIGRETTE

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

4 cups lettuce mix · 1 apple, thinly sliced · ¼ cup toasted pecans or walnuts
 2 oz goat or blue cheese, crumbled · ¼ cup dried cranberries
 Vinaigrette: 3 tbsp apple cider vinegar · 2 tbsp olive oil · 1 tbsp honey · 1 tsp Dijon · salt and pepper

DIRECTIONS

1. Whisk vinaigrette until emulsified.
2. Toss lettuce with just enough dressing to lightly coat.
3. Top with apple, nuts, cheese, and cranberries. Serve immediately.

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*What you can find
on the farm:*

•Kale•Honey•Cheese•Yogurt•Pasta•Ghee•Goat Cheese•Bacon

EASY HOMEMADE KALE CHIPS

Adapted from Tastes Better From Scratch — tastesbetterfromscratch.com

SERVES 2-3

INGREDIENTS

1 bunch curly kale, stems removed, torn into pieces
1-2 tablespoons olive oil · ½ teaspoon garlic powder · salt to taste

DIRECTIONS

1. Preheat oven to 300°F. Line two baking sheets with parchment.
2. Dry kale thoroughly. Toss with olive oil and seasonings; massage to coat. Spread in a single layer — do not overlap.
3. Bake 20-25 minutes until crispy, rotating pans halfway. Cool 5 minutes and serve immediately.

Completely dry kale and a low oven temperature are the keys to crispy chips. They lose crunch quickly — eat same day.

KALE SMOOTHIE

Adapted from Minimalist Baker — minimalistbaker.com

SERVES 2

INGREDIENTS

2 cups kale, stems removed · 1 frozen banana · 1 cup frozen mango or pineapple
1 cup almond milk or coconut water · 1 tablespoon nut butter (optional) · squeeze of lemon

DIRECTIONS

1. Add all ingredients to a blender. Blend on high until completely smooth.
 2. Add more liquid if needed. Taste and adjust sweetness.
-

BRAISED KALE

Adapted from Simply Recipes — simplyrecipes.com

SERVES 4

INGREDIENTS

1 large bunch kale, stems removed, leaves chopped · 3 garlic cloves, sliced
2 tablespoons olive oil · ½ cup chicken or vegetable broth · pinch red pepper flakes · lemon juice

DIRECTIONS

1. Heat olive oil over medium. Add garlic and red pepper flakes; cook 1 minute.

2. Add kale; toss. Add broth; cover and cook 8–10 minutes until tender.
3. Uncover and cook off excess liquid. Squeeze lemon over top. Season and serve.

KALE

MASSAGED KALE SALAD

Adapted from Love and Lemons — loveandlemons.com

Fall kale after the first frost is the sweetest of the season. Massaging breaks down the fibrous texture and makes it tender enough to eat raw.

SERVES 4

INGREDIENTS

1 large bunch curly or lacinato kale, stems removed, leaves thinly sliced
2 tablespoons olive oil · 1 tablespoon lemon juice · pinch of salt
Toppings: shaved Parmesan, toasted pepitas, dried cranberries, apple slices
Dressing: 3 tbsp olive oil · 2 tbsp lemon juice · 1 tsp Dijon · 1 garlic clove, minced

DIRECTIONS

1. Drizzle sliced kale with olive oil and lemon juice; sprinkle with salt. Massage firmly 2–3 minutes until kale darkens and becomes tender.
2. Whisk dressing; toss with kale. Top with Parmesan, pepitas, cranberries, and apple.

KALE

TUSCAN WHITE BEAN & KALE SOUP (RIBOLLITA)

Adapted from Feasting at Home — feastingathome.com

A beloved Tuscan peasant soup — thick with lacinato kale, cannellini beans, and stale bread. Gets better each day it's reheated.

SERVES 6-8

INGREDIENTS

1 large bunch lacinato kale, stems removed, leaves chopped
2 cans (15 oz each) cannellini beans, one partially mashed · 1 can (14 oz) diced tomatoes
1 onion, diced · 3 carrots, diced · 3 celery stalks, diced · 4 garlic cloves, minced
4 cups vegetable broth · 2 cups stale rustic bread, torn · ¼ cup olive oil · Parmesan rind

DIRECTIONS

1. Heat olive oil; cook onion, carrots, and celery 8 minutes. Add garlic; cook 1 minute.
 2. Add tomatoes, beans, Parmesan rind, and broth. Simmer 20 minutes. Add kale; cook 10 minutes.
 3. Stir in bread; simmer 10 more minutes until thick. Remove rind; season. Serve with olive oil and Parmesan.
-

PORTUGUESE CALDO VERDE

Adapted from Serious Eats — seriouseats.com

Portugal's most beloved soup — a silky potato and kale broth with smoky chouriço. One of the simplest, most comforting soups in the world.

SERVES 6

INGREDIENTS

1 large bunch kale, stems removed, leaves very thinly sliced into ribbons
 1½ lbs Yukon gold potatoes, peeled and diced · 1 onion, diced · 4 garlic cloves, minced
 6 oz chouriço or Spanish chorizo, sliced · 6 cups chicken broth · 3 tablespoons olive oil

DIRECTIONS

1. Cook onion and garlic in olive oil until soft. Add potatoes and broth; simmer 20 minutes until very tender.
2. Mash about half the potatoes in the pot to create a silky base.
3. Add sausage and kale ribbons; simmer 5 minutes. Season and serve with crusty bread.

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*What you can find
on the farm:*

•Baby Kale•Honey•Soy Sauce•Cheese•Miso

KOREAN GOCHUJANG BABY KALE SALAD

Adapted from Plenty Ag — plenty.ag

Baby kale is more tender and mild than mature kale — no massaging required. This vibrant Korean-inspired salad is bright, spicy, and ready in minutes.

SERVES 4

INGREDIENTS

5 oz baby kale · ½ cup watermelon radish or cucumber, thinly sliced
 ¼ red onion, thinly sliced · fresh cilantro to garnish · sesame seeds
 Dressing: 1 tbsp gochujang · 1 tsp Korean chili flakes · 1 garlic clove, minced
 1 tsp fresh ginger · 1 tsp fish sauce · 1 tbsp rice wine vinegar
 1 tbsp sesame oil · 1 tbsp olive oil · 1 tsp honey · 1 tsp sesame seeds

DIRECTIONS

1. Whisk all dressing ingredients together in a bowl.
2. Toss baby kale, radish, and onion with dressing. Transfer to a plate.
3. Top with cilantro and sesame seeds. Serve immediately.

BABY KALE

ASIAN SESAME-GINGER BABY KALE SALAD

Adapted from Walder Wellness — walderwellness.com

SERVES 4

INGREDIENTS

5 oz baby kale · 1 cup shredded carrots · ¼ cup scallions, sliced
¼ cup toasted almonds or sesame seeds
Dressing: 2 tbsp toasted sesame oil · 1 tbsp tamari or soy sauce
1 tbsp lemon juice · 1 tsp fresh ginger, grated · 1 garlic clove, minced

DIRECTIONS

1. Whisk together all dressing ingredients until combined.
 2. Toss baby kale and carrots with dressing. Massage gently for 1 minute to soften leaves.
 3. Top with scallions and toasted almonds. Serve immediately or refrigerate up to 1 hour.
-

BABY KALE

MASSAGED BABY KALE WITH MISO-TAHINI DRESSING

Adapted from Eat Well Enjoy Life — eatwellenjoylife.com

SERVES 4

INGREDIENTS

5 oz baby kale · 1 avocado, sliced · ½ cup shredded carrots
¼ cup cucumber, julienned · ¼ cup macadamia nuts or toasted almonds
Dressing: 2 tbsp tahini · 1 tbsp white miso · 1 tbsp rice vinegar
1 tbsp tamari · 1 tsp sesame oil · 1 tsp maple syrup · 2-3 tbsp water to thin

DIRECTIONS

1. Whisk together dressing, adding water until creamy and pourable.
 2. Place baby kale in a large bowl. Drizzle with 1 teaspoon lemon juice and a pinch of salt; massage gently 1-2 minutes until leaves soften slightly.
 3. Toss with dressing and remaining vegetables. Top with nuts and serve.
-

BABY KALE

ITALIAN WHITE BEAN & BABY KALE SOUP

Adapted from Cookie and Kate — cookieandkate.com

SERVES 6

INGREDIENTS

4 cups baby kale · 2 cans (15 oz each) cannellini beans, one can partially mashed
1 can (14 oz) diced tomatoes · 1 onion, diced · 3 garlic cloves, minced

4 cups vegetable broth · 3 tablespoons olive oil · 1 teaspoon rosemary
Salt, pepper, and Parmesan to serve

DIRECTIONS

1. Heat olive oil in a large pot. Sauté onion until soft, 5 minutes. Add garlic and rosemary; cook 1 minute.
2. Add tomatoes, beans, and broth. Simmer 15 minutes.
3. Stir in baby kale; cook 3–4 minutes until just wilted — baby kale cooks much faster than mature kale.
4. Season and serve with a drizzle of olive oil and Parmesan.

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*What you can find
on the farm:*

•Kohlrabi•Cheese•Soy Sauce•Honey•Yogurt•Goat Cheese

KOHLRABI

JOE'S KOHLRABI SALAD

Holcomb Farm homemade recipe

SERVES 4

INGREDIENTS

2 medium kohlrabi, peeled and julienned or grated
2 tablespoons apple cider vinegar · 2 tablespoons olive oil
1 teaspoon Dijon mustard · 1 tablespoon honey · ¼ cup fresh parsley or dill

DIRECTIONS

1. Whisk together vinegar, oil, mustard, and honey.
2. Toss kohlrabi with dressing and herbs. Season; let sit 10 minutes before serving.

KOHLRABI

SAUTÉED KOHLRABI WITH THE GREENS

Adapted from It's a Veg World After All — itsavegworldafterall.com

SERVES 4

INGREDIENTS

2 kohlrabi bulbs + their greens, peeled and chopped
2 garlic cloves, minced · 2 tablespoons butter or olive oil
Optional: Parmesan and lemon juice to finish

DIRECTIONS

1. Heat butter in a skillet over medium. Add kohlrabi; cook 5 minutes, stirring occasionally.
2. Add greens; cook 3 minutes until wilted. Add garlic; cook 1 minute.
3. Season and finish with lemon juice and Parmesan if using.

KOHLRABI

CHINESE SIMPLE KOHLRABI SALAD

Adapted from The Woks of Life — thewoksoflife.com

SERVES 4

INGREDIENTS

2 kohlrabi, peeled and julienned
1 tablespoon soy sauce · 1 tablespoon rice vinegar · 1 teaspoon sesame oil
1 teaspoon chili oil · ½ teaspoon sugar · 2 garlic cloves, minced

DIRECTIONS

1. Combine all dressing ingredients and mix well.
2. Toss kohlrabi with dressing. Marinate 15 minutes. Serve cold or at room temperature.

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*What you can find
on the farm:*

•Komatsuna•Miso•Soy Sauce•Honey•Eggs•Tofu•Ginger•Chilli Moromi Sauce

KOMATSUNA

KOMATSUNA WITH SESAME SEEDS (OHITASHI)

Adapted from Kikkoman — kikkoman.com

Komatsuna (Japanese mustard spinach) is a leafy green prized in Japan for centuries. Its tender leaves and stems have a mild, slightly sweet flavor and stay crisp even when cooked. This classic Japanese ohitashi — blanched greens in a savory sesame dressing — is ready in 10 minutes.

SERVES 4

INGREDIENTS

1 large bunch komatsuna, washed and cut into 2-inch pieces
2 tablespoons toasted sesame seeds, half-mashed in a bowl
1½ tablespoons soy sauce · 1 teaspoon mirin · 1 teaspoon sesame oil · pinch of sugar

DIRECTIONS

1. Bring a pot of lightly salted water to a boil. Blanch komatsuna 1-2 minutes until just softened. Remove and plunge into ice water. Drain and squeeze out excess moisture.

2. Mash sesame seeds halfway in a bowl — you want some texture, not a paste. Add soy sauce, mirin, sesame oil, and sugar; mix well.
3. Cut komatsuna into 1-inch lengths and toss with sesame dressing. Serve at room temperature or chilled.

KOMATSUNA

KOMATSUNA NAMUL WITH GOCHUJANG

Adapted from Jipbap Mama via Medium — jipbapmama.medium.com

A Korean-style seasoned green side dish (namul) with a spicy, garlicky kick. One of the most beloved ways to prepare this versatile green.

SERVES 4

INGREDIENTS

- 1 large bunch komatsuna, blanched and squeezed dry (see method above)
- 1 tablespoon Korean doenjang (soybean paste) or white miso
- 1 teaspoon gochujang · 1 garlic clove, minced · 1 scallion, finely sliced
- 1 teaspoon sesame oil · 1 teaspoon mirin · 1 teaspoon toasted sesame seeds

DIRECTIONS

1. Mix doenjang, gochujang, garlic, scallion, sesame oil, mirin, and sesame seeds in a bowl until combined.
2. Blanch komatsuna as above, squeeze dry, and cut into 2-inch pieces.
3. Mix komatsuna with sauce just before serving. Best eaten fresh.

KOMATSUNA

KOMATSUNA NIBITASHI (BRAISED GREENS WITH TOFU)

Adapted from Cooking with Dog — cookingwithdog.com

SERVES 4

INGREDIENTS

- 1 large bunch komatsuna, washed, stems and leaves separated
- 1 piece aburaage (thin deep-fried tofu), cut into strips (or sub firm tofu)
- 1 cup dashi or vegetable broth · 1 tablespoon soy sauce · 1 tablespoon mirin
- 1 teaspoon sake (optional) · 1 teaspoon sugar

DIRECTIONS

1. Combine dashi, soy sauce, mirin, sake, and sugar in a wide pot. Bring to a simmer.
 2. Add tofu strips and komatsuna stems. Simmer 1–2 minutes until stems begin to soften.
 3. Add komatsuna leaves; submerge and cook 1 minute more until wilted. Serve in broth as a side dish.
-

KOMATSUNA & EGG STIR-FRY

Adapted from Oishi Washoku Recipes — oishi-washoku-recipes.com

SERVES 2

INGREDIENTS

1 bunch komatsuna, washed and cut into 4-5 cm pieces
 2 eggs, beaten with a pinch of salt · 1 tablespoon vegetable oil
 1 tablespoon soy sauce · 1 teaspoon sesame oil · 1 garlic clove, minced

DIRECTIONS

1. Heat oil in a pan over medium-high. Add garlic; cook 30 seconds.
2. Pour in eggs and scramble lightly until just set but still soft. Push to the side.
3. Add komatsuna to the pan; stir-fry 2-3 minutes until stems are tender-crisp and leaves wilted. Combine with eggs, drizzle with soy sauce and sesame oil, and serve over rice.

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*What you can find
 on the farm:*
 •Lemon Balm•Honey•Yogurt

LEMON BALM ICED TEA

Adapted from AppleGreen Cottage — applegreencottage.com

SERVES 4

INGREDIENTS

1 cup fresh lemon balm leaves, packed · 4 cups boiling water
 2 tablespoons honey (or to taste) · ice and lemon slices to serve

DIRECTIONS

1. Pour boiling water over lemon balm leaves. Steep 10-15 minutes.
 2. Strain and stir in honey while still warm.
 3. Refrigerate until cold. Serve over ice with lemon slices.
-

HONEY LEMON BALM SPRITZER

Adapted from onsugarhill.com

SERVES 2

INGREDIENTS

½ cup lemon balm leaves · ¼ cup honey · ¼ cup water (for syrup)
Sparkling water · ice and lemon slices

DIRECTIONS

1. Simmer honey and water with lemon balm leaves 5 minutes. Strain and cool.
2. Fill glasses with ice. Add 2 tablespoons syrup, top with sparkling water.
3. Garnish with a lemon slice and fresh lemon balm sprig.

FRESH LEMON BALM TEA

Adapted from Grow Forage Cook Ferment — growforagecookferment.com

SERVES 1

INGREDIENTS

1 tablespoon fresh lemon balm leaves (or 1 teaspoon dried)
1 cup near-boiling water (185–190°F — not a full boil) · honey to taste

DIRECTIONS

1. Place lemon balm in a cup or teapot. Pour water over and steep 5–10 minutes.
2. Strain and sweeten with honey. Drink warm.

Don't use fully boiling water — it can make the tea bitter.

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*What you can find
on the farm:*

•Napa Cabbage•Soy Sauce•Honey•Sauerkraut•Pork Chops•Tofu

NAPA CABBAGE SOUTHEAST ASIAN SALAD

Adapted from loveandlemons.com

SERVES 4

INGREDIENTS

4 cups napa cabbage, shredded · 1 cup carrots, shredded

½ cup fresh mint and cilantro · ¼ cup scallions, sliced · ¼ cup roasted peanuts
Dressing: 3 tbsp lime juice · 2 tbsp fish sauce or soy sauce · 1 tbsp brown sugar · 1 garlic
clove · 1 tsp ginger · 1 tsp chili

DIRECTIONS

1. Whisk dressing until sugar dissolves.
2. Combine cabbage, carrots, herbs, and scallions. Toss with dressing and top with peanuts.

NAPA CABBAGE

EASY SAUTÉED NAPA CABBAGE

Adapted from Cooktoria — cooktoria.com

SERVES 4

INGREDIENTS

1 small head napa cabbage, chopped · 3 garlic cloves, minced
2 tablespoons oil · 1 tablespoon soy sauce · 1 teaspoon sesame oil

DIRECTIONS

1. Heat oil over high. Add garlic; cook 30 seconds.
2. Add cabbage; stir-fry 4–5 minutes until wilted but slightly crisp. Add soy sauce and sesame oil; toss. Season and serve.

NAPA CABBAGE

GRILLED CABBAGE WITH SWEET CHILI SAUCE

Adapted from foodnetwork.com

SERVES 4

INGREDIENTS

1 head napa cabbage, quartered lengthwise · 3 tablespoons sweet chili sauce
1 tablespoon soy sauce · 1 tablespoon olive oil · sesame seeds and scallions to garnish

DIRECTIONS

1. Preheat grill to medium-high. Brush cabbage with olive oil; season. Grill 3–4 minutes per side until charred and slightly wilted.
2. Mix sweet chili sauce and soy sauce; brush over grilled cabbage. Garnish and serve.

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*What you can find
on the farm:*

•Parsley•Beef•Cheese•Yogurt•Goat Cheese

STEAK CHIMICHURRI DENSE BEAN SALAD

Adapted from Half Baked Harvest — halfbakedharvest.com

SERVES 4

INGREDIENTS

1 lb flank steak · 1 can (15 oz) cannellini or black beans, drained
 1 cup cherry tomatoes, halved · 2 cups arugula
 Chimichurri: 1 cup fresh parsley · 3 garlic cloves · ¼ cup fresh oregano
 ¼ cup red wine vinegar · ½ cup olive oil · ½ tsp red pepper flakes

DIRECTIONS

1. Make chimichurri: blend all chimichurri ingredients until combined but slightly chunky.
2. Marinate steak in half the chimichurri for 30 minutes. Grill or pan-sear to desired doneness. Rest 5 minutes, then slice.
3. Toss beans, tomatoes, and arugula with remaining chimichurri. Top with sliced steak.

6-INGREDIENT WALNUT PARSLEY PESTO

Adapted from Minimalist Baker — minimalistbaker.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

2 cups fresh flat-leaf parsley, packed · ⅓ cup walnuts
 ⅓ cup Parmesan, grated · 2 garlic cloves · juice of ½ lemon
 ⅓-½ cup olive oil · salt and pepper

DIRECTIONS

1. Pulse parsley, walnuts, garlic, and Parmesan in a food processor.
2. Drizzle in olive oil while processing until smooth. Add lemon juice; season.
3. Use on pasta, pizza, or as a dip. Keeps refrigerated 1 week.

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*What you can find
on the farm:*

•Radish•Honey•Yogurt•Pickles•Sauerkraut•Goat Cheese

QUICK PICKLED RADISHES

Adapted from Love and Lemons — loveandlemons.com

A simple, vibrant pickle that makes a stunning garnish on tacos, grain bowls, sandwiches, and more. Ready in just one hour.

MAKES 1 JAR

INGREDIENTS

1 bunch radishes (English breakfast or Easter egg), thinly sliced
½ cup white wine vinegar or rice vinegar · ½ cup water
1 teaspoon sugar · ½ teaspoon salt
Optional: peppercorns, coriander seeds, bay leaf

DIRECTIONS

1. Pack sliced radishes into a clean jar.
2. Bring vinegar, water, sugar, and salt to a simmer until dissolved. Add optional spices.
3. Pour brine over radishes. Cool to room temperature, then refrigerate.
4. Ready in 1 hour, best after 24 hours. Keeps 2 weeks refrigerated.

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*What you can find
on the farm:*

•Rhubarb•Berries (seasonal)•Honey•Yogurt•Milk

RHUBARB CRISP

Adapted from Simply Recipes — simplyrecipes.com

SERVES 6-8

INGREDIENTS

4 cups rhubarb, sliced into 1-inch pieces · ½ cup sugar · 1 tablespoon cornstarch
Topping: 1 cup rolled oats · ½ cup brown sugar · ⅓ cup flour
¼ teaspoon cinnamon · 6 tablespoons cold butter, cubed

DIRECTIONS

1. Preheat oven to 375°F. Toss rhubarb with sugar and cornstarch; spread in a baking dish.
2. Combine oats, brown sugar, flour, and cinnamon. Cut in butter until crumbly.
3. Sprinkle topping over rhubarb. Bake 35-40 minutes until bubbling and golden.
4. Serve warm with vanilla ice cream or whipped cream.

STRAWBERRY RHUBARB COCONUT MILK POPSICLES

Adapted from Veggie Inspired — veggieinspired.com

MAKES 6-8 POPSICLES

INGREDIENTS

1½ cups rhubarb, sliced · 1½ cups fresh strawberries, hulled
1 can (13.5 oz) full-fat coconut milk
3-4 tablespoons maple syrup or honey · 1 teaspoon vanilla extract

DIRECTIONS

1. Simmer rhubarb with 2 tablespoons maple syrup and a splash of water for 5 minutes until soft. Cool.
2. Blend strawberries, coconut milk, remaining maple syrup, and vanilla until smooth.
3. Stir in cooled rhubarb (or swirl for a marbled effect). Pour into popsicle molds.
4. Freeze at least 4 hours or overnight. Run warm water over molds to release.

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*What you can find
on the farm:*

•Sage•Chicken•Cheese•Ghee•Pork Chops•Veal•Pasta

CHICKEN BREASTS WITH FRESH SAGE

Adapted from Simply Recipes — simplyrecipes.com

SERVES 4

INGREDIENTS

4 boneless, skinless chicken breasts · 2 tablespoons fresh sage, chopped
2 tablespoons butter · 1 tablespoon olive oil · 2 garlic cloves, minced
½ cup dry white wine · salt and pepper

DIRECTIONS

1. Season chicken with sage, salt, and pepper.
2. Heat olive oil and 1 tablespoon butter in a skillet over medium-high. Cook chicken 5-6 minutes per side until golden. Remove.
3. Add garlic; cook 30 seconds. Add wine; deglaze, scraping up browned bits. Swirl in remaining butter. Pour over chicken and serve.

RAVIOLI WITH SAGE BUTTER SAUCE

Adapted from Budget Bytes — budgetbytes.com

SERVES 4

INGREDIENTS

1 package (9 oz) fresh or frozen ravioli · 6 tablespoons butter
12 fresh sage leaves · 2 garlic cloves, minced · Parmesan to finish

DIRECTIONS

1. Cook ravioli per package directions. Reserve $\frac{1}{4}$ cup pasta water.
2. Melt butter in a large skillet over medium. Add sage leaves; fry until crispy, 2–3 minutes.
3. Add garlic; cook 30 seconds. Add a splash of pasta water, then drained ravioli; toss to coat. Finish with Parmesan and black pepper.

CRISPY FRIED SAGE LEAVES

Adapted from The Kitchn — thekitchn.com

MAKES AS MANY AS YOU NEED

INGREDIENTS

Fresh sage leaves · 2 tablespoons olive oil or butter · flaky sea salt

DIRECTIONS

1. Heat oil or butter in a small skillet over medium-high until shimmering.
2. Add sage leaves in a single layer; fry 10–15 seconds until crispy but still bright green.
3. Remove with a slotted spoon; drain on paper towels. Sprinkle with flaky sea salt. Use immediately as a garnish.

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*What you can find
on the farm:*

•Shelling Peas•Yogurt•Goat Cheese•Pasta•Bacon

BEST EATEN RAW ON THEIR OWN

Holcomb Farm recommendation

Fresh shelling peas are one of the great seasonal treats — sweet, tender, and perfect eaten raw straight from the pod. No recipe needed.

AUTHENTIC BRITISH MUSHY PEAS

Adapted from Olive Magazine — olivemagazine.com

SERVES 4

INGREDIENTS

2 cups fresh peas, shelled · 2 tablespoons butter
2 tablespoons fresh mint, chopped · salt and pepper

DIRECTIONS

1. Boil peas in salted water 3–4 minutes until tender.
2. Drain and mash roughly with butter. Stir in fresh mint.
3. Season generously. Serve with fish and chips or any roasted meat.

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*What you can find
on the farm:*

•Snap Peas•Cheese•Soy Sauce•Honey•Tofu•Yogurt•Pickles

SAUTÉED SUGAR SNAP PEAS

Adapted from Simply Recipes — simplyrecipes.com

SERVES 4

INGREDIENTS

1 lb sugar snap peas, strings removed · 2 tablespoons butter
2 garlic cloves, minced · lemon zest to finish · salt and pepper

DIRECTIONS

1. Melt butter in a skillet over medium-high. Add snap peas; cook 3–4 minutes, tossing often until bright green and tender- crisp.
2. Add garlic; cook 1 minute. Season with salt, pepper, and lemon zest. Serve immediately.

SNAP PEA SALAD

Adapted from loveandlemons.com

SERVES 4

INGREDIENTS

1 lb snap peas, trimmed and halved on the diagonal

2 tablespoons rice vinegar · 1 tablespoon soy sauce · 1 tablespoon sesame oil · 1 teaspoon honey
Sesame seeds and mint to garnish

DIRECTIONS

1. Blanch snap peas in boiling salted water 1 minute; plunge into ice water.
2. Whisk dressing. Toss snap peas with dressing. Top with sesame seeds and mint.

SNAP PEAS

SAUTÉED CURRY PANEER WITH SUGAR SNAP PEAS

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

8 oz paneer, cubed · 1 lb sugar snap peas · 1 onion, sliced
2 tablespoons curry powder · 1 can (14 oz) coconut milk · 2 tablespoons oil
Fresh cilantro and rice to serve

DIRECTIONS

1. Fry paneer in oil until golden on all sides; remove and set aside.
2. Cook onion 5 minutes. Add curry powder; cook 1 minute. Add coconut milk; simmer 5 minutes.
3. Add snap peas and paneer; cook 3-4 minutes until peas are tender-crisp. Serve over rice with cilantro.

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*What you can find
on the farm:*

•Snow Peas•Soy Sauce•Salmon•Honey•Tofu•Ginger•Pork Chops

SNOW PEAS

CHINESE SNOW PEAS STIR-FRY

Adapted from The Woks of Life — thewoksoflife.com

SERVES 4

INGREDIENTS

¾ lb snow peas, strings removed · 3 garlic cloves, minced
1 teaspoon fresh ginger, grated · 2 tablespoons soy sauce
1 teaspoon sesame oil · 1 tablespoon oil

DIRECTIONS

1. Heat oil in a wok over high. Add garlic and ginger; stir-fry 30 seconds.
 2. Add snow peas; stir-fry 2-3 minutes until bright green and crisp-tender.
 3. Add soy sauce; toss. Remove from heat; drizzle sesame oil and serve.
-

SNOW PEAS

CRAB AND CREAM CHEESE STUFFED SNOW PEAS

Adapted from allrecipes.com

MAKES APPROXIMATELY 30 PIECES

INGREDIENTS

30 snow peas, strings removed
4 oz cream cheese, softened · 4 oz crab meat · 1 green onion, minced
1 teaspoon lemon juice · dash hot sauce · salt and pepper

DIRECTIONS

1. Blanch snow peas 30 seconds; plunge into ice water. Dry completely.
 2. Mix cream cheese, crab, green onion, lemon juice, and hot sauce until smooth.
 3. Slit each snow pea along the straight edge. Pipe or spoon filling in. Refrigerate until serving.
-

SNOW PEAS

SNOW PEA, SWEET POTATO AND MANDARIN SALAD

Adapted from taste.com.au

SERVES 4

INGREDIENTS

2 cups snow peas, trimmed · 1 large sweet potato, roasted and cubed
2 mandarins, peeled and segmented · 2 tablespoons sesame seeds, toasted
2 tablespoons soy sauce · 1 tablespoon sesame oil · 1 tablespoon rice vinegar · 1 teaspoon honey

DIRECTIONS

1. Roast sweet potato at 400°F for 25 minutes. Cool. Blanch snow peas 30 seconds; shock in cold water.
2. Whisk together dressing. Combine snow peas, sweet potato, and mandarin. Toss with dressing. Top with sesame seeds.

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*What you can find
on the farm:*

•*Sprouting Cauliflower*•*Cheese*•*Yogurt*•*Goat Cheese*•*Pasta*

SPROUTING CAULIFLOWER

BABY CAULIFLOWER, ROASTED

Adapted from Two Kooks In The Kitchen — twokooksinthekitchen.com

SERVES 4

INGREDIENTS

1 lb baby or sprouting cauliflower, halved · 3 tablespoons olive oil
2 garlic cloves, minced · ½ teaspoon cumin · ½ teaspoon smoked paprika
Salt and pepper · lemon juice to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss cauliflower with olive oil, garlic, cumin, paprika, salt, and pepper.
2. Spread in a single layer on a baking sheet. Roast 20–25 minutes, flipping once, until golden and tender.
3. Finish with a squeeze of lemon.

SPROUTING CAULIFLOWER

ROASTED CAULIFLOWER WITH FISH SAUCE VINAIGRETTE

Adapted from Momofuku / NYT Cooking — cooking.nytimes.com

SERVES 4

INGREDIENTS

1 head cauliflower (or sprouting variety), cut into florets · 3 tablespoons olive oil
Fish Sauce Vinaigrette: 2 tbsp fish sauce · 2 tbsp lime juice · 1 tbsp rice vinegar
1 tsp sugar · 1 small shallot, minced · 1 Thai chili, sliced

DIRECTIONS

1. Roast cauliflower at 425°F with oil, salt, and pepper for 30–35 minutes until deeply caramelized.
2. Whisk together vinaigrette. Toss hot cauliflower with vinaigrette and serve immediately.

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What you can find
on the farm:

•Strawberries (seasonal)•Berries (seasonal)•Honey•Cheese•Yogurt

STRAWBERRIES

BEST EATEN RIGHT OUT OF THE FIELD

Holcomb Farm's highest recommendation

Our strawberries are sweetest eaten fresh, warm from the sun, straight from the plant. No recipe required — just enjoy them as nature intended.

STRAWBERRIES

STRAWBERRY ARUGULA SALAD WITH CREAMY VINAIGRETTE

Adapted from loveandlemons.com

SERVES 4

INGREDIENTS

5 oz arugula · 2 cups strawberries, sliced

¼ cup walnuts or pecans, toasted · 2 oz goat cheese, crumbled

Dressing: 2 tbsp balsamic vinegar · 1 tbsp Dijon · 1 tbsp honey · 3 tbsp olive oil

DIRECTIONS

1. Whisk together all dressing ingredients. Toss arugula with dressing.
2. Top with sliced strawberries, toasted nuts, and crumbled goat cheese. Serve immediately.

STRAWBERRIES

STRAWBERRY CHIA FRESCA

Adapted from Downshiftology — downshiftology.com

SERVES 2

INGREDIENTS

2 cups fresh strawberries · 2 tablespoons chia seeds · juice of 2 limes

2 cups cold water · 1 tablespoon honey (optional) · fresh mint to garnish

DIRECTIONS

1. Muddle or blend strawberries with lime juice and honey. Strain into a pitcher.
2. Add cold water and chia seeds. Stir and refrigerate 15–20 minutes until chia seeds gel slightly.
3. Serve over ice with fresh mint.

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*What you can find
on the farm:*

•Tatsoi•Salmon•Soy Sauce•Honey•Tofu•Ginger•Chilli Moromi Sauce

TATSOI

TATSOI SALAD

Adapted from This Healthy Table — thishealthytable.com

SERVES 4

INGREDIENTS

4 cups tatsoi leaves · 1 cup mandarin orange segments or sliced apple

¼ cup toasted almonds or sesame seeds

Dressing: 2 tbsp rice vinegar · 1 tbsp soy sauce · 1 tbsp sesame oil · 1 tsp honey · 1 garlic
clove, minced

DIRECTIONS

1. Whisk together dressing ingredients.
2. Toss tatsoi with dressing. Top with fruit and nuts.

TATSOI

TATSOI, HOISIN & SALMON STIR-FRY

Adapted from Food & Wine — foodandwine.com

SERVES 4

INGREDIENTS

4 cups tatsoi, roughly chopped · 4 salmon fillets, cut into pieces

2 tablespoons hoisin sauce · 1 tablespoon soy sauce · 1 tablespoon sesame oil

2 garlic cloves, minced · 1 tablespoon oil

DIRECTIONS

1. Heat oil in a wok over high. Add garlic; cook 30 seconds. Add salmon; cook 3 minutes per side until seared. Remove.
2. Add tatsoi; stir-fry 2 minutes until wilted. Return salmon; add hoisin and soy sauce. Toss briefly.
3. Drizzle sesame oil. Serve with rice.

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What you can find
on the farm:

•Thyme•Honey•Chicken•Eggs•Ghee•Goat Cheese•Pork Chops•Veal•Lamb

THYME

SPARKLING ORANGE & THYME SPRITZER

Adapted from On Sutton Place — onsuttonplace.com

SERVES 2

INGREDIENTS

Juice of 2 oranges (about ½ cup) · 4 sprigs fresh thyme
1 cup sparkling water · ice · orange slices to garnish

DIRECTIONS

1. Muddle 2 thyme sprigs with orange juice in a pitcher.
2. Add sparkling water and ice. Stir gently.
3. Strain into glasses; garnish with remaining thyme sprigs and orange slices.

THYME

THYME MUSHROOMS

Adapted from Simply Recipes — simplyrecipes.com

SERVES 4

INGREDIENTS

1 lb mixed mushrooms, sliced · 3 tablespoons butter · 3 garlic cloves, minced
2 tablespoons fresh thyme leaves · 2 tablespoons dry white wine or broth

DIRECTIONS

1. Melt butter in a large skillet over medium-high. Add mushrooms in a single layer; cook undisturbed 3-4 minutes until golden. Stir and cook 2 more minutes.
2. Add garlic and thyme; cook 1 minute. Deglaze with wine; cook 1 minute. Season and serve.

THYME

LEMON AND THYME PEAR TART WITH APRICOT GLAZE

Adapted from Epicurious — epicurious.com

SERVES 8

INGREDIENTS

1 store-bought or homemade tart shell · 3 ripe pears, thinly sliced
2 tablespoons fresh thyme leaves · zest of 1 lemon · 2 tablespoons sugar

3 tablespoons apricot jam · 1 tablespoon butter, cut into small pieces

DIRECTIONS

1. Preheat oven to 375°F. Blind-bake tart shell 10 minutes. Cool slightly.
2. Arrange pear slices over tart shell in overlapping layers. Sprinkle with thyme, lemon zest, and sugar; dot with butter.
3. Bake 25–30 minutes until pears are tender and edges are golden. Warm apricot jam with 1 tablespoon water; brush over tart as glaze.

THYME

THYME CUSTARD ICE CREAM

Adapted from David Lebovitz — davidlebovitz.com

MAKES APPROXIMATELY 1 QUART

INGREDIENTS

2 cups heavy cream · 1 cup whole milk · $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup fresh thyme sprigs · 5 egg yolks · pinch of salt

DIRECTIONS

1. Heat cream, milk, sugar, and thyme until steaming. Steep 30 minutes off heat; strain.
2. Whisk yolks with salt. Slowly pour warm cream into yolks, whisking constantly.
3. Return to saucepan; cook over medium, stirring, until custard thickens (170°F). Strain and cool over an ice bath.
4. Churn in an ice cream maker per manufacturer's instructions. Freeze 2 hours to firm.

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*What you can find
on the farm:*

•Tokyo Bekana•Soy Sauce•Tofu•Ginger•Chilli Moromi Sauce

TOKYO BEKANA

SPICY STIR-FRIED CABBAGE

Adapted from Serious Eats — seriouseats.com

Tokyo bekana is a mild, tender Chinese cabbage with delicate frilly leaves. It wilts quickly and takes on bold flavors beautifully.

SERVES 4

INGREDIENTS

1 head Tokyo bekana, roughly chopped · 3 garlic cloves, minced · 1 tablespoon fresh ginger, minced

1-2 tablespoons chili paste (doubanjiang or sambal oelek)
2 tablespoons soy sauce · 1 teaspoon sesame oil · 1 tablespoon oil

DIRECTIONS

1. Heat oil in a wok over high. Add garlic and ginger; stir-fry 30 seconds.
 2. Add cabbage; stir-fry 3-4 minutes until wilted but slightly crisp.
 3. Add chili paste and soy sauce; toss well. Remove from heat; drizzle sesame oil. Serve with rice.
-

TOKYO BEKANA

TOKYO BEKANA RICE BOWL SLAW

Adapted from bonappetit.com

SERVES 4

INGREDIENTS

4 cups Tokyo bekana, thinly sliced · 2 tablespoons rice vinegar
1 tablespoon sesame oil · 1 tablespoon soy sauce · 1 teaspoon sugar · 1 teaspoon sesame seeds
Cooked rice to serve

DIRECTIONS

1. Whisk together vinegar, sesame oil, soy sauce, and sugar.
2. Toss Tokyo bekana with dressing.
3. Serve over bowls of steamed rice. Top with sesame seeds.

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*What you can find
on the farm:*

•Basil•Chicken•Cheese•Berries (seasonal)•Honey•Eggs•Pasta•Goat Cheese•Tofu

BASIL

CLASSIC BASIL PESTO

Adapted from Love and Lemons — loveandlemons.com

The classic summer essential. Toss with pasta, spread on sandwiches, dollop on pizza, or stir into soups. Freeze in ice cube trays to preserve your harvest all year long.

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

2 cups fresh basil leaves, packed · ¼ cup pine nuts, toasted · 2 garlic cloves
½ cup extra-virgin olive oil · ½ cup Parmesan, freshly grated
2 tablespoons fresh lemon juice · ½ teaspoon sea salt · freshly ground black pepper

DIRECTIONS

1. In a food processor, combine pine nuts, lemon juice, garlic, salt, and pepper. Pulse until well chopped.
 2. Add basil and pulse until combined. With the processor running, drizzle in olive oil and pulse until smooth.
 3. Add Parmesan and pulse briefly. For a thinner pesto, add more olive oil. Taste and adjust seasoning.
 4. Store in fridge up to 1 week, or freeze in ice cube trays.
-

BASIL

CREAMY BASIL CHICKEN SKILLET

Adapted from The Girl on Bloor — thegirlonbloor.com

A one-pan, 30-minute dinner with golden chicken in a rich basil-Parmesan cream sauce with sun-dried tomatoes.

SERVES 4

INGREDIENTS

4 chicken cutlets · 1 tablespoon olive oil · 2 tablespoons butter · 4 garlic cloves, minced
½ cup sun-dried tomatoes, chopped · 1 cup heavy cream · ½ cup chicken broth
½ cup Parmesan, grated · ½ cup fresh basil, roughly chopped · salt and pepper

DIRECTIONS

1. Season chicken; sear in olive oil 3-4 minutes per side until golden. Remove and set aside.
 2. Melt butter in same pan. Add garlic; cook 30 seconds. Add sun-dried tomatoes, cream, and broth; simmer 3-4 minutes until slightly thickened.
 3. Stir in Parmesan and basil. Return chicken; simmer 2 minutes. Serve with pasta, rice, or crusty bread.
-

BASIL

BASIL BERRY CAKE

Adapted from The Woks of Life — thewoksoflife.com

A stunning summer cake with basil pulverized into the sugar, fresh mixed berries, lemon zest, and an apricot glaze. Not overly sweet — the perfect end to a summer meal.

SERVES 10-12

INGREDIENTS

1½ cups + 1 tbsp flour · 1 tsp baking powder · ½ tsp salt
¾ cup sugar · ½ cup fresh basil · zest of 1 lemon
½ cup butter, softened · 2 eggs · ½ cup buttermilk · 1 tsp vanilla
2 cups mixed berries · 3 tablespoons apricot jam (for glaze)

DIRECTIONS

1. Preheat oven to 350°F. In a food processor, blend sugar, basil, and lemon zest until no leaf pieces remain. Reserve 1 tablespoon for topping.
2. Beat butter and basil sugar until fluffy. Add eggs one at a time, then vanilla. Alternate adding flour mixture and buttermilk.
3. Toss berries in 1 tablespoon flour; fold gently into batter. Pour into a greased 9-inch springform pan. Sprinkle reserved sugar on top.
4. Bake 45–55 minutes. Brush warm cake with warmed apricot jam as glaze. Cool before slicing.

BASIL

COCONUT AND BASIL PANNA COTTA

Adapted from Epicurious — epicurious.com

SERVES 6

INGREDIENTS

2 cans (13.5 oz each) full-fat coconut milk · 1 cup heavy cream · ½ cup sugar
1 cup fresh basil leaves, packed · 1 packet unflavored gelatin (2¼ tsp)
3 tablespoons cold water · pinch of salt

DIRECTIONS

1. Bloom gelatin in cold water for 5 minutes.
2. Heat coconut milk, cream, and sugar until hot (do not boil). Add basil; steep 15 minutes off heat. Strain out basil.
3. Return to gentle heat; stir in bloomed gelatin until dissolved. Pour into 6 lightly oiled ramekins or glasses.
4. Refrigerate at least 4 hours. Serve in glasses or invert onto plates. Garnish with a fresh basil leaf.

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*What you can find
on the farm:*

•Bronze Fennel•Salmon•Cheese•Pasta•Goat Cheese•Ghee

HOW TO USE BRONZE FENNEL FRONDS

Holcomb Farm guide

Bronze fennel is primarily an ornamental and culinary herb — the feathery fronds are used rather than a bulb. It has a slightly stronger anise flavor than regular fennel fronds and adds beautiful color to any dish. Use it anywhere you'd use fresh dill or fennel fronds. FIVE WAYS TO USE IT Scattered generously over grilled or roasted salmon before serving Stirred into a vinaigrette with lemon juice and olive oil Mixed into herb butter alongside chives and parsley Tucked inside a whole roasted fish before baking Used in place of dill in the Fennel Frond Pesto (see Fennel Fronds, June–July section) The fronds are best used fresh and added at the end of cooking or as a garnish — prolonged heat mutes their delicate flavor.

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*What you can find
on the farm:*

•Bush Beans•Cheese•Soy Sauce•Bacon•Lamb•Yogurt•Goat Cheese•Pork Chops

ROASTED GREEN BEANS

Adapted from Love and Lemons — loveandlemons.com

The simplest, most satisfying way to cook bush beans. High heat brings out a nutty, caramelized flavor — no blanching required.

SERVES 4

INGREDIENTS

1 lb fresh bush beans, trimmed · 2 tablespoons olive oil · salt and pepper
1 garlic clove, grated (add after roasting while still warm)
Optional: lemon zest, Parmesan, toasted almonds

DIRECTIONS

1. Preheat oven to 425°F. Pat beans very dry — wet beans go soggy.
 2. Spread in a single layer on a large baking sheet; do not crowd. Use two pans if needed.
 3. Drizzle with olive oil; season generously. Roast 14–16 minutes undisturbed until edges are golden and caramelized.
 4. Toss with grated garlic while still warm. Finish with optional lemon zest, Parmesan, or toasted almonds.
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KOREAN GARLIC GREEN BEANS (MAANGCHI)

Adapted from Maangchi — maangchi.com

Korean-style stir-fried green beans with garlic, soy sauce, and sesame — a perfect banchan side dish.

SERVES 4

INGREDIENTS

1 lb bush beans, trimmed and cut into 2-inch pieces
1 tablespoon vegetable oil · 4 garlic cloves, minced
1 tablespoon soy sauce · 1 teaspoon sesame oil · 1 teaspoon sesame seeds · ½ teaspoon sugar

DIRECTIONS

1. Blanch beans in boiling salted water 2-3 minutes until bright green and crisp-tender. Drain and rinse with cold water.
2. Heat oil in a skillet over medium-high. Add garlic; cook 30 seconds until fragrant.
3. Add beans; stir-fry 2 minutes. Add soy sauce and sugar; toss to coat.
4. Remove from heat; drizzle sesame oil and sprinkle sesame seeds. Serve.

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*What you can find
on the farm:*

•Cantaloupe•Honey•Cheese•Pork•Yogurt•Goat Cheese

CANTALOUPE SLUSHIE

Adapted from From My Bowl — frommybowl.com

SERVES 2

INGREDIENTS

3 cups cantaloupe, cubed and frozen · juice of 1 lime
1 tablespoon honey or agave (optional) · pinch of salt · ¼ cup water or coconut water

DIRECTIONS

1. Freeze cantaloupe cubes at least 2 hours or overnight.
 2. Blend frozen cantaloupe, lime juice, honey, salt, and water until slushy.
 3. Add more liquid for a thinner consistency. Pour into glasses and serve immediately.
-

SUMMER TOMATO & CANTALOUPE SALAD

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

2 cups cantaloupe, cubed · 2 cups ripe tomatoes, cut into wedges
 ¼ red onion, thinly sliced · ¼ cup fresh mint or basil, torn
 2 tablespoons olive oil · 1 tablespoon red wine vinegar · flaky sea salt and black pepper
 Optional: crumbled feta cheese

DIRECTIONS

1. Arrange cantaloupe and tomatoes on a platter. Scatter red onion and herbs over top.
2. Drizzle with olive oil and vinegar. Season with flaky salt and pepper.
3. Top with feta if using. Serve immediately.

CANTALOUPE WITH PROSCIUTTO

Adapted from Giangi's Kitchen — giangiskitchen.com

The classic Italian summer pairing — sweet melon, salty prosciutto, no cooking required.

SERVES 4

INGREDIENTS

½ ripe cantaloupe, sliced into wedges, rind removed
 6–8 slices prosciutto di Parma · fresh mint for garnish
 Drizzle of honey (optional) · fresh black pepper

DIRECTIONS

1. Arrange cantaloupe wedges on a platter. Drape prosciutto loosely over each wedge.
2. Garnish with mint, a drizzle of honey, and a crack of black pepper.
3. Serve immediately as an appetizer or light starter.

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*What you can find
on the farm:*

•Celery•Cheese•Chicken•Yogurt•Goat Cheese•Milk•Bacon

CELERY JUICE

Adapted from Feasting at Home — feastingathome.com

SERVES 1-2

INGREDIENTS

1 large bunch celery (about 9-10 stalks)

Optional: ½ lemon, peeled; 1-inch piece ginger; 1 green apple

DIRECTIONS

1. Wash celery thoroughly. Cut stalks to fit your juicer.
2. Juice all celery and optional additions. Stir and drink immediately.

No juicer? Blend celery with ½ cup water then strain through a fine-mesh sieve or nut milk bag. Best drunk first thing in the morning.

CELERY SALAD WITH PARMESAN & WALNUTS

Adapted from The Mom 100 — themom100.com

SERVES 4

INGREDIENTS

6 celery stalks, thinly sliced on the diagonal (save the leaves!)

¼ cup celery leaves · ¼ cup Parmesan, shaved · 2 tablespoons toasted walnuts or pine nuts

2 tablespoons olive oil · 1 tablespoon lemon juice · 1 teaspoon Dijon mustard

DIRECTIONS

1. Whisk together olive oil, lemon juice, Dijon, salt, and pepper.
 2. Toss celery slices and leaves with dressing.
 3. Top with shaved Parmesan and toasted nuts. Serve.
-

CELERY AND PISTACHIO SORBET

Adapted from Great British Chefs — greatbritishchefs.com

An elegant, unexpected dessert that showcases celery's fresh, herbal flavor in a cool, refreshing sorbet.

SERVES 6

INGREDIENTS

4 cups celery juice (from about 1 large bunch) · ½ cup sugar · ½ cup water

Juice of 1 lemon · pinch of salt · ½ cup pistachios, toasted and chopped (for garnish)

DIRECTIONS

1. Make simple syrup: heat sugar and water until dissolved. Cool completely.

2. Combine celery juice, cooled syrup, lemon juice, and salt.
3. Churn in an ice cream maker per manufacturer's instructions until slushy. Transfer to a container; freeze 2 hours to firm.
4. Scoop into glasses and garnish with crushed pistachios.

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*What you can find
on the farm:*

•Cherry Tomatoes•Basil•Cheese•Salsa•Eggs•Pasta•Goat Cheese•Bacon

CHERRY TOMATOES

CHERRY TOMATO PASTA

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

12 oz pasta · 2 pints cherry tomatoes · 4 garlic cloves, thinly sliced
¼ cup olive oil · ¼ teaspoon red pepper flakes · ½ cup Parmesan, grated
¼ cup fresh basil, torn · salt and pepper · reserved pasta water

DIRECTIONS

1. Cook pasta in salted water until al dente; reserve 1 cup pasta water.
2. Heat olive oil in a large skillet over medium. Add garlic and red pepper flakes; cook 1 minute.
3. Add cherry tomatoes; cook 8-10 minutes until they burst and release their juices.
4. Add pasta and a splash of pasta water; toss. Add Parmesan and basil. Season and serve.

CHERRY TOMATOES

CHERRY TOMATO TART WITH HERBED RICOTTA

Adapted from Bon Appétit — bonappetit.com

SERVES 6

INGREDIENTS

1 sheet store-bought puff pastry, thawed · 1 cup whole-milk ricotta
2 tablespoons fresh herbs (basil, thyme, chives), minced · 1 garlic clove, minced
1 pint cherry tomatoes, halved · 2 tablespoons olive oil · 1 egg, beaten (for egg wash)

DIRECTIONS

1. Preheat oven to 400°F. Roll out puff pastry on parchment; score a 1-inch border around the edge. Brush border with egg wash.

2. Mix ricotta with herbs, garlic, salt, and pepper; spread inside the border.
3. Toss tomatoes with olive oil, salt, and pepper; arrange over ricotta.
4. Bake 25–30 minutes until pastry is golden and puffed. Cool 5 minutes; garnish with extra fresh herbs.

CHERRY TOMATOES

MARINATED CHERRY TOMATOES

Adapted from Simply Recipes — [simplyrecipes.com](https://www.simplyrecipes.com)

A no-cook summer staple — marinated tomatoes get better as they sit and are good on everything: pasta, bruschetta, grilled meat, and eggs.

SERVES 4

INGREDIENTS

2 pints cherry tomatoes, halved · 3 garlic cloves, minced · ¼ cup olive oil
2 tablespoons red wine vinegar · ¼ cup fresh basil, torn · ¼ teaspoon red pepper flakes

DIRECTIONS

1. Combine all ingredients in a bowl. Toss well.
2. Let marinate at room temperature at least 30 minutes (up to 4 hours).
3. Serve over pasta, toasted bread, grilled fish, or as a salad topper. Keeps refrigerated up to 3 days.

CHERRY TOMATOES

TOMATOES & EGGS (CHINESE STIR-FRY)

Adapted from The Woks of Life — thewoksoflife.com

One of the most beloved home-cooked dishes in China — sweet tomatoes and silky scrambled eggs in a savory-sweet sauce. Ready in 10 minutes, endlessly comforting.

SERVES 2-3

INGREDIENTS

2 cups cherry tomatoes, halved · 4 eggs, beaten with a pinch of salt
2 tablespoons vegetable oil · 2 garlic cloves, minced · 2 scallions, sliced
1 tablespoon soy sauce · 1 teaspoon sugar · ½ teaspoon sesame oil

DIRECTIONS

1. Heat 1 tablespoon oil in a wok over high. Pour in eggs; scramble until just set but still soft. Remove and set aside.
2. Add remaining oil. Stir-fry garlic 30 seconds. Add cherry tomatoes; cook 2–3 minutes until they begin to burst.
3. Add soy sauce and sugar; toss. Return eggs to pan; fold together gently. Drizzle sesame oil; top with scallions. Serve over rice.

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*What you can find
on the farm:*

•Slicing Tomatoes•Basil•Cheese•Bacon•Honey•Eggs

SLICING TOMATOES

BEST EATEN RIGHT OUT OF THE GARDEN

Holcomb Farm's highest recommendation

A perfectly ripe slicing tomato, still warm from the sun, needs nothing more than a pinch of flaky sea salt. Slice thick and eat standing over the kitchen sink — this is peak summer.

SLICING TOMATOES

SUMMER TOMATO SALAD WITH FRESH HERBS

Adapted from The Kitchn — thekitchn.com

The simplest, most essential summer salad — thick-sliced tomatoes dressed with olive oil, vinegar, red onion, and herbs. Let it sit so the tomatoes release their juices into the dressing.

SERVES 4

INGREDIENTS

1½ lbs ripe slicing tomatoes, cut into thick slices or wedges
¼ red onion, very thinly sliced (soak in cold water 10 minutes to mellow)
¼ cup fresh herbs (basil, dill, parsley, or a mix), roughly chopped
2 tablespoons extra-virgin olive oil · 1 tablespoon red wine vinegar
½ teaspoon kosher salt · ¼ teaspoon freshly ground black pepper

DIRECTIONS

1. Arrange tomato slices in a single layer on a large platter.
2. Drain and scatter red onion over tomatoes. Drizzle with olive oil and vinegar.
3. Season with salt and pepper. Scatter fresh herbs over top.
4. Let sit at room temperature 15-20 minutes before serving — the salt draws out the tomato juices and creates a natural dressing.

ARAB-STYLE GARLIC FRIED TOMATOES

Adapted from Reem Kassis / The Mediterranean Dish — themediterraneandish.com

From Reem Kassis's *The Arabesque Table* — a beautifully simple recipe from the Arab world. Tomatoes are fried cut-side down in garlic oil until caramelized and silky. Serve with flatbread and labneh for one of summer's best breakfasts.

SERVES 4

INGREDIENTS

4 ripe slicing tomatoes, halved through the equator
4 tablespoons olive oil · 4 garlic cloves, thinly sliced
Salt and pepper · fresh parsley or mint to finish · flatbread to serve

DIRECTIONS

1. Heat olive oil in a large skillet over medium. Add garlic; cook 1–2 minutes until golden and fragrant. Remove garlic and set aside.
 2. Place tomatoes cut-side down in the garlic oil. Cook undisturbed over medium-high heat 4–5 minutes until deeply caramelized on the cut side.
 3. Carefully flip; cook 2 minutes more. Season generously. Top with reserved garlic and fresh herbs. Serve with warm flatbread for scooping.
-

FRENCH TOMATO GALETTE

Adapted from Just a Pinch — justapinch.com

A rustic French free-form pastry filled with cheese and topped with summer tomatoes — impressive to look at, simple to make. No tart pan needed.

SERVES 6-8

INGREDIENTS

1 sheet store-bought pie dough or puff pastry · 1½ lbs slicing tomatoes, thinly sliced
1 cup ricotta or goat cheese · ½ cup Parmesan, grated · 2 garlic cloves, minced
2 tablespoons fresh basil or thyme · 1 egg, beaten (for egg wash) · olive oil · flaky salt

DIRECTIONS

1. Salt tomato slices; let sit 20 minutes, then pat very dry — this prevents a soggy galette.
 2. Preheat oven to 400°F. Roll dough into a rough 12-inch circle on parchment. Mix ricotta, Parmesan, garlic, and herbs; spread over dough leaving a 2-inch border.
 3. Layer tomatoes over cheese. Fold edges of dough up and over, pleating as you go. Brush crust with egg wash; drizzle tomatoes with olive oil and flaky salt.
 4. Bake 35–40 minutes until crust is deeply golden. Cool 10 minutes; scatter fresh basil over top. Serve warm or at room temperature.
-

CLASSIC BLT SANDWICH

Holcomb Farm recommendation

There is no better use of a peak-summer slicing tomato than a proper BLT. Thick slices, good mayo, crispy bacon, fresh lettuce — this is the sandwich of the season.

SERVES 2

INGREDIENTS

4 slices good sandwich bread, toasted · 4 slices thick-cut bacon, cooked until crispy
2 large ripe slicing tomatoes, thickly sliced · 4 lettuce leaves
3 tablespoons mayonnaise · flaky sea salt and black pepper

DIRECTIONS

1. Toast bread until golden. Spread mayonnaise generously on both sides of each slice.
2. Layer lettuce, then tomatoes, then bacon. Season tomatoes with flaky salt and plenty of black pepper.
3. Top with second slice of bread. Press gently, cut on the diagonal, and eat immediately.

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*What you can find
on the farm:*

•Cucumbers•Soy Sauce•Honey

EASY ASIAN CUCUMBER SALAD

Adapted from Farah J. Eats — farahjeat.com

SERVES 4

INGREDIENTS

4 Persian or mini cucumbers, thinly sliced
2 tablespoons rice vinegar · 1 tablespoon soy sauce · 1 tablespoon sesame oil
1 teaspoon sugar · 1 garlic clove, minced · 1 teaspoon sesame seeds · red pepper flakes

DIRECTIONS

1. Combine vinegar, soy sauce, sesame oil, sugar, and garlic. Stir until sugar dissolves.
 2. Toss cucumbers with dressing. Sprinkle with sesame seeds and red pepper flakes.
 3. Refrigerate 15 minutes before serving.
-

CREAMY CUCUMBER SALAD

Adapted from The Cozy Apron — thecozyapron.com

SERVES 4

INGREDIENTS

2 large cucumbers, thinly sliced · ½ red onion, thinly sliced · ¼ cup fresh dill or mint
½ cup sour cream or Greek yogurt · 2 tablespoons white wine vinegar
1 tablespoon olive oil · 1 teaspoon sugar · salt and pepper

DIRECTIONS

1. Salt cucumber slices; let sit 15 minutes. Pat dry with paper towels.
2. Whisk together sour cream, vinegar, olive oil, and sugar. Season.
3. Toss cucumbers, onion, and herbs with dressing. Refrigerate 30 minutes before serving.

CUCUMBER GINGER LIME MOCKTAIL

Adapted from Love and Lemons — loveandlemons.com

SERVES 2

INGREDIENTS

1 cup cucumber, roughly chopped · juice of 2 limes
1-inch piece fresh ginger, peeled and sliced · 1 tablespoon honey or agave
1 cup sparkling water · ice and cucumber slices to garnish

DIRECTIONS

1. Blend cucumber, lime juice, ginger, and honey until smooth. Strain through a fine mesh sieve.
2. Fill glasses with ice. Pour cucumber mixture over and top with sparkling water.
3. Garnish with cucumber slices. Serve immediately.

SPICY SKINNY CUCUMBER MARGARITA

Adapted from Half Baked Harvest — halfbakedharvest.com

SERVES 2

INGREDIENTS

½ cup cucumber, muddled or blended and strained
3 oz tequila blanco · 1 oz triple sec · juice of 2 limes · 1 jalapeño slice · ice
Tajín for rim, cucumber slice for garnish

DIRECTIONS

1. Muddle jalapeño in a cocktail shaker; add ice.

2. Add tequila, triple sec, lime juice, and cucumber juice. Shake well.
3. Rub lime wedge around glass rim; dip in Tajín. Strain into ice-filled glass. Garnish with cucumber slice.

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*What you can find
on the farm:*

•Corn
(seasonal)•Beef•Pork•Chicken•Cheese•Salsa•Honey•Bacon•Milk•Ghee•Tortillas

CORN

MEXICAN STREET CORN (ELOTE)

Adapted from Saveur — saveur.com

The most iconic summer corn preparation — charred cobs smeared with creamy, spicy, cheesy goodness. A staple of Mexican street food culture.

SERVES 4

INGREDIENTS

4 ears fresh corn, husked · ¼ cup mayonnaise · ¼ cup Mexican crema or sour cream
½ cup cotija or feta cheese, crumbled · 1 teaspoon chili powder
Juice of 1 lime · fresh cilantro to garnish · lime wedges to serve

DIRECTIONS

1. Grill corn over high heat, turning occasionally, 10–12 minutes until charred in spots. Alternatively, roast at 450°F for 20 minutes.
2. Mix mayonnaise and crema together in a small bowl.
3. While still hot, brush corn with the creamy mixture. Roll in cotija cheese and sprinkle with chili powder.
4. Squeeze lime over top and garnish with fresh cilantro. Serve immediately.

CORN

INDIAN MASALA CORN (VAGHARELI MAKAI)

Adapted from David Lebovitz — davidlebovitz.com

A beloved Indian street food snack — fresh corn kernels tossed with mustard seeds, peanuts, chili, ginger, and sesame. Simple, quick, and addictive.

SERVES 4

INGREDIENTS

4 ears corn, kernels cut off the cob (about 3 cups)
1 tablespoon ghee or butter · ½ teaspoon mustard seeds

1 teaspoon fresh ginger, minced · 1-2 green chilies, minced
¼ cup roasted peanuts · 1 tablespoon sesame seeds
½ teaspoon chaat masala · juice of 1 lime · fresh cilantro to finish

DIRECTIONS

1. Heat ghee in a wide skillet over medium-high. Add mustard seeds; cook until they begin to pop, about 30 seconds.
 2. Add ginger, chilies, and corn kernels; stir-fry 3-4 minutes until corn is just tender and lightly golden.
 3. Add peanuts, sesame seeds, and chaat masala; toss. Squeeze lime over top and finish with fresh cilantro.
-

CORN

CAMEROONIAN KOKI CORN (WEST AFRICAN STEAMED CORN CAKE)

Adapted from African Food Network — afrifoodnetwork.com

Koki corn is a traditional Cameroonian delicacy — steamed corn cakes made from fresh corn and red palm oil, similar to a Mexican tamale. A beloved rainy season dish made when fresh corn is at its peak.

SERVES 6

INGREDIENTS

4 ears fresh corn, kernels cut off the cob · 2 tablespoons red palm oil (or neutral oil)
1 teaspoon salt · 1 small onion, roughly chopped · 1 scotch bonnet or habanero pepper, seeded
Aluminum foil or corn husks for wrapping

DIRECTIONS

1. Blend corn kernels, onion, and pepper in a food processor until a thick paste forms.
 2. Stir in red palm oil and salt. Taste and adjust seasoning.
 3. Spoon mixture onto pieces of foil; fold and seal into small packets.
 4. Steam packets over boiling water for 40-45 minutes until firm and cooked through. Serve warm directly from the foil.
-

CORN

AMERICAN SUMMER SUCCOTASH

Adapted from Saveur — saveur.com

A dish with deep roots in Indigenous American cooking — corn and beans cooked together, updated here with fresh summer produce from the farm.

SERVES 6

INGREDIENTS

3 ears corn, kernels cut off the cob · 1 cup edamame or lima beans, shelled

1 cup cherry tomatoes, halved · 1 cup zucchini, diced
4 slices bacon, chopped (optional) · 2 tablespoons butter or olive oil
1 shallot, minced · fresh basil and chives · salt and pepper

DIRECTIONS

1. If using bacon, cook in a large skillet until crispy; remove and set aside, leaving drippings in pan. Otherwise heat butter over medium-high.
 2. Add shallot; cook 2 minutes. Add corn and zucchini; cook 4-5 minutes until lightly golden.
 3. Add edamame and tomatoes; cook 2 minutes more. Season with salt and pepper.
 4. Stir in fresh basil and chives. Top with crumbled bacon if using. Serve warm or at room temperature.
-

CORN

FRESH CORN CHOWDER

Adapted from Saveur — saveur.com

SERVES 6

INGREDIENTS

6 ears corn, kernels cut off and cobs reserved · 4 cups whole milk
4 slices bacon, chopped · 1 onion, diced · 2 garlic cloves, minced
2 medium potatoes, diced · 1 cup heavy cream · fresh basil and chives to garnish

DIRECTIONS

1. Simmer corn cobs in milk 20 minutes to make corn-infused milk. Discard cobs; reserve milk.
2. Cook bacon in a large pot until crispy; remove. Sauté onion in drippings 5 minutes. Add garlic; cook 1 minute.
3. Add potatoes and corn-milk. Simmer 15 minutes until potatoes are tender. Add corn kernels and cream; simmer 5 more minutes.
4. Blend about one-third of the soup for a creamy-chunky texture. Season and serve with crispy bacon and fresh herbs.

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*What you can find
on the farm:*

•Edamame•Soy Sauce•Honey•Tofu•Ginger•Chilli Moromi Sauce

HOW TO COOK EDAMAME

Holcomb Farm guide

Harvest edamame when pods are plump and bright green. Boil pods in well-salted water 4–6 minutes until beans inside are just tender. Drain and serve in pods — eat beans directly from the pod. To shell: blanch, cool, then squeeze beans out for use in salads or stir-fries.

SIMPLE ROASTED EDAMAME

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

2 cups shelled edamame · 1 tablespoon olive oil or sesame oil
½ teaspoon garlic powder · ½ teaspoon sea salt
Optional: chili powder, smoked paprika, everything bagel seasoning

DIRECTIONS

1. Preheat oven to 400°F. Toss shelled edamame with oil and seasonings.
 2. Spread on a baking sheet in a single layer. Roast 15–20 minutes until lightly golden and slightly crispy.
 3. Serve warm as a snack or over salads.
-

GARLIC GINGER SPICY EDAMAME

Adapted from Minimalist Baker — minimalistbaker.com

SERVES 4

INGREDIENTS

1 lb edamame in pods · 2 tablespoons soy sauce · 1 tablespoon sesame oil
3 garlic cloves, minced · 1-inch fresh ginger, minced · 1 teaspoon chili paste or sriracha
Sesame seeds to garnish

DIRECTIONS

1. Boil edamame in salted water 4–5 minutes. Drain.
 2. Heat sesame oil in a skillet. Add garlic and ginger; cook 1 minute. Add soy sauce and chili paste; stir.
 3. Toss in edamame; coat well. Cook 2 minutes. Top with sesame seeds. Eat directly from the pods.
-

ASIAN-STYLE TOFU AND EDAMAME SALAD

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

1 block (14 oz) extra-firm tofu, pressed and cubed · 1 cup shelled edamame, cooked
 4 cups mixed greens or shredded cabbage · ½ cup shredded carrots
 3 tablespoons soy sauce · 2 tablespoons rice vinegar · 1 tablespoon sesame oil · 1 tablespoon honey

DIRECTIONS

1. Pan-fry or bake tofu until golden. Let cool.
2. Whisk together soy sauce, vinegar, sesame oil, honey, and garlic.
3. Combine greens, edamame, carrots, and tofu. Drizzle with dressing; toss. Top with sesame seeds and scallions.

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*What you can find
 on the farm:*

•Eggplant•Miso•Soy Sauce•Cheese•Yogurt•Goat Cheese•Lamb•Pasta

ROASTED EGGPLANT WITH ZA'ATAR & TAHINI

Adapted from Feasting at Home — feastingathome.com

SERVES 4

INGREDIENTS

2 medium eggplants, halved lengthwise · 2 tablespoons olive oil · 1 tablespoon za'atar · salt and pepper
 Tahini sauce: ¼ cup tahini · 2 tbsp lemon juice · 1 garlic clove, minced · 2–4 tbsp water
 Toppings: pomegranate seeds, fresh herbs, pine nuts

DIRECTIONS

1. Preheat oven to 425°F. Score eggplant flesh in a crosshatch; brush with olive oil. Season with za'atar, salt, and pepper.
2. Roast cut-side down 20 minutes, then flip and roast 10–15 more minutes until very tender and caramelized.
3. Whisk tahini sauce until smooth; add water to desired consistency. Drizzle over eggplant. Top with pomegranate seeds and herbs.

NASU DENGAKU (MISO GLAZED EGGPLANT)

Adapted from Pickled Plum — pickledplum.com

SERVES 4

INGREDIENTS

2 Japanese eggplants, halved lengthwise · 1 tablespoon vegetable oil
Glaze: 2 tbsp white miso · 1 tbsp mirin · 1 tbsp sake or dry sherry · 1 tbsp sugar
Sesame seeds and scallions to garnish

DIRECTIONS

1. Whisk together miso, mirin, sake, and sugar. Set aside.
 2. Score eggplant flesh in a crosshatch; brush with oil. Pan-fry or broil cut-side down until softened, 5 minutes. Flip.
 3. Spread miso glaze over cut side; broil 3-5 minutes until caramelized and bubbling. Garnish and serve.
-

MICROWAVE EGGPLANT WITH SCALLION-CHILE CRISP OIL

Adapted from Serious Eats — seriouseats.com

A genius shortcut — microwaving eggplant until silky, then topping with a sizzling scallion-chile crisp oil. Weeknight dinner in 15 minutes.

SERVES 2

INGREDIENTS

2 Chinese or Japanese eggplants · 3 tablespoons vegetable oil
3 scallions, thinly sliced · 2 dried red chilies or ½ tsp red pepper flakes · 2 garlic cloves, minced
1 tablespoon soy sauce · 1 teaspoon sesame oil

DIRECTIONS

1. Pierce eggplants all over with a fork. Microwave on high 4-6 minutes until completely soft. Rest 2 minutes, then split open and flatten gently with a fork.
 2. Heat oil in a small pan over medium-high until shimmering. Add chilies; fry 30 seconds. Add scallions and garlic; sizzle 1 minute.
 3. Pour hot oil over eggplant. Drizzle with soy sauce and sesame oil.
-

BABA GANOUSH

Adapted from The Mediterranean Dish — themediterraneandish.com

A smoky, silky Middle Eastern dip made by charring eggplant directly over a flame until completely collapsed. The smoke is the whole point — don't skip the char.

SERVES 6

INGREDIENTS

2 large eggplants · 3 tablespoons tahini · 2 tablespoons lemon juice
1 garlic clove, minced · ½ teaspoon cumin · salt to taste
Olive oil, fresh parsley, and paprika to garnish · pita for serving

DIRECTIONS

1. Char eggplants directly over a gas flame or under a broiler, turning occasionally, until blackened all over and completely soft inside, 15–20 minutes.
2. Place in a covered bowl; cool 10 minutes. Peel off charred skin; drain off any liquid.
3. Mash or blend flesh with tahini, lemon juice, garlic, cumin, and salt. Drizzle with olive oil; garnish with parsley and paprika. Serve with warm pita.

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*What you can find
on the farm:*

•Ginger•Carrots•Honey•Yogurt•Ghee•Milk

CARROT GINGER SOUP

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

1 lb carrots, roughly chopped · 1 onion, diced · 2-inch piece fresh ginger, grated
3 garlic cloves, minced · 4 cups vegetable broth · 1 can (13.5 oz) coconut milk
2 tablespoons olive oil · juice of 1 lime · salt and pepper
Toppings: toasted pumpkin seeds, a drizzle of coconut milk

DIRECTIONS

1. Heat olive oil in a large pot. Sauté onion until soft, 5 minutes. Add garlic and ginger; cook 1 minute.
2. Add carrots and broth. Bring to a boil; reduce heat and simmer 20 minutes until carrots are very soft.

3. Add coconut milk and blend until smooth. Add lime juice; season. Serve topped with pumpkin seeds and a swirl of coconut milk.

GINGER

FRESH GINGER TEA

Adapted from Cookie and Kate — cookieandkate.com

SERVES 2

INGREDIENTS

2-inch piece fresh ginger, thinly sliced (no need to peel)
2 cups water · 1 tablespoon honey · 1 tablespoon fresh lemon juice

DIRECTIONS

1. Bring water and ginger slices to a boil; reduce heat and simmer 5 minutes.
2. Strain into mugs. Stir in honey and lemon juice. Serve hot.

For a stronger brew, simmer 10 minutes or let steep longer after removing from heat.

GINGER

GINGER CHEWS (CRYSTALLIZED GINGER CANDY)

Adapted from By Andrea Janssen — byandrea.janssen.com

Homemade crystallized ginger candy — chewy, spicy-sweet, and great for digestion or as a snack. An excellent use for a big ginger harvest.

MAKES APPROXIMATELY 40 PIECES

INGREDIENTS

½ lb fresh ginger, peeled and sliced into ¼-inch rounds
1 cup sugar + more for coating · 1 cup water

DIRECTIONS

1. Simmer ginger slices in water for 30 minutes until tender. Drain; reserve ¼ cup cooking liquid.
2. Return ginger and reserved liquid to pot; add 1 cup sugar. Cook over medium heat, stirring constantly, until liquid evaporates and sugar crystallizes around ginger, about 15-20 minutes.
3. Spread ginger on parchment; cool 10 minutes. Toss in extra sugar to coat. Store in an airtight container up to 2 weeks.

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*What you can find
on the farm:*

•Habanada Peppers•Honey•Cheese

HABANADA PEPPERS

RAW SNACK

Holcomb Farm recommendation

Habanadas are heatless habanero peppers — all the fruity, tropical mango-and-citrus flavor with absolutely none of the burn. They are excellent sliced raw with hummus, cheese, or completely on their own.

HABANADA PEPPERS

HABANADA NO-HEAT HOT SAUCE

Adapted from Serious Eats — seriouseats.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

6 habanada peppers, stems removed · 3 garlic cloves
¼ cup white wine vinegar · 1 tablespoon lime juice · ½ teaspoon salt · 1 tablespoon olive oil

DIRECTIONS

1. Blend habanadas, garlic, vinegar, lime juice, and salt until very smooth.
2. Strain through a fine-mesh sieve for a smoother sauce (optional).
3. Stir in olive oil. Adjust seasoning. Store refrigerated up to 2 weeks.

HABANADA PEPPERS

BLISTERED HABANADA PEPPERS

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

1 lb habanada peppers, whole · 2 tablespoons olive oil · flaky sea salt
Optional: squeeze of lemon, fresh herbs

DIRECTIONS

1. Heat a cast-iron skillet or grill pan over very high heat until smoking.
2. Toss habanadas with olive oil. Cook, turning occasionally, 3-5 minutes until blistered and slightly charred all over.
3. Season with flaky salt. Serve immediately as a side or appetizer — just like shishitos!

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What you can find
on the farm:

•Huacatay•Chicken•Lamb•Salsa

HUACATAY

SPICY GREEN SAUCE (PERUVIAN SALSA VERDE)

Adapted from mediterraneanlatin-loveaffair.com

Huacatay (Peruvian black mint) is an aromatic herb used throughout Andean cooking — like tarragon, mint, and basil combined. Use sparingly; its flavor is bold. It's always used fresh, never cooked.

MAKES APPROXIMATELY 1.5 CUPS

INGREDIENTS

1 cup fresh huacatay leaves (or sub fresh tarragon/mint combo)
2 jalapeños or green chilies, roughly chopped · 2 garlic cloves
½ cup mayonnaise or Greek yogurt · 2 tablespoons olive oil · juice of 1 lime · salt

DIRECTIONS

1. Blend all ingredients until very smooth and creamy.
2. Taste and adjust lime and salt. Serve as a dipping sauce, dressing, or condiment for grilled meats, potatoes, or rice.

HUACATAY

ROASTED PERUVIAN POTATOES

Adapted from bonappetit.com

SERVES 4

INGREDIENTS

2 lbs small potatoes, halved · 3 tablespoons olive oil
1 teaspoon cumin · 1 teaspoon smoked paprika · salt and pepper
Huacatay green sauce (recipe above) for serving

DIRECTIONS

1. Preheat oven to 425°F. Toss potatoes with olive oil, cumin, paprika, salt, and pepper.
2. Roast 25–30 minutes until golden and crispy.
3. Serve with huacatay green sauce for dipping.

HUACATAY TABLE SALSA

Adapted from The Spruce Eats — thespruceeats.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

½ cup fresh huacatay leaves · 2 tablespoons fresh cilantro
1 jalapeño, seeded · 1 garlic clove · 2 tablespoons olive oil · juice of 1 lime · salt

DIRECTIONS

1. Blend or finely chop all ingredients. Taste and season.
2. Serve fresh alongside grilled meats, rice dishes, or tortilla chips.

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*What you can find
on the farm:*

•Husk Cherries•Berries (seasonal)•Honey•Eggs

EASY GROUND CHERRY CAKE

Adapted from Tyrant Farms — tyrantfarms.com

Husk cherries (ground cherries) come in a papery husk and taste like a mix of pineapple, vanilla, and tomato. Remove from husks before using. They are also delicious eaten raw straight from the husk.

SERVES 8-10

INGREDIENTS

1½ cups flour · 1 teaspoon baking powder · ¼ teaspoon salt
½ cup butter, softened · ¾ cup sugar · 2 eggs · 1 teaspoon vanilla · ⅓ cup milk
1.5 cups ground cherries, husked

DIRECTIONS

1. Preheat oven to 350°F. Grease a 9-inch pan. Whisk flour, baking powder, and salt.
 2. Beat butter and sugar until fluffy. Add eggs and vanilla. Alternately mix in flour and milk until just combined.
 3. Fold in ground cherries. Pour into pan. Bake 35–40 minutes until a toothpick comes out clean.
-

GROUND CHERRY PRESERVES

Adapted from Tyrant Farms — tyrantfarms.com

MAKES 3-4 JARS

INGREDIENTS

4 cups ground cherries, husked and halved · 2 cups sugar
Juice of 1 lemon · 1 tablespoon fresh ginger, grated (optional)

DIRECTIONS

1. Combine all ingredients in a heavy pot. Let sit 30 minutes to macerate.
 2. Bring to a boil; reduce heat and simmer 20-30 minutes until thickened, stirring often.
 3. Test set: place a spoonful on a chilled plate; if it wrinkles when pushed, it's ready.
 4. Pour into sterilized jars and process for 10 minutes, or cool and refrigerate.
-

GROUND CHERRY & BLUEBERRY PIE

Adapted from Serious Eats — seriouseats.com

SERVES 8

INGREDIENTS

2 cups ground cherries, husked and halved · 2 cups blueberries
 $\frac{3}{4}$ cup sugar · 3 tablespoons cornstarch · 1 tablespoon lemon juice · $\frac{1}{2}$ teaspoon vanilla · pinch of cinnamon
Double pie crust (store-bought or homemade) · 1 egg + 1 tablespoon water (egg wash)

DIRECTIONS

1. Preheat oven to 425°F. Mix ground cherries, blueberries, sugar, cornstarch, lemon juice, vanilla, and cinnamon.
2. Line a pie dish with bottom crust; fill with fruit mixture. Top with second crust; crimp edges; brush with egg wash.
3. Bake 15 minutes at 425°F, then reduce to 375°F and bake 30-35 minutes more until golden.

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*What you can find
on the farm:*

•Irish Potatoes•Cheese•Bacon•Soy Sauce•Yogurt•Milk•Goat Cheese

IKARIAN WINTER POTATO SALAD

Adapted from Blue Zones — see also Dill section

SERVES 4

INGREDIENTS

1½ lbs Irish potatoes, boiled and halved · ¼ cup fresh dill or parsley, chopped
¼ cup red onion, thinly sliced · ¼ cup kalamata olives
3 tablespoons red wine vinegar · 3 tablespoons olive oil · salt and pepper

DIRECTIONS

1. Boil potatoes until fork-tender. Drain and cool slightly.
 2. Whisk vinegar and olive oil; season. Toss warm potatoes with dressing, onion, olives, and herbs. Serve.
-

TWICE BAKED POTATOES

Adapted from allrecipes.com

SERVES 4

INGREDIENTS

4 medium Irish potatoes · ½ cup sour cream · ¼ cup butter
½ cup cheddar cheese, shredded + more for topping · 2 tablespoons chives, chopped

DIRECTIONS

1. Preheat oven to 400°F. Bake potatoes 50–60 minutes until tender. Let cool slightly.
 2. Halve lengthwise; scoop out flesh, leaving a ¼-inch shell. Mash with sour cream, butter, cheese, and chives; season.
 3. Fill shells; top with extra cheese. Return to oven 15–20 minutes until tops are golden.
-

SICHUAN STIR-FRIED POTATOES

Adapted from The Woks of Life — thewoksoflife.com

SERVES 4

INGREDIENTS

2 medium potatoes, peeled and julienned into thin matchsticks
2 tablespoons vegetable oil · 2 dried red chilies · 1 garlic clove, minced
1 tablespoon soy sauce · 1 tablespoon rice vinegar · 1 teaspoon sesame oil · 1 scallion, sliced

DIRECTIONS

1. Soak julienned potatoes in cold water 5 minutes; rinse and drain well. Pat dry.
2. Heat oil in a wok over high. Add chilies and garlic; fry 30 seconds.

3. Add potatoes; stir-fry 3-4 minutes until crisp-tender. Add soy sauce and vinegar; toss. Finish with sesame oil and scallions.

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*What you can find
on the farm:*

•Jalapeños•Cheese•Bacon•Chicken•Salsa•Tortillas•Yogurt•Chilli Moromi Sauce

JALAPEÑOS

AIR FRYER JALAPEÑO POPPERS

Adapted from Love and Lemons — loveandlemons.com

MAKES 16 POPPERS

INGREDIENTS

8 jalapeños, halved lengthwise, seeds removed
4 oz cream cheese, softened · ½ cup cheddar cheese, shredded · 1 garlic clove, minced · 2
tablespoons fresh chives
½ cup panko breadcrumbs · 1 tablespoon olive oil

DIRECTIONS

1. Mix cream cheese, cheddar, garlic, and chives; season. Fill each jalapeño half.
2. Toss panko with olive oil; sprinkle over stuffed jalapeños.
3. Air fry at 375°F for 8-10 minutes until filling is hot and breadcrumbs are golden. (Oven: 400°F for 15-18 minutes.)

JALAPEÑOS

GRILLED BACON WRAPPED JALAPEÑO POPPERS

Adapted from foodnetwork.com

MAKES 16 POPPERS

INGREDIENTS

8 jalapeños, halved, seeds removed · 4 oz cream cheese, softened
½ cup pepper jack cheese, shredded · 8 slices bacon, halved

DIRECTIONS

1. Mix cream cheese and pepper jack. Fill jalapeño halves.
2. Wrap each half with a piece of bacon; secure with a toothpick.
3. Grill over medium heat 10-12 minutes, turning occasionally, until bacon is crispy.

CILANTRO JALAPEÑO SAUCE

Adapted from loveandlemons.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

1 cup fresh cilantro, packed · 1-2 jalapeños, roughly chopped (seed for less heat)
2 garlic cloves · 2 tablespoons lime juice · ¼ cup olive oil · ¼ cup water · ½ teaspoon salt

DIRECTIONS

1. Blend all ingredients until very smooth. Adjust lime, salt, and jalapeño to taste.
 2. Serve over tacos, grilled chicken, fish, or as a dipping sauce.
-

FRESH JALAPEÑO HOT SAUCE

Adapted from Serious Eats — seriouseats.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

6 fresh jalapeños, roughly chopped · 4 garlic cloves
½ cup white vinegar · ¼ cup water · 1 teaspoon salt · 1 tablespoon sugar

DIRECTIONS

1. Blend all ingredients until completely smooth.
 2. Transfer to a saucepan; simmer 5 minutes. Strain if desired, or leave chunky.
 3. Cool and bottle. Keeps refrigerated 1 month.
-

PICKLED RED JALAPEÑOS

Adapted from [Simply Recipes — simplyrecipes.com](http://SimplyRecipes.com)

By fall, jalapeños ripen to red — sweeter and slightly more complex. Pickled red jalapeños are stunning on tacos, nachos, and grain bowls all winter long.

MAKES 1 PINT

INGREDIENTS

1 lb red jalapeños, sliced into rounds · 1 cup white vinegar · 1 cup water
1 tablespoon sugar · 1 teaspoon salt · 3 garlic cloves, smashed

DIRECTIONS

1. Pack jalapeño rounds and garlic into a clean pint jar.
2. Bring vinegar, water, sugar, and salt to a boil until dissolved. Pour over jalapeños.
3. Cool to room temperature; seal and refrigerate. Ready in 24 hours. Keeps 1 month.

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*What you can find
on the farm:*

•Jimmy Nardello Peppers•Cheese•Pasta•Goat Cheese•Pork Chops•Lamb

JIMMY NARDELLO SWEET PEPPERS

GRILLED MARINATED JIMMY NARDELLOS

Adapted from Serious Eats — seriouseats.com

Jimmy Nardellos are a thin, wrinkled Italian frying pepper — incredibly sweet with absolutely no heat. Best cooked simply to let their natural sweetness shine. Named after Jimmy Nardello, whose mother brought the seeds from Italy in 1887.

SERVES 4

INGREDIENTS

1 lb Jimmy Nardello peppers, whole · 3 tablespoons olive oil
2 garlic cloves, thinly sliced · 1 tablespoon red wine vinegar
Fresh basil or parsley, torn · flaky sea salt

DIRECTIONS

1. Grill whole peppers over high heat, turning, 5–7 minutes until charred and collapsed.
2. While warm, place in a bowl; add olive oil, garlic, and vinegar. Toss and let marinate 15 minutes.
3. Top with fresh herbs and flaky salt. Serve with crusty bread.

JIMMY NARDELLO SWEET PEPPERS

ROASTED AND MARINATED JIMMY NARDELLOS

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

1 lb Jimmy Nardellos, stemmed but left whole · 3 tablespoons olive oil
1 tablespoon red wine vinegar · 2 garlic cloves, sliced · salt and pepper · crusty bread for serving

DIRECTIONS

1. Preheat oven to 450°F. Toss peppers with olive oil, salt, and pepper.
2. Roast 15–20 minutes until skins are blistered and peppers are collapsed.
3. Transfer to a bowl; add garlic and vinegar while still hot. Marinate at least 15 minutes. Serve on toast or alongside grilled meats.

ROASTED JIMMY NARDELLOS (SIMPLE)

Adapted from Food & Wine — foodandwine.com

SERVES 4

INGREDIENTS

1 lb Jimmy Nardellos, halved and seeds removed · 2 tablespoons olive oil · salt and pepper
Optional: capers, anchovies, lemon juice

DIRECTIONS

1. Preheat oven to 425°F. Toss peppers with olive oil, salt, and pepper.
2. Roast 12-15 minutes until soft and edges caramelized.
3. Finish with optional capers or anchovy and a squeeze of lemon.

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*What you can find
on the farm:*

•Mini Eggplant•Cheese•Miso•Soy Sauce•Honey•Yogurt•Lamb•Pasta

MINI EGGPLANT

BAKED MINI EGGPLANTS WITH PARMESAN

Adapted from allrecipes.com

SERVES 4

INGREDIENTS

8 mini eggplants, halved lengthwise · 3 tablespoons olive oil · 3 garlic cloves, minced
1 teaspoon Italian seasoning · salt and pepper · ¼ cup Parmesan, grated

DIRECTIONS

1. Preheat oven to 400°F. Score eggplant flesh; brush generously with olive oil.
 2. Mix garlic, Italian seasoning, salt, and pepper; spread over cut sides. Bake cut-side up 20-25 minutes until very tender.
 3. Top with Parmesan; broil 2-3 minutes until golden.
-

ROASTED BABY EGGPLANT WITH STIR-FRY SAUCE

Adapted from Slow the Cook Down — slowthecookdown.com

SERVES 4

INGREDIENTS

8–10 baby eggplants, halved · 2 tablespoons vegetable oil
 Sauce: 2 tbsp soy sauce · 1 tbsp oyster sauce · 1 tbsp sesame oil · 1 tsp sugar · 2 garlic cloves, minced · 1 tsp fresh ginger
 Sesame seeds and scallions to garnish

DIRECTIONS

1. Preheat oven to 400°F. Toss eggplants with oil; roast cut-side down 20 minutes. Flip; roast 10 more minutes until very tender.
2. Whisk together all sauce ingredients. Toss hot eggplant with sauce.
3. Garnish with sesame seeds and scallions.

ROASTED BABY EGGPLANTS WITH GOAT CHEESE & HONEY

Adapted from Epicurious — epicurious.com

SERVES 4

INGREDIENTS

8 baby eggplants, halved · 2 tablespoons olive oil · salt and pepper
 4 oz goat cheese, softened · 2 tablespoons fresh herbs (thyme, basil, chives) · 1 garlic clove, minced
 Honey to drizzle

DIRECTIONS

1. Preheat oven to 425°F. Score and brush eggplant with olive oil; season and roast 20 minutes.
2. Mix goat cheese with herbs and garlic. Top roasted eggplant with goat cheese mixture.
3. Broil 3 minutes until slightly golden. Drizzle with honey before serving.

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*What you can find
 on the farm:*

•Okra•Chicken•Bacon•Sausage•Eggs

MEDITERRANEAN-STYLE OKRA (BAMYA)

Adapted from The Mediterranean Dish — themediterraneandish.com

SERVES 4

INGREDIENTS

1 lb okra, trimmed · 1 can (14 oz) diced tomatoes · 1 onion, diced · 4 garlic cloves, minced
3 tablespoons olive oil · 1 teaspoon cumin · ½ teaspoon coriander · juice of 1 lemon · fresh
parsley

DIRECTIONS

1. Heat olive oil. Sauté onion until soft. Add garlic, cumin, and coriander; cook 1 minute.
 2. Add okra and tomatoes; season. Bring to a simmer. Cover and cook 20–25 minutes until okra is tender.
 3. Stir in lemon juice and parsley. Serve with rice or crusty bread.
-

GARLIC ROASTED OKRA

Adapted from Eat Something Vegan — eatsomethingvegan.com

SERVES 4

INGREDIENTS

1 lb okra, trimmed and halved lengthwise · 3 tablespoons olive oil
4 garlic cloves, minced · ½ teaspoon smoked paprika · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Toss okra with olive oil, garlic, paprika, salt, and pepper.
2. Spread in a single layer on a baking sheet; don't crowd. Roast 15–20 minutes until edges are crispy and golden.

Roasting at high heat minimizes any sliminess. Serve immediately while crispy.

SOUTHERN FRIED OKRA

Adapted from allrecipes.com

SERVES 4

INGREDIENTS

1 lb okra, sliced into ½-inch rounds · ½ cup cornmeal · ¼ cup all-purpose flour
½ teaspoon salt · ¼ teaspoon black pepper · ¼ teaspoon cayenne
1 egg + ¼ cup buttermilk · vegetable oil for frying

DIRECTIONS

1. Whisk egg and buttermilk in one bowl. Combine cornmeal, flour, and seasonings in another.
 2. Dip okra in egg mixture, then dredge in cornmeal mixture.
 3. Fry in 2 inches of 375°F oil for 3–4 minutes until golden and crispy. Drain; season with salt immediately.
-

OKRA

PICKLED OKRA

Adapted from The Kitchn — thekitchn.com

MAKES 2 PINTS

INGREDIENTS

1 lb small okra pods, whole · 2 cups white wine vinegar · 2 cups water
2 tablespoons salt · 1 tablespoon sugar · 4 garlic cloves · 2 teaspoons dill seed · 1 tsp red pepper flakes

DIRECTIONS

1. Pack okra tightly upright into clean mason jars. Add garlic, dill seed, and red pepper flakes to each jar.
 2. Bring vinegar, water, salt, and sugar to a boil until dissolved. Pour over okra.
 3. Seal and refrigerate at least 48 hours. Keeps 1 month refrigerated.
-

OKRA

OKRA PAKORA (INDIAN)

Adapted from Veg Recipes of India — vegrecipesofindia.com

SERVES 4

INGREDIENTS

1 lb okra, sliced into rounds · 1 cup chickpea flour (besan)
½ teaspoon cumin seeds · ½ teaspoon turmeric · ½ teaspoon red chili powder · ½ teaspoon salt
Water to make a thick batter · oil for deep frying

DIRECTIONS

1. Mix chickpea flour with spices and enough water to form a thick batter.
2. Fold in okra slices to coat. Deep fry in 350°F oil in batches, 3–4 minutes until golden and crisp.
3. Drain on paper towels. Serve with mint chutney.

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*What you can find
on the farm:*

•Oregano•Chicken•Lamb•Cheese

OREGANO

GREEK LEMON CHICKEN (KOTOPOULO RIGANATO)

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

4 chicken thighs, bone-in and skin-on · juice and zest of 2 lemons
3 tablespoons fresh oregano (or 1 tablespoon dried) · 4 garlic cloves, minced
3 tablespoons olive oil · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Combine lemon juice, zest, oregano, garlic, and olive oil; season generously.
2. Pour over chicken thighs in a baking dish; toss to coat.
3. Roast 35–40 minutes until skin is golden and juices run clear. Serve with roasted potatoes and a green salad.

OREGANO

HOW TO DRY OREGANO

Adapted from The Kitchn — thekitchn.com

Fresh oregano is at its most abundant in summer — drying it is the best way to preserve your harvest for the whole year.

DIRECTIONS

1. Preheat oven to 170°F (as low as it will go). Rinse oregano; pat completely dry.
2. Spread in a single layer on a parchment-lined baking sheet. Bake 1 hour until brittle and completely dry.
3. Cool; crumble leaves off stems. Store in airtight jar up to 1 year.

OREGANO

HOMEMADE OREGANO PESTO (VEGAN)

Adapted from Minimalist Baker — minimalistbaker.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

1 cup fresh oregano, packed · ½ cup fresh parsley or basil · ¼ cup walnuts or pine nuts
2 garlic cloves · 3 tablespoons lemon juice · ½ cup olive oil · salt and pepper

DIRECTIONS

1. Pulse oregano, parsley, nuts, and garlic in a food processor.
2. Drizzle in olive oil while running until smooth. Add lemon juice; season.
3. Use on pasta, grilled vegetables, or as a spread.

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*What you can find
on the farm:*

•Padrón Peppers•Sausage•Honey

PADRÓN PEPPERS

PIMIENTOS DE PADRÓN (CLASSIC)

Adapted from Spanish Sabores — spanishsabores.com

A classic Spanish tapas pepper — mostly mild, but about 1 in 10 is surprisingly hot. Best cooked whole and eaten as a snack. "Some are hot, some are not."

SERVES 4

INGREDIENTS

½ lb padrón peppers, whole · 2 tablespoons olive oil · flaky sea salt (Maldon or similar)

DIRECTIONS

1. Heat olive oil in a heavy skillet (cast iron preferred) over very high heat.
2. Add peppers in a single layer; cook undisturbed 2–3 minutes until blistered on one side. Flip and blister the other side, 1–2 minutes more.
3. Remove and immediately sprinkle generously with flaky sea salt. Serve at once.

PADRÓN PEPPERS

GARLICKY PADRÓN PEPPERS

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

½ lb padrón peppers · 2 tablespoons olive oil · 3 garlic cloves, thinly sliced · flaky sea salt · lemon wedge

DIRECTIONS

1. Blister peppers in hot olive oil as in Recipe 1.
2. In the last minute, add garlic slices; toss until golden.
3. Season with sea salt; serve with a lemon wedge.

GRILLED PADRÓN AND CHORIZO SKEWERS

Adapted from foodnetwork.com

SERVES 4

INGREDIENTS

½ lb padrón peppers · ½ lb Spanish chorizo, sliced into rounds
2 tablespoons olive oil · honey to drizzle · wooden skewers (soaked in water)

DIRECTIONS

1. Alternate peppers and chorizo on skewers. Brush with olive oil.
2. Grill over medium-high heat 5-7 minutes, turning once.
3. Arrange on a plate; drizzle with honey. Serve warm.

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*What you can find
on the farm:*

•Papalo•Chicken•Beef•Salsa

GREEN SAUCE WITH PÁPALO

Adapted from 196 Flavors — 196flavors.com

Papalo (also known as quilquiña) is a bold Mexican herb — a mix of cilantro, rue, and arugula. Use sparingly — a little goes a long way. Always used fresh, never cooked.

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

½ cup papalo leaves · 2 tomatillos, husked and halved · 1 jalapeño
1 garlic clove · juice of 1 lime · salt to taste

DIRECTIONS

1. Char tomatillos and jalapeño in a dry cast-iron pan until lightly blackened.
 2. Blend charred vegetables with papalo, garlic, and lime juice until smooth. Season with salt.
 3. Serve fresh over tacos, grilled meats, or eggs.
-

PÁPALO SALAD

Adapted from The Spruce Eats — thespruceeats.com

SERVES 4

INGREDIENTS

4 cups mixed greens or shredded cabbage · ¼ cup papalo leaves (use sparingly)
 ½ cup cherry tomatoes, halved · ¼ cup radishes, sliced
 Juice of 2 limes · 2 tablespoons olive oil · salt and pepper

DIRECTIONS

1. Whisk lime juice, olive oil, salt, and pepper.
2. Toss greens, papalo, tomatoes, and radishes with dressing. Serve immediately.

PAPALO-TOMATILLO GUACAMOLE

Adapted from Food & Wine — foodandwine.com

SERVES 4-6

INGREDIENTS

3 ripe avocados · 2 tomatillos, husked and finely diced
 ¼ cup papalo leaves, finely chopped · 1 jalapeño, seeded and minced
 Juice of 2 limes · salt to taste

DIRECTIONS

1. Mash avocados to desired consistency.
2. Fold in tomatillos, papalo, jalapeño, and lime juice. Season with salt.
3. Serve immediately with tortilla chips.

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*What you can find
 on the farm:*

•Poblano Peppers•Beef•Turkey•Cheese•Corn (seasonal)•Salsa•Eggs

SOUTHWEST STUFFED POBLANO PEPPERS

Adapted from Creme de la Crumb — lecremedelacrumb.com

SERVES 4

INGREDIENTS

4 large poblano peppers, halved lengthwise, seeded · 1 lb ground beef or turkey

1 cup cooked rice · 1 cup black beans, drained · 1 cup corn · 1 cup salsa
1 cup cheddar or Monterey Jack cheese, shredded · 1 teaspoon cumin

DIRECTIONS

1. Preheat oven to 375°F. Arrange poblano halves in a baking dish.
 2. Brown meat; drain fat. Mix with rice, beans, corn, salsa, and cumin; season. Fill each pepper half; top with shredded cheese.
 3. Cover with foil; bake 25 minutes. Uncover; bake 10 more minutes until cheese is bubbly.
-

POBLANO PEPPERS

ROASTED CORN STUFFED POBLANO PEPPERS

Adapted from G-Free Foodie — gfreefoodie.com

SERVES 4

INGREDIENTS

4 poblanos, halved, seeded · 2 cups roasted corn (fresh or frozen)
1 cup pepper jack cheese, shredded · ½ cup cream cheese, softened
¼ cup red onion, minced · 1 jalapeño, minced · ¼ cup fresh cilantro

DIRECTIONS

1. Preheat oven to 400°F. Mix corn, pepper jack, cream cheese, onion, jalapeño, cilantro, salt, and pepper.
 2. Fill pepper halves. Bake 20-25 minutes until peppers are tender and cheese is melted.
-

POBLANO PEPPERS

CHILES RELLENOS

Adapted from Isabel Eats — isabeleats.com

SERVES 4

INGREDIENTS

4 large poblano peppers, roasted and peeled · 4 oz Oaxaca or Monterey Jack cheese, sliced into sticks
3 eggs, separated · ¼ cup flour · oil for frying · tomato sauce for serving
To roast and peel poblanos: char over a gas flame or under a broiler until blackened; place in a covered bowl 10 minutes; peel off skin. Make a slit; remove seeds carefully.

DIRECTIONS

1. Stuff each roasted pepper with a stick of cheese; close with a toothpick.
2. Beat egg whites to stiff peaks; fold in yolks. Dust peppers in flour, then dip in egg batter.
3. Fry in 1 inch of 375°F oil 3 minutes per side until golden. Serve with warm tomato sauce.

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*What you can find
on the farm:*

•Pole Beans•Cheese•Bacon

POLE BEANS

ROASTED GREEN BEANS

Adapted from Love and Lemons — see Bush Beans section for full recipe. Works beautifully with pole beans too.

POLE BEANS

CHAR-GRILLED ROMANO POLE BEANS

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

1 lb Romano or flat pole beans, trimmed · 2 tablespoons olive oil · 1 lemon, halved
2 garlic cloves, minced · flaky salt and pepper · optional: shaved Parmesan or toasted almonds

DIRECTIONS

1. Toss beans with olive oil, garlic, salt, and pepper.
2. Grill over high heat 3–4 minutes per side until charred and tender.
3. Squeeze grilled lemon over top. Finish with flaky salt and optional Parmesan.

POLE BEANS

POLE BEAN & POTATO SALAD WITH TARRAGON & FENNEL SEED

Adapted from Bon Appétit — bonappetit.com

SERVES 6

INGREDIENTS

1 lb pole beans, trimmed and blanched · 1 lb small potatoes, boiled and halved
¼ cup fresh tarragon, chopped · 1 shallot, minced
1 teaspoon fennel seeds, toasted and lightly crushed · 3 tablespoons white wine vinegar · ¼ cup olive oil

DIRECTIONS

1. Whisk vinegar, olive oil, shallot, fennel seeds, salt, and pepper.
2. Toss warm potatoes and blanched beans with dressing. Stir in tarragon.

3. Serve warm or at room temperature.

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*What you can find
on the farm:*

•Shishito Peppers•Soy Sauce•Honey

SHISHITO PEPPERS

BLISTERED SHISHITO PEPPERS

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

½ lb shishito peppers, whole · 1 tablespoon olive oil or sesame oil · flaky sea salt · optional:
lemon wedge

DIRECTIONS

1. Heat a cast-iron skillet over very high heat until smoking. Add oil; add peppers in a single layer.
2. Cook undisturbed 2 minutes until blistered; toss and blister other sides, 1-2 minutes more.
3. Season with flaky salt. Serve immediately with a lemon wedge.

SHISHITO PEPPERS

BLISTERED SHISHITOS WITH SOY GARLIC SAUCE

Adapted from Girl With the Iron Cast — girlwiththeironcast.com

SERVES 4

INGREDIENTS

½ lb shishito peppers · 1 tablespoon sesame oil
2 tablespoons soy sauce · 1 tablespoon mirin · 1 garlic clove, minced · sesame seeds to
garnish

DIRECTIONS

1. Blister shishitos in sesame oil as above.
2. Whisk soy sauce, mirin, and garlic; pour over hot peppers.
3. Toss to coat; garnish with sesame seeds.

BLISTERED SHISHITO PEPPER SAUCE

Adapted from Bon Appétit — bonappetit.com

MAKES APPROXIMATELY 1 CUP

INGREDIENTS

1 cup blistered shishito peppers, stems removed · 2 tablespoons olive oil
1 garlic clove · 1 tablespoon lemon juice · salt to taste

DIRECTIONS

1. Blister peppers as above. Cool slightly.
2. Blend with olive oil, garlic, and lemon juice until smooth. Season; thin with water if needed.
3. Use as a sauce for fish, chicken, or as a dip.

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*What you can find
on the farm:*
•Sour Gherkins•Soy Sauce

SOUR GHERKINS (CUCAMELONS)

PICKLED CUCAMELONS

Adapted from Tyrant Farms — tyrantfarms.com

Sour gherkins (cucamelons) look like tiny watermelons and taste like cucumbers with a hint of lime. Best eaten fresh or pickled.

MAKES 1 PINT

INGREDIENTS

2 cups cucamelons, halved or whole · 1 cup apple cider vinegar · 1 cup water
1 tablespoon salt · 1 teaspoon sugar · 2 garlic cloves · 1 tsp dill seed · ¼ tsp red pepper flakes

DIRECTIONS

1. Pack cucamelons tightly in a clean jar with garlic and dill.
 2. Bring vinegar, water, salt, and sugar to a boil; pour over cucamelons.
 3. Seal; cool to room temp and refrigerate at least 24 hours. Best after 3 days. Keeps 1 month.
-

PONZU-MARINATED CUCAMELON

Adapted from Cooking on the Weekends — cookingontheweekends.com

SERVES 4

INGREDIENTS

2 cups cucamelons, halved · 3 tablespoons ponzu sauce
1 teaspoon sesame oil · 1 teaspoon fresh ginger, grated · sesame seeds and scallions to garnish

DIRECTIONS

1. Toss cucamelons with ponzu, sesame oil, and ginger.
2. Marinate 15-30 minutes in the refrigerator.
3. Garnish with sesame seeds and scallions. Serve as a fresh side or condiment.

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*What you can find
on the farm:*

•Summer Squash•Cheese•Eggs

ROASTED SUMMER SQUASH

Adapted from Spend With Pennies — spendwithpennies.com

SERVES 4

INGREDIENTS

2 lbs summer squash or zucchini, sliced into rounds or half-moons
2 tablespoons olive oil · 1 teaspoon garlic powder · ½ teaspoon Italian seasoning · salt and pepper
Optional: Parmesan, fresh herbs

DIRECTIONS

1. Preheat oven to 425°F. Toss squash with olive oil and seasonings; spread on a baking sheet.
 2. Roast 15-20 minutes until edges are golden. Optional: top with Parmesan and broil 2 minutes.
-

EASY SAUTÉED ZUCCHINI

Adapted from Feasting at Home — feastingathome.com

SERVES 4

INGREDIENTS

3 medium zucchini, sliced into half-moons · 2 tablespoons olive oil · 3 garlic cloves, minced
 ¼ teaspoon red pepper flakes · fresh basil or mint · lemon zest · salt and pepper

DIRECTIONS

1. Heat olive oil in a large skillet over high heat. Add zucchini in a single layer; cook undisturbed 2–3 minutes until golden.
2. Toss and cook 2 more minutes. Add garlic and red pepper flakes; cook 1 minute.
3. Finish with lemon zest and fresh herbs. Season and serve.

ZUCCHINI FRITTERS

Adapted from Love and Lemons — loveandlemons.com

MAKES APPROXIMATELY 12 FRITTERS

INGREDIENTS

2 cups grated zucchini (about 2 medium) · 1 egg · ½ cup all-purpose flour
 ⅓ cup Parmesan, grated · 2 scallions, minced · 1 garlic clove, minced · salt and pepper
 Olive oil for frying

DIRECTIONS

1. Salt grated zucchini; let sit 10 minutes. Squeeze out as much liquid as possible with a kitchen towel.
2. Mix zucchini, egg, flour, Parmesan, scallions, and garlic; season.
3. Heat oil in a skillet over medium. Drop heaping spoonfuls; flatten slightly. Cook 3–4 minutes per side until golden. Serve with sour cream or yogurt dip.

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*What you can find
 on the farm:*

•Sweet Peppers•Beef•Turkey•Cheese•Corn (seasonal)•Salsa•Yogurt•Goat
 Cheese•Tofu•Tortillas

VEGAN STUFFED PEPPERS

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

4 large bell peppers, tops removed and seeded
1 cup cooked quinoa or rice · 1 can (15 oz) black beans, drained · 1 cup corn
1 cup tomato sauce · 1 teaspoon cumin · ½ teaspoon smoked paprika
Fresh cilantro and lime to serve

DIRECTIONS

1. Preheat oven to 375°F. Mix quinoa, beans, corn, tomato sauce, and spices; season.
 2. Fill peppers; place upright in a baking dish. Add ½ cup water to dish.
 3. Cover with foil; bake 35 minutes. Uncover; bake 10 more minutes. Serve with cilantro and lime.
-

PEPERONATA

Adapted from Serious Eats — seriouseats.com

Italian braised sweet peppers with olive oil, onions, and tomatoes — an incredibly versatile condiment for toast, eggs, pasta, and grilled meats.

SERVES 4-6

INGREDIENTS

4 large sweet peppers (mix of colors), sliced · 1 large onion, thinly sliced
2 garlic cloves, minced · 1 can (14 oz) diced tomatoes · ¼ cup olive oil
2 tablespoons red wine vinegar · salt and pepper · fresh basil

DIRECTIONS

1. Heat olive oil in a large skillet over medium. Cook onion until soft, 10 minutes.
 2. Add garlic and peppers; cook 10 more minutes, stirring occasionally.
 3. Add tomatoes; simmer 20 minutes until peppers are very tender. Stir in vinegar and basil; season.
-

MARINATED MINI SWEET PEPPERS

Adapted from Simply Recipes — simplyrecipes.com

SERVES 6

INGREDIENTS

1 lb mini sweet peppers, halved and seeded · ¼ cup olive oil · 3 tablespoons red wine vinegar
2 garlic cloves, sliced · 1 teaspoon honey · fresh herbs (thyme, basil, oregano)

DIRECTIONS

1. Roast or blister peppers under broiler 8-10 minutes until softened and slightly charred.
2. While warm, toss with olive oil, vinegar, garlic, honey, and herbs.
3. Marinate at least 30 minutes. Serve as antipasto, over sandwiches, or on pizza.

SWEET PEPPERS (BELL & HORN)

HOW TO ROAST & FREEZE PEPPERS

Adapted from The Kitchn — thekitchn.com

The best way to preserve your pepper harvest — roasted peppers freeze beautifully and are ready to use in sauces, soups, and sandwiches all winter long.

DIRECTIONS

1. Char whole peppers directly over a gas flame or under the broiler, turning occasionally, until blackened all over and completely soft inside, 10-15 minutes.
2. Transfer to a covered bowl; steam 10 minutes. Peel off charred skin; remove stems and seeds. Do not rinse — you'll wash away flavor.
3. Lay flat in a single layer on a parchment-lined baking sheet; freeze until solid (about 2 hours). Transfer to freezer bags.

Keeps up to 6 months.

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*What you can find
on the farm:*

•Tomatillos•Chicken•Salsa•Tortillas•Yogurt

TOMATILLOS

GREEN SAUCE WITH PÁPALO

See Papalo section above — the same green sauce works beautifully with tomatillos as the base.

TOMATILLOS

TOMATILLO SALSA VERDE

Adapted from Love and Lemons — loveandlemons.com

MAKES APPROXIMATELY 2 CUPS

INGREDIENTS

1 lb tomatillos, husked and rinsed · 1-2 jalapeños or serranos
3 garlic cloves, unpeeled · ½ white onion, quartered

¼ cup fresh cilantro · juice of 1 lime · salt to taste

DIRECTIONS

1. Place tomatillos, peppers, garlic, and onion on a baking sheet. Broil 5–7 minutes until charred on top; flip and broil 5 more minutes.
2. Peel garlic; blend all roasted ingredients with cilantro and lime until smooth.
3. Season with salt. Serve warm or chilled. Keeps 1 week refrigerated.

TOMATILLOS

ROASTED TOMATILLO CHICKEN AND RICE BOWLS

Adapted from Half Baked Harvest — halfbakedharvest.com

SERVES 4

INGREDIENTS

4 chicken thighs · 1 lb tomatillos, husked and halved · 1 jalapeño, halved · 4 garlic cloves
½ cup fresh cilantro · juice of 1 lime · 2 tablespoons olive oil · salt and pepper
Cooked rice, avocado, and lime for serving

DIRECTIONS

1. Preheat oven to 425°F. Arrange chicken, tomatillos, jalapeño, and garlic in a large baking dish. Drizzle with olive oil; season. Roast 35–40 minutes until chicken is cooked through.
2. Transfer tomatillos, jalapeño, and garlic to a blender; add cilantro, lime juice, and salt. Blend until smooth.
3. Serve chicken over rice bowls with tomatillo sauce, avocado, and extra lime.

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*What you can find
on the farm:*

•Tulsi Basil•Beef•Chicken•Pork•Soy Sauce•Honey•Eggs•Tofu•Ginger•Chilli
Moromi Sauce

TULSI "HOLY" BASIL

THAI HOLY BASIL STIR FRY (PAD KRA PAO)

Adapted from Hot Thai Kitchen — hot-thai-kitchen.com

Tulsi (holy basil) has a spicier, more peppery and clove-like flavor than Italian basil. It's central to Thai cooking and Ayurvedic teas. Pad Kra Pao is Thailand's most beloved home-cooked dish.

SERVES 4

INGREDIENTS

1 lb ground beef, chicken, pork, or tofu · 2 cups fresh holy basil leaves

4–6 Thai bird chilies (or to taste), minced · 6 garlic cloves, minced
2 tablespoons oyster sauce · 1 tablespoon soy sauce · 1 tablespoon fish sauce · 1 teaspoon sugar
2 tablespoons vegetable oil · fried eggs and jasmine rice for serving

DIRECTIONS

1. Heat oil in a wok over very high heat. Add garlic and chilies; stir-fry 30 seconds.
 2. Add ground meat; stir-fry until cooked through, breaking it up.
 3. Add oyster sauce, soy sauce, fish sauce, and sugar; toss to combine.
 4. Remove from heat; fold in holy basil leaves until wilted. Serve over jasmine rice with a fried egg on top.
-

TULSI "HOLY" BASIL

FRESH TULSI TEA

Adapted from Grow Forage Cook Ferment — growforagecookferment.com

SERVES 2

INGREDIENTS

¼ cup fresh tulsi leaves · 2 cups hot water (about 190°F — not boiling)
Honey to taste · optional: slice of lemon or ginger

DIRECTIONS

1. Place tulsi leaves in a teapot or cup. Pour hot water over; steep 5–10 minutes.
2. Strain; sweeten with honey. Add lemon or ginger if desired.

Tulsi tea is traditionally used as an adaptogen for stress relief. The clove-like aroma is warming and distinctive.

TULSI "HOLY" BASIL

THAI BASIL STIR FRY SAUCE

Adapted from The Woks of Life — thewoksoflife.com

A versatile sauce base for any Thai basil stir fry — works with any protein or vegetables.

MAKES SAUCE FOR 1 STIR FRY

INGREDIENTS

2 tablespoons oyster sauce · 1 tablespoon soy sauce · 1 tablespoon fish sauce
1 teaspoon dark soy sauce (for color) · 1 teaspoon sugar · ¼ cup water or chicken broth

DIRECTIONS

1. Whisk all ingredients together until sugar dissolves.
2. Add to any stir-fry at the end of cooking, after protein and vegetables are cooked through.
3. Toss over high heat 1–2 minutes until glossy and well-coated. Remove from heat; add fresh tulsi/basil leaves to finish.

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*What you can find
on the farm:*

•Watermelon•Cheese•Honey•Berries (seasonal)•Yogurt

WATERMELON

WATERMELON SALAD WITH FETA

Adapted from Love and Lemons — loveandlemons.com

SERVES 6

INGREDIENTS

6 cups watermelon, cubed · 4 oz feta cheese, crumbled
½ cup fresh mint or basil, torn · ¼ red onion, very thinly sliced
2 tablespoons olive oil · 1 tablespoon lime juice · flaky sea salt and black pepper

DIRECTIONS

1. Arrange watermelon on a platter. Scatter feta, mint, and red onion over top.
2. Drizzle with olive oil and lime juice. Season with flaky salt and pepper. Serve immediately.

WATERMELON

WATERMELON JUICE

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

6 cups seedless watermelon, cubed · juice of 1 lime · pinch of salt
Optional: fresh mint, sparkling water

DIRECTIONS

1. Blend watermelon until smooth. Strain through a fine-mesh sieve or drink as-is.
2. Add lime juice and salt; stir. Serve over ice with mint. Mix with sparkling water for a spritzer.

WATERMELON

WATERMELON SORBET

Adapted from The Kitchn — thekitchn.com

MAKES APPROXIMATELY 1 QUART

INGREDIENTS

6 cups seedless watermelon, cubed and frozen · 2 tablespoons lime juice

2 tablespoons honey or agave · pinch of salt

DIRECTIONS

1. Freeze watermelon cubes at least 4 hours.
2. Blend frozen watermelon with lime juice, honey, and salt until very smooth.
3. For a firmer sorbet: transfer to a container and freeze 1-2 hours more. Scoop and serve. Garnish with mint and a lime wedge.

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*What you can find
on the farm:*

•Acorn Squash•Honey•Apples (seasonal)•Cheese•Sausage

ACORN SQUASH

BROWN SUGAR ROASTED ACORN SQUASH

Adapted from Simply Recipes — simplyrecipes.com

SERVES 4

INGREDIENTS

2 acorn squash, halved and seeded · 2 tablespoons butter, softened
2 tablespoons brown sugar · ½ teaspoon cinnamon · pinch of nutmeg · salt

DIRECTIONS

1. Preheat oven to 400°F. Place squash cut-side up on a baking sheet.
2. Mix butter, brown sugar, cinnamon, nutmeg, and salt. Divide evenly among squash halves, spreading over the flesh.
3. Roast 45-55 minutes until flesh is very tender and caramelized. Serve in the shell.

ACORN SQUASH

STUFFED ACORN SQUASH WITH SAUSAGE & APPLE

Adapted from Feasting at Home — feastingathome.com

SERVES 4

INGREDIENTS

2 acorn squash, halved and seeded · 1 tablespoon olive oil
½ lb Italian sausage, casings removed · 1 apple, diced · 1 onion, diced
2 garlic cloves, minced · 1 cup cooked rice or farro · 1 teaspoon fresh thyme
½ cup Parmesan, grated · salt and pepper

DIRECTIONS

1. Preheat oven to 400°F. Brush squash with oil; roast cut-side down 25 minutes. Flip and roast 10 more minutes.
2. Cook sausage, breaking it up. Add onion, apple, and garlic; cook 5 minutes. Stir in rice and thyme; season.
3. Fill squash halves with sausage mixture; top with Parmesan. Return to oven 10 minutes until cheese is golden.

ACORN SQUASH

ACORN SQUASH SOUP WITH GINGER & COCONUT

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

2 acorn squash, halved and roasted · 1 can (13.5 oz) coconut milk
2 cups vegetable broth · 1 onion, diced · 2-inch piece ginger, grated
3 garlic cloves, minced · 2 tablespoons olive oil · juice of 1 lime · salt and pepper
Toasted pumpkin seeds and coconut cream to garnish

DIRECTIONS

1. Scoop flesh from roasted squash. Sauté onion in olive oil 5 minutes; add garlic and ginger, cook 1 minute.
2. Add squash flesh, coconut milk, and broth. Simmer 10 minutes. Blend until smooth.
3. Add lime juice; season. Serve topped with pumpkin seeds and a swirl of coconut cream.

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*What you can find
on the farm:*

•Apples (seasonal)•Honey•Cheese•Pork•Chicken•Sauerkraut•Bacon

APPLES

CLASSIC APPLE CRISP

Adapted from Simply Recipes — simplyrecipes.com

The quintessential New England fall dessert — tart apples under a buttery oat crumble. Use Honeycrisp, Cortland, or any firm apple from the farm.

SERVES 6-8

INGREDIENTS

5 cups apples, peeled and sliced · 1 tablespoon lemon juice · 2 tablespoons sugar · 1 teaspoon cinnamon

Topping: 1 cup rolled oats · ½ cup brown sugar · ⅓ cup all-purpose flour
½ teaspoon cinnamon · 6 tablespoons cold butter, cubed · pinch of salt

DIRECTIONS

1. Preheat oven to 375°F. Toss sliced apples with lemon juice, sugar, and cinnamon; spread in a baking dish.
 2. Combine oats, brown sugar, flour, cinnamon, and salt. Cut in cold butter with your fingers until crumbly.
 3. Sprinkle topping over apples. Bake 35–40 minutes until topping is golden and apples are bubbling.
 4. Serve warm with vanilla ice cream or whipped cream.
-

APPLES

FRENCH TARTE TATIN

Adapted from Epicurious — epicurious.com

The legendary upside-down French apple tart — caramelized apples, buttery pastry, and just four main ingredients. Elegant and surprisingly simple.

SERVES 8

INGREDIENTS

6 firm apples (Honeycrisp or Granny Smith), peeled, cored, and halved
½ cup (1 stick) butter · ¾ cup sugar · pinch of salt
1 sheet store-bought puff pastry, thawed

DIRECTIONS

1. Preheat oven to 375°F. Melt butter in a 10-inch oven-safe skillet over medium heat. Add sugar; cook, swirling the pan occasionally, until a deep amber caramel forms, about 10 minutes.
 2. Remove from heat. Arrange apple halves tightly in the caramel, cut-side up.
 3. Drape puff pastry over apples, tucking edges down around the sides. Bake 30–35 minutes until pastry is deeply golden.
 4. Cool 10 minutes. Place a large plate over the skillet and carefully invert. Serve warm with crème fraîche or vanilla ice cream.
-

INDIAN SPICED APPLE CHUTNEY

Inspired by traditional Indian chutney preparation

A tangy, warming chutney that transforms fresh apples into a versatile condiment for cheese boards, roasted meats, grain bowls, and sandwiches.

MAKES APPROXIMATELY 2 CUPS

INGREDIENTS

4 apples, peeled, cored, and diced · ½ cup apple cider vinegar · ¼ cup brown sugar
1 small onion, finely diced · 1 tablespoon fresh ginger, minced
1 teaspoon cumin · ½ teaspoon coriander · ½ teaspoon turmeric
¼ teaspoon cayenne · 1 teaspoon mustard seeds · salt to taste

DIRECTIONS

1. Toast mustard seeds in a dry pan until they pop. Add onion and cook 5 minutes until soft.
 2. Add all remaining ingredients. Bring to a boil, then reduce heat.
 3. Simmer uncovered 25–30 minutes, stirring occasionally, until thick and jammy.
 4. Cool and transfer to jars. Keeps refrigerated 2 weeks; or water-bath can for shelf-stable storage.
-

MOROCCAN CHICKEN TAGINE WITH APPLES & HONEY

Inspired by traditional Moroccan tagine preparation

A fragrant, slow-simmered stew where apples become a tender, sweet-savory element alongside warm spices and honey. Serve with couscous.

SERVES 4

INGREDIENTS

4 chicken thighs, bone-in · 2 apples, peeled, cored, and quartered
1 large onion, sliced · 3 garlic cloves, minced · 2 tablespoons olive oil
1 teaspoon each: cumin, coriander, cinnamon, ginger · ½ teaspoon turmeric
1 cup chicken broth · 2 tablespoons honey · ¼ cup toasted almonds · fresh cilantro to serve

DIRECTIONS

1. Season chicken with all spices, salt, and pepper. Brown in olive oil in a Dutch oven, 3–4 minutes per side. Remove.
 2. Sauté onion and garlic in same pot 5 minutes. Return chicken; add broth and honey. Bring to a simmer.
 3. Cover and cook 25 minutes over low heat. Add apple quarters; cook 15 minutes more until apples are tender and chicken is cooked through.
 4. Serve over couscous. Scatter toasted almonds and fresh cilantro over top.
-

APPLE-CABBAGE SLAW WITH CIDER VINAIGRETTE

Adapted from UC Health — uchealth.org

A crisp, refreshing fall slaw that pairs beautifully alongside pork, pulled chicken sandwiches, or as a simple lunch on its own.

SERVES 6

INGREDIENTS

2 apples, julienned · 3 cups green or red cabbage, thinly shredded
1 cup carrots, shredded · 3 scallions, sliced
Dressing: 3 tbsp apple cider vinegar · 2 tbsp olive oil · 1 tbsp honey
1 tsp Dijon mustard · ½ tsp celery seed · salt and pepper

DIRECTIONS

1. Whisk together all dressing ingredients. Taste and adjust sweetness and acidity.
2. Toss cabbage, carrots, scallions, and apple with dressing.
3. Refrigerate 20 minutes before serving to allow flavors to meld. Keeps refrigerated up to 2 days.

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*What you can find
on the farm:*

•Arugula•Cheese•Honey•Apples (seasonal)

ARUGULA SALAD WITH LEMON & PARMESAN

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

5 oz arugula · ¼ cup Parmesan, shaved · ¼ cup toasted pine nuts or walnuts
3 tablespoons olive oil · 1½ tablespoons lemon juice · 1 garlic clove, minced
Salt and black pepper

DIRECTIONS

1. Whisk together olive oil, lemon juice, and garlic; season.
2. Toss arugula with dressing just before serving.
3. Top with shaved Parmesan and toasted nuts. Serve immediately.

APPLE ARUGULA SALAD WITH CANDIED WALNUTS

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

5 oz arugula · 1 apple, thinly sliced · ½ cup candied walnuts
 2 oz goat cheese, crumbled · ¼ cup dried cranberries
 Dressing: 3 tbsp apple cider vinegar · 2 tbsp olive oil · 1 tbsp honey · 1 tsp Dijon

DIRECTIONS

1. Whisk together all dressing ingredients until emulsified.
2. Toss arugula with dressing. Top with apple slices, walnuts, goat cheese, and cranberries.
3. Serve immediately.

ARUGULA PIZZA

Adapted from Bon Appétit — bonappetit.com

Fresh peppery arugula piled high on a hot pizza straight from the oven — a beloved Italian combination.

SERVES 2-3

INGREDIENTS

1 store-bought pizza dough · ¼ cup olive oil · 3 garlic cloves, minced
 ½ cup Parmesan, grated · 1 cup shredded mozzarella
 3 cups fresh arugula · 1 tablespoon lemon juice · shaved Parmesan to finish

DIRECTIONS

1. Preheat oven to 500°F (or as hot as it goes). Stretch dough onto a baking sheet or pizza stone.
2. Brush with garlic oil; top with mozzarella and Parmesan. Bake 10-12 minutes until crust is golden and cheese is bubbling.
3. Toss arugula with a little olive oil and lemon juice. Pile over hot pizza immediately. Finish with shaved Parmesan and black pepper.

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*What you can find
on the farm:*

•Asian Greens Mix•Miso•Soy Sauce•Honey

OKINAWAN GLAZED GREENS

Adapted from Dan Buettner / Blue Zones — danbuettner.com

See the Asian Salad Mix entry (June-July section) — the same recipe works beautifully with fall Asian greens including mizuna, tatsoi, and mustard greens.

ASIAN GREENS STIR-FRY WITH GARLIC & OYSTER SAUCE

Adapted from The Woks of Life — thewoksoflife.com

SERVES 4

INGREDIENTS

1 large bunch mixed Asian greens (mizuna, tatsoi, mustard greens), roughly chopped
4 garlic cloves, minced · 2 tablespoons vegetable oil
2 tablespoons oyster sauce · 1 tablespoon soy sauce · 1 teaspoon sesame oil

DIRECTIONS

1. Heat oil in a wok over very high heat. Add garlic; stir-fry 30 seconds until fragrant.
 2. Add greens; stir-fry 2-3 minutes until wilted but still bright.
 3. Add oyster sauce and soy sauce; toss to coat. Drizzle sesame oil and serve immediately with steamed rice.
-

MISO SOUP WITH ASIAN GREENS

Adapted from Just One Cookbook — justonecookbook.com

SERVES 4

INGREDIENTS

4 cups dashi or vegetable broth · 3 tablespoons white or red miso paste
2 cups mixed Asian greens, roughly chopped · ½ block silken tofu, cubed
2 scallions, thinly sliced

DIRECTIONS

1. Bring broth to a gentle simmer. Add greens and tofu; cook 2 minutes.
2. Remove from heat. Whisk miso into ½ cup of the hot broth; pour back into the pot. Do not boil after adding miso.
3. Ladle into bowls; top with scallions. Serve immediately.

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What you can find
on the farm:
•Beets•Cheese•Honey

BEETS

ROASTED BEET SALAD WITH GOAT CHEESE & WALNUTS

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

4 medium beets, roasted, peeled, and sliced · 4 oz goat cheese, crumbled
½ cup walnuts, toasted · 4 cups arugula or mixed greens
Dressing: 2 tbsp balsamic vinegar · 1 tbsp olive oil · 1 tsp honey · salt and pepper

DIRECTIONS

1. To roast beets: wrap individually in foil; roast at 400°F for 45–60 minutes until tender. Cool, then rub off skins.
 2. Whisk together dressing ingredients.
 3. Arrange greens on plates; top with beets, goat cheese, and walnuts. Drizzle with dressing.
-

BEETS

RUSSIAN BEET SALAD (VINEGRET)

Adapted from Natasha's Kitchen — natashaskitchen.com

Vinegret is Russia's most beloved salad — a hearty mix of beets, potatoes, carrots, pickles, and onion dressed simply in oil and vinegar. A staple at every Russian gathering.

SERVES 6

INGREDIENTS

3 medium beets, cooked and diced · 2 medium potatoes, cooked and diced
2 carrots, cooked and diced · 3 dill pickles, diced · ½ red onion, finely diced
3 tablespoons sunflower or olive oil · 1 tablespoon red wine vinegar · salt and pepper

DIRECTIONS

1. Boil or roast beets, potatoes, and carrots separately until tender. Cool and dice into ½-inch cubes.
 2. Combine all vegetables in a large bowl. Add oil and vinegar; toss gently to coat.
 3. Season with salt and pepper. Refrigerate 1 hour before serving. Keeps 3 days.
-

BEET HUMMUS

Adapted from Love and Lemons — loveandlemons.com

A stunning deep-pink hummus with an earthy sweetness — just as easy to make as classic hummus but far more dramatic on a table.

SERVES 6-8

INGREDIENTS

2 medium beets, roasted and roughly chopped · 1 can (15 oz) chickpeas, drained
3 tablespoons tahini · 2 tablespoons lemon juice · 1 garlic clove · 2 tablespoons olive oil · salt
Toppings: olive oil, toasted sesame seeds, fresh herbs

DIRECTIONS

1. Blend all ingredients until very smooth. Add water 1 tablespoon at a time to reach desired consistency.
2. Season with salt. Transfer to a bowl; drizzle with olive oil and top with sesame seeds and herbs.
3. Serve with pita, crudité, or crackers. Keeps refrigerated 5 days.

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*What you can find
on the farm:*

•Broccoli•Cheese•Chicken•Soy Sauce•Bacon

CRISPY ROASTED BROCCOLI

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

1 large head broccoli, cut into florets · 3 tablespoons olive oil
4 garlic cloves, minced · ½ teaspoon red pepper flakes · salt and pepper
Juice of ½ lemon · optional: Parmesan and toasted almonds to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss broccoli with olive oil, garlic, red pepper flakes, salt, and pepper.
2. Spread in a single layer; roast 20-25 minutes until edges are deeply caramelized and crispy.
3. Squeeze lemon over top. Finish with Parmesan and almonds if desired.

CHINESE BEEF & BROCCOLI

Adapted from The Woks of Life — thewoksoflife.com

SERVES 4

INGREDIENTS

1 lb flank steak, thinly sliced against the grain · 1 large head broccoli, cut into florets
Sauce: 3 tbsp oyster sauce · 2 tbsp soy sauce · 1 tbsp sesame oil · 1 tsp cornstarch · ½ cup broth
3 garlic cloves, minced · 1-inch ginger, minced · 2 tablespoons vegetable oil

DIRECTIONS

1. Whisk together sauce ingredients. Blanch broccoli 1 minute; drain.
2. Stir-fry beef in hot oil over high heat until just cooked; remove and set aside.
3. Stir-fry garlic and ginger 30 seconds. Add broccoli; toss. Return beef; pour in sauce. Cook until sauce thickens, 1–2 minutes. Serve with rice.

CREAM OF BROCCOLI SOUP

Adapted from Simply Recipes — simplyrecipes.com

SERVES 4

INGREDIENTS

1 large head broccoli, chopped · 1 onion, diced · 3 garlic cloves, minced
4 cups vegetable or chicken broth · 1 cup heavy cream or coconut milk
2 tablespoons butter · salt, pepper, and nutmeg · shredded cheddar to serve

DIRECTIONS

1. Melt butter; cook onion 5 minutes. Add garlic; cook 1 minute. Add broccoli and broth; simmer 15 minutes.
2. Blend until smooth. Stir in cream; season with salt, pepper, and nutmeg.
3. Serve topped with cheddar and a crack of black pepper.

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*What you can find
on the farm:*

•Broccolini•Cheese•Salmon•Soy Sauce•Honey•Ginger•Pasta•Goat Cheese

ROASTED BROCCOLINI WITH LEMON & PARMESAN

Adapted from NYT Cooking — cooking.nytimes.com

Broccolini is a Japanese hybrid of broccoli and Chinese kale — sweeter, more tender, and with entirely edible stems. Highheat roasting transforms it into something crispy-edged and deeply savory. The whole stalk is delicious — no trimming beyond the very ends.

SERVES 4

INGREDIENTS

2 bunches broccolini, ends trimmed · 3 tablespoons olive oil
3 garlic cloves, thinly sliced · ¼ teaspoon red pepper flakes
½ lemon, thinly sliced into rounds · salt and pepper
½ cup Parmesan, freshly grated · juice of remaining lemon half to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss broccolini with olive oil, garlic, red pepper flakes, salt, and pepper on a baking sheet. Tuck lemon rounds among the stalks.
 2. Roast 10 minutes. Scatter Parmesan over top; roast 5–8 more minutes until cheese is golden and stalks are tender with crispy edges.
 3. Squeeze fresh lemon juice over top and serve immediately.
-

JAPANESE BROCCOLINI GOMAAE (SESAME DRESSED)

Adapted from Just One Cookbook — justonecookbook.com

Gomaae (胡麻和え) literally means "dressed in sesame sauce" — a classic Japanese preparation that makes any blanched vegetable elegant and irresistible. Ready in 15 minutes.

SERVES 4

INGREDIENTS

2 bunches broccolini, ends trimmed
3 tablespoons toasted sesame seeds, lightly crushed
1½ tablespoons soy sauce · 1 tablespoon mirin · 1 teaspoon sugar · 1 teaspoon sesame oil

DIRECTIONS

1. Bring a pot of lightly salted water to a boil. Blanch broccolini 2–3 minutes until bright green and just tender. Transfer immediately to ice water; drain and pat dry.
 2. Crush sesame seeds halfway in a bowl — aim for texture, not a paste. Add soy sauce, mirin, sugar, and sesame oil; mix well.
 3. Toss broccolini with sesame dressing just before serving. Serve at room temperature or slightly chilled.
-

ASIAN BROCCOLINI WITH SESAME, GINGER & SOY

Adapted from Foodiecrush — foodiecrush.com

SERVES 4

INGREDIENTS

2 bunches broccolini · 2 tablespoons peanut or sesame oil
3 garlic cloves, minced · 1 tablespoon fresh ginger, grated
2 tablespoons soy sauce · 1 tablespoon rice vinegar · 2 tablespoons orange juice
½ teaspoon red pepper flakes · toasted sesame seeds to garnish

DIRECTIONS

1. Blanch broccolini in boiling salted water 2 minutes; plunge into ice water and drain well.
 2. Whisk together soy sauce, vinegar, orange juice, and red pepper flakes. Set aside.
 3. Heat oil in a skillet over high. Add garlic and ginger; cook 30 seconds. Add broccolini; stir-fry 2-3 minutes until heated through.
 4. Pour in sauce; toss and cook until reduced slightly, about 1 minute. Garnish with sesame seeds and serve.
-

CHARRED BROCCOLINI WITH ANCHOVY, GARLIC & HAZELNUTS

Adapted from Camille Styles — camillestyles.com

An Italian-inspired preparation where anchovies melt into garlic-infused oil, creating a deeply savory, umami-rich sauce that clings to every stalk. The hazelnuts add a beautiful crunch.

SERVES 4

INGREDIENTS

2 bunches broccolini, charred under broiler or in a hot skillet
5 tablespoons olive oil · 4 anchovy fillets · 3 garlic cloves, minced
¼ cup hazelnuts, toasted and roughly chopped
Zest and juice of ½ lemon · pinch of red pepper flakes
Pecorino Romano or Parmesan, finely grated, to finish

DIRECTIONS

1. Broil or char broccolini in a very hot skillet with a little oil until stalks are tender and edges blackened in spots, 8-10 minutes.
 2. Meanwhile, warm olive oil in a small pan over medium-low. Add anchovies; cook 1-2 minutes, stirring until they melt into the oil. Add garlic; cook 4-5 minutes until soft but not browned.
 3. Arrange broccolini on a platter. Drizzle anchovy-garlic oil over top. Add hazelnuts, lemon zest, and a squeeze of lemon juice.
 4. Grate Pecorino generously over everything. Serve immediately.
-

SIMPLE SAUTÉED BROCCOLINI WITH GARLIC & LEMON

Adapted from Salt Pepper Skillet — saltpepperskillet.com

The quickest, most versatile preparation — ready in under 10 minutes and pairs with everything from pasta to grilled salmon to a simple bowl of rice.

SERVES 4

INGREDIENTS

2 bunches broccolini, ends trimmed
3 tablespoons olive oil · 4 garlic cloves, thinly sliced
Pinch of red pepper flakes · juice of ½ lemon · flaky sea salt

DIRECTIONS

1. Heat olive oil in a large skillet over medium-high. Add broccolini in a single layer; cook undisturbed 2–3 minutes until beginning to char underneath.
2. Toss and cook 2 more minutes. Add garlic and red pepper flakes; cook 1–2 minutes until garlic is golden.
3. Squeeze lemon over top and finish with flaky sea salt. Serve immediately.

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*What you can find
on the farm:*

•Brussels Sprouts•Bacon•Cheese•Honey•Soy Sauce•Goat Cheese•Ghee•Pork
Chops•Veal

CRISPY ROASTED BRUSSELS SPROUTS

Adapted from Cookie and Kate — cookieandkate.com

SERVES 4

INGREDIENTS

1½ lbs Brussels sprouts, trimmed and halved · 3 tablespoons olive oil · salt and pepper
Optional: lemon juice, Parmesan, or balsamic glaze to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss sprouts with olive oil, salt, and pepper. Place cut-side down on a baking sheet — do not crowd.
2. Roast 20–25 minutes without stirring until cut sides are deeply golden and caramelized.
3. Finish with lemon, Parmesan, or a drizzle of balsamic.

The secret to crispy Brussels sprouts: cut-side down on a very hot pan with no crowding. They steam instead of roast if overcrowded.

BRUSSELS SPROUTS

BRUSSELS SPROUTS WITH BACON & HONEY

Adapted from Half Baked Harvest — halfbakedharvest.com

SERVES 4

INGREDIENTS

1½ lbs Brussels sprouts, halved · 4 slices bacon, chopped · 2 tablespoons honey
1 tablespoon Dijon mustard · 1 tablespoon apple cider vinegar · salt and pepper

DIRECTIONS

1. Cook bacon in a large oven-safe skillet until crispy; remove and set aside. Leave drippings in pan.
2. Add sprouts cut-side down; cook over medium-high 5 minutes until golden. Flip; cook 3 more minutes.
3. Whisk honey, mustard, and vinegar; drizzle over sprouts. Toss in bacon. Season and serve.

BRUSSELS SPROUTS

ASIAN-STYLE BRUSSELS SPROUTS

Adapted from Minimalist Baker — minimalistbaker.com

SERVES 4

INGREDIENTS

1½ lbs Brussels sprouts, halved · 2 tablespoons sesame oil · 3 garlic cloves, minced
2 tablespoons soy sauce · 1 tablespoon rice vinegar · 1 tablespoon honey · sesame seeds

DIRECTIONS

1. Roast sprouts at 425°F with sesame oil until caramelized, 20–25 minutes.
2. Whisk soy sauce, vinegar, garlic, and honey. Toss hot sprouts with sauce.
3. Top with sesame seeds. Serve warm.

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*What you can find
on the farm:*

•Butternut Squash•Honey•Apples (seasonal)•Cheese•Chicken•Yogurt•Goat
Cheese•Pasta•Milk•Ghee•Lamb

BUTTERNUT SQUASH SOUP

Adapted from Love and Lemons — loveandlemons.com

SERVES 6

INGREDIENTS

1 large butternut squash, peeled and cubed · 1 onion, diced · 3 garlic cloves, minced
1-inch piece fresh ginger, grated · 4 cups vegetable broth · 1 can (13.5 oz) coconut milk
2 tablespoons olive oil · juice of 1 lime · salt, pepper, and nutmeg
Toasted pepitas and crème fraîche to serve

DIRECTIONS

1. Sauté onion in olive oil 5 minutes. Add garlic and ginger; cook 1 minute.
2. Add squash and broth. Simmer 20 minutes until squash is very tender.
3. Blend until smooth. Stir in coconut milk and lime juice; season. Serve topped with pepitas and crème fraîche.

MOROCCAN SPICED BUTTERNUT SQUASH

Adapted from Feasting at Home — feastingathome.com

SERVES 4

INGREDIENTS

1 large butternut squash, peeled and cubed · 3 tablespoons olive oil
1 teaspoon each: cumin, coriander, cinnamon, smoked paprika · ½ teaspoon turmeric
¼ cup raisins · ¼ cup toasted almonds or pine nuts · fresh cilantro and lemon to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss squash with olive oil and all spices; season. Roast 25–30 minutes until caramelized.
2. Transfer to a platter. Scatter raisins, toasted nuts, and fresh cilantro over top. Squeeze lemon over everything.

BUTTERNUT SQUASH RISOTTO

Adapted from Serious Eats — seriouseats.com

SERVES 4

INGREDIENTS

1½ cups Arborio rice · 2 cups butternut squash, peeled and diced small
1 onion, finely diced · 3 garlic cloves, minced · ½ cup dry white wine
5–6 cups warm chicken or vegetable broth · 3 tablespoons butter
½ cup Parmesan, grated · fresh sage and nutmeg · salt and pepper

DIRECTIONS

1. Sauté onion in 2 tablespoons butter until soft. Add garlic; cook 1 minute. Add rice; stir 1 minute. Add wine; cook until absorbed.
2. Add warm broth one ladle at a time, stirring constantly and waiting until each addition is absorbed before adding the next, about 18-20 minutes total. Add squash with the first few ladles of broth.
3. Remove from heat; stir in remaining butter, Parmesan, nutmeg, and sage. Season and serve immediately.

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*What you can find
on the farm:*

•Cabbage•Sauerkraut•Apples (seasonal)•Pork•Beef•Soy Sauce

CABBAGE

SIMPLE FERMENTED SAUERKRAUT

Adapted from Cultures for Health — culturesforhealth.com

Just two ingredients — cabbage and salt. One of the world's oldest fermented foods and a natural probiotic powerhouse. Takes about 1-4 weeks to ferment.

MAKES 1 QUART

INGREDIENTS

- 1 medium head green cabbage (about 2 lbs), shredded
- 1 tablespoon non-iodized salt (kosher or sea salt)

DIRECTIONS

1. Toss shredded cabbage with salt in a large bowl. Massage firmly for 5-10 minutes until cabbage releases its liquid and becomes limp.
 2. Pack tightly into a clean quart jar, pressing down so the brine rises above the cabbage. Leave 1-2 inches of headspace.
 3. Cover loosely with a cloth or lid set lightly on top. Keep at room temperature (65-75°F) for 1-4 weeks, pressing cabbage down daily. Taste after 1 week and refrigerate when sour enough.
-

GERMAN BRAISED CABBAGE WITH APPLE & CARAWAY

Adapted from Serious Eats — seriouseats.com

SERVES 6

INGREDIENTS

1 small head red cabbage, thinly sliced · 2 apples, peeled and sliced
1 onion, sliced · 2 tablespoons butter · ¼ cup apple cider vinegar
2 tablespoons brown sugar · 1 teaspoon caraway seeds · salt and pepper

DIRECTIONS

1. Melt butter in a large pot. Cook onion 5 minutes. Add cabbage, apples, vinegar, brown sugar, and caraway seeds.
 2. Cover and cook over medium-low heat 30–40 minutes, stirring occasionally, until very tender and lightly caramelized.
 3. Season and serve alongside pork or sausage.
-

KOREAN KIMCHI (QUICK VERSION)

Adapted from Maangchi — maangchi.com

A simplified kimchi that can be eaten right away as a fresh salad or fermented 1–5 days for more depth. The full fermented version takes 1–2 weeks.

MAKES 1 QUART

INGREDIENTS

1 medium napa or green cabbage, cut into 2-inch pieces
2 tablespoons salt · 3 garlic cloves, minced · 1-inch ginger, grated
2–3 tablespoons gochugaru (Korean red pepper flakes) · 1 tablespoon fish sauce or soy sauce
1 teaspoon sugar · 3 scallions, cut into 1-inch pieces

DIRECTIONS

1. Salt cabbage pieces; let sit 1–2 hours, tossing occasionally. Rinse and squeeze dry.
2. Mix garlic, ginger, gochugaru, fish sauce, and sugar into a paste. Toss with cabbage and scallions.
3. Eat immediately as a fresh salad, or pack into a jar and ferment at room temperature 1–5 days. Refrigerate to slow fermentation.

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What you can find
on the farm:
•Carrots•Honey•Miso•Ginger

CARROTS

HONEY ROASTED CARROTS

Adapted from Downshiftology — downshiftology.com

SERVES 4

INGREDIENTS

1½ lbs carrots, peeled and cut into sticks · 2 tablespoons olive oil
2 tablespoons honey · 1 tablespoon fresh thyme · salt and pepper
Optional: goat cheese and toasted walnuts to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss carrots with olive oil, honey, thyme, salt, and pepper.
2. Spread in a single layer on a baking sheet. Roast 25–30 minutes until tender and caramelized, tossing once halfway.
3. Finish with optional goat cheese and walnuts. Serve warm.

CARROTS

MOROCCAN CARROT SALAD

Adapted from The Mediterranean Dish — themediterraneandish.com

SERVES 4

INGREDIENTS

1 lb carrots, peeled and sliced into coins · 2 tablespoons olive oil
1 teaspoon cumin · 1 teaspoon coriander · ½ teaspoon cinnamon · ½ teaspoon paprika
2 tablespoons lemon juice · ¼ cup fresh cilantro or parsley · 1 garlic clove, minced

DIRECTIONS

1. Boil carrots 5–7 minutes until just tender. Drain and let cool slightly.
2. Toss warm carrots with olive oil, spices, lemon juice, garlic, and fresh herbs.
3. Serve warm or at room temperature. Even better the next day.

CARROTS

MISO GLAZED ROASTED CARROTS

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

1½ lbs small carrots or carrot sticks · 2 tablespoons white miso

1 tablespoon mirin · 1 tablespoon sesame oil · 1 tablespoon maple syrup
Sesame seeds and scallions to garnish

DIRECTIONS

1. Preheat oven to 425°F. Whisk together miso, mirin, sesame oil, and maple syrup.
2. Toss carrots with glaze and spread on a baking sheet. Roast 25-30 minutes until tender and caramelized.
3. Garnish with sesame seeds and scallions.

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*What you can find
on the farm:*
•Cauliflower•Cheese•Honey

CAULIFLOWER

WHOLE ROASTED CAULIFLOWER

Adapted from Feasting at Home — feastingathome.com

SERVES 4

INGREDIENTS

1 whole cauliflower head, leaves trimmed · 3 tablespoons olive oil
1 teaspoon cumin · 1 teaspoon smoked paprika · ½ teaspoon turmeric · salt and pepper
Tahini sauce, fresh herbs, and pomegranate seeds to serve

DIRECTIONS

1. Preheat oven to 400°F. Mix olive oil and spices into a paste; rub all over the cauliflower.
2. Place in a baking dish; roast 60-75 minutes until very tender and deeply golden all over.
3. Serve whole at the table, drizzled with tahini and scattered with herbs and pomegranate seeds.

CAULIFLOWER

INDIAN ALOO GOBI

Adapted from Veg Recipes of India — vegrecipesofindia.com

A beloved North Indian dry curry of cauliflower and potatoes spiced with cumin, turmeric, and garam masala. Simple, warming, and deeply satisfying.

SERVES 4

INGREDIENTS

1 head cauliflower, cut into florets · 2 medium potatoes, peeled and cubed
1 onion, diced · 2 garlic cloves, minced · 1-inch ginger, grated · 2 tomatoes, chopped
1 tsp cumin seeds · 1 tsp turmeric · 1 tsp coriander · 1 tsp garam masala · 2 tbsp oil

Fresh cilantro and lemon to serve

DIRECTIONS

1. Heat oil; fry cumin seeds 30 seconds. Add onion; cook 5 minutes. Add garlic, ginger, and spices; cook 1 minute.
2. Add tomatoes; cook 3 minutes until softened. Add potatoes; stir to coat. Cover and cook 10 minutes.
3. Add cauliflower; cook covered 10–12 more minutes until both are tender. Finish with garam masala, cilantro, and lemon.

CAULIFLOWER

ROASTED CAULIFLOWER WITH FISH SAUCE VINAIGRETTE

Adapted from Momofuku / NYT Cooking — cooking.nytimes.com

See Sprouting Cauliflower (June–July section) for the full recipe — works equally well with fall cauliflower heads.

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*What you can find
on the farm:*

•Celeriac•Cheese•Apples (seasonal)

CELERIAC

CELERIAC REMOULADE (FRENCH)

Adapted from Epicurious — [epicurious.com](https://www.epicurious.com)

Céleri rémoulade is a French bistro classic — raw celeriac dressed in a creamy mustard sauce. The natural celery-meetsparsley flavor of celeriac shines when served raw. A staple of French charcuterie boards.

SERVES 4

INGREDIENTS

1 medium celeriac root, peeled and julienned or grated (about 3 cups)
3 tablespoons mayonnaise · 2 tablespoons Dijon mustard · 1 tablespoon lemon juice
1 tablespoon white wine vinegar · 2 tablespoons fresh parsley, chopped · salt and pepper

DIRECTIONS

1. Toss julienned celeriac with lemon juice immediately to prevent browning.
2. Whisk together mayonnaise, mustard, vinegar, salt, and pepper.
3. Toss celeriac with dressing and parsley. Refrigerate at least 30 minutes before serving. Better the next day.

CELERIAC & APPLE SOUP

Adapted from Delicious Magazine — deliciousmagazine.co.uk

SERVES 4

INGREDIENTS

1 large celeriac, peeled and diced · 2 apples, peeled and diced · 1 onion, diced
3 garlic cloves, minced · 4 cups vegetable broth · 2 tablespoons butter
½ cup cream or coconut milk · salt, pepper, and fresh thyme to serve

DIRECTIONS

1. Melt butter; cook onion and garlic until soft. Add celeriac, apples, and broth.
 2. Simmer 20-25 minutes until celeriac is very tender. Blend until smooth.
 3. Stir in cream; season. Serve garnished with fresh thyme and a drizzle of cream.
-

ROASTED CELERIAC WITH HERBS

Adapted from BBC Good Food — bbcgoodfood.com

SERVES 4

INGREDIENTS

1 large celeriac, peeled and cut into wedges · 3 tablespoons olive oil
2 garlic cloves, minced · 1 tablespoon fresh rosemary · 1 tablespoon fresh thyme
Salt and pepper · lemon juice to finish

DIRECTIONS

1. Preheat oven to 425°F. Toss celeriac wedges with olive oil, garlic, rosemary, thyme, salt, and pepper.
2. Roast 35-40 minutes, turning once, until golden and tender.
3. Finish with a squeeze of lemon. Serve as a side or over grains.

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*What you can find
on the farm:*

•Daikon Radish•Soy Sauce•Miso•Honey

JAPANESE QUICK PICKLED DAIKON (TSUKEMONO)

Adapted from Just One Cookbook — justonecookbook.com

MAKES 1 JAR

INGREDIENTS

1 lb daikon, peeled and cut into matchsticks or rounds
 ½ cup rice vinegar · ½ cup water · 1 tablespoon sugar · 1 teaspoon salt
 Optional: 1 teaspoon turmeric for a golden color

DIRECTIONS

1. Pack daikon into a clean jar.
2. Bring vinegar, water, sugar, salt, and optional turmeric to a boil until dissolved. Pour over daikon.
3. Cool to room temperature; refrigerate at least 2 hours. Best after 24 hours. Keeps 2 weeks.

DAIKON RADISH SOUP (KKAKDUGI STYLE)

Adapted from Maangchi — maangchi.com

SERVES 4

INGREDIENTS

1 lb daikon, peeled and cubed · 4 cups beef or vegetable broth
 1 tablespoon soy sauce · 1 garlic clove, minced · 1-inch ginger, sliced
 2 scallions, sliced · sesame oil and pepper to finish

DIRECTIONS

1. Bring broth to a boil. Add daikon, garlic, and ginger; simmer 15–20 minutes until daikon is tender.
2. Season with soy sauce and pepper. Remove ginger slices.
3. Ladle into bowls; top with scallions and a drizzle of sesame oil.

MISO GLAZED DAIKON

Adapted from Just One Cookbook — justonecookbook.com

SERVES 4

INGREDIENTS

1 lb daikon, peeled and cut into 1-inch rounds · 1 cup dashi or water
 Glaze: 3 tbsp white miso · 1 tbsp mirin · 1 tbsp sake · 1 tbsp sugar · 1 tsp sesame oil

DIRECTIONS

1. Simmer daikon rounds in dashi 15–20 minutes until very tender. Drain.
2. Whisk together glaze. Spread generously over daikon rounds.
3. Broil 3–4 minutes until glaze is caramelized and bubbling. Serve with rice.

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*What you can find
on the farm:*

•Delicata Squash•Honey•Cheese•Apples (seasonal)•Bacon

DELICATA SQUASH

ROASTED DELICATA SQUASH RINGS

Adapted from Cookie and Kate — cookieandkate.com

The great advantage of delicata squash: no peeling needed. The skin is thin and edible, making it the easiest squash to prepare. Slice into rings and roast until caramelized.

SERVES 4

INGREDIENTS

2 delicata squash, halved lengthwise, seeded, and cut into ½-inch half-moons
2 tablespoons olive oil · 1 tablespoon maple syrup or honey
½ teaspoon cinnamon · ¼ teaspoon cayenne · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Toss squash with olive oil, maple syrup, cinnamon, cayenne, salt, and pepper.
2. Spread on a baking sheet in a single layer. Roast 20 minutes; flip and roast 10 more minutes until caramelized on both sides.

DELICATA SQUASH

STUFFED DELICATA SQUASH WITH WILD RICE & CRANBERRIES

Adapted from Love and Lemons — loveandlemons.com

SERVES 4

INGREDIENTS

2 delicata squash, halved and seeded · 1 tablespoon olive oil
1 cup wild rice, cooked · ¼ cup dried cranberries · ¼ cup toasted pecans
2 tablespoons fresh parsley · 1 tablespoon lemon juice · salt and pepper
Crumbled goat cheese or feta to finish

DIRECTIONS

1. Preheat oven to 400°F. Brush squash with olive oil; season and roast cut-side down 25 minutes until tender.
2. Mix wild rice, cranberries, pecans, parsley, and lemon juice; season well.
3. Fill squash halves; top with crumbled cheese. Return to oven 5 minutes to warm. Serve.

DELICATA SQUASH

DELICATA SQUASH & ARUGULA SALAD

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

2 delicata squash, roasted into rings (see above) · 4 cups arugula
¼ cup pomegranate seeds · ¼ cup toasted pumpkin seeds · 2 oz goat cheese, crumbled
Dressing: 2 tbsp apple cider vinegar · 1 tbsp olive oil · 1 tsp honey · 1 tsp Dijon

DIRECTIONS

1. Whisk together dressing. Toss arugula with dressing.
2. Arrange roasted squash rings over arugula. Top with pomegranate seeds, pumpkin seeds, and goat cheese.

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*What you can find
on the farm:*

•Honeynut Squash•Honey•Cheese•Miso•Apples (seasonal)•Yogurt•Goat
Cheese•Ghee•Milk

HONEYNUT SQUASH

ROASTED HONEYNUT SQUASH WITH HOT HONEY & PECANS

Adapted from Camille Styles — camillestyles.com

Honeynut squash is a miniature butternut — sweeter, creamier, and no peeling required. Its rich orange flesh roasts beautifully and makes the perfect individual serving. Available late September through December.

SERVES 4

INGREDIENTS

2 honeynut squash, halved lengthwise and seeded
2 tablespoons olive oil · 1 tablespoon maple syrup or honey · salt and pepper
¼ cup pecans, toasted and roughly chopped · 2 tablespoons honey
¼ teaspoon red pepper flakes · fresh rosemary · optional: crumbled goat cheese

DIRECTIONS

1. Preheat oven to 425°F. Brush cut sides of squash with olive oil and maple syrup; season with salt and pepper. Place cut- side down on a parchment-lined baking sheet.
 2. Roast 25–30 minutes until very tender. Flip cut-side up for the last 5 minutes.
 3. Meanwhile, warm honey with red pepper flakes in a small pan until loosened.
 4. Arrange squash on a platter. Drizzle with hot honey, scatter pecans and rosemary, and top with goat cheese if using.
-

HONEYNUT SQUASH

SAVORY ROASTED HONEYNUT WITH THYME & PARMESAN

Adapted from Walder Wellness — walderwellness.com

SERVES 4

INGREDIENTS

2 honeynut squash, cut into wedges (no peeling needed)
2 tablespoons olive oil · 3 garlic cloves, minced · 1 tablespoon fresh thyme
1 tablespoon fresh rosemary, minced · ¼ cup Parmesan, grated · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Toss squash wedges with olive oil, garlic, thyme, rosemary, salt, and pepper.
 2. Spread on a baking sheet in a single layer. Roast 25–30 minutes, flipping once, until golden and caramelized.
 3. Remove from oven; immediately scatter Parmesan over top. Serve warm.
-

HONEYNUT SQUASH

MISO-GLAZED HONEYNUT SQUASH

Adapted from Love and Lemons — loveandlemons.com

A Japanese-inspired glaze of miso, mirin, and maple brings incredible depth to the squash's natural sweetness.

SERVES 4

INGREDIENTS

2 honeynut squash, halved and seeded
2 tablespoons white miso · 1 tablespoon mirin · 1 tablespoon maple syrup
1 tablespoon olive oil · sesame seeds and scallions to garnish

DIRECTIONS

1. Preheat oven to 400°F. Whisk together miso, mirin, maple syrup, and olive oil.
2. Score the flesh of each squash half in a crosshatch; brush generously with miso glaze.

3. Roast cut-side up 30-35 minutes until very tender and deeply caramelized. Garnish with sesame seeds and scallions.

HONEYNUT SQUASH

STUFFED HONEYNUT SQUASH WITH QUINOA & CRANBERRIES

Adapted from Garlic & Zest — garlicandzest.com

SERVES 4

INGREDIENTS

2 honeynut squash, halved and seeded · 1 tablespoon olive oil · salt and pepper
1 cup quinoa, cooked · ½ cup kale or chard, sautéed
¼ cup dried cranberries · ¼ cup toasted pecans · 1 tablespoon maple syrup
1 teaspoon fresh thyme · crumbled goat cheese or feta to finish

DIRECTIONS

1. Preheat oven to 400°F. Brush squash with olive oil; season and roast cut-side down 25-30 minutes until tender.
2. Mix cooked quinoa with sautéed greens, cranberries, pecans, maple syrup, and thyme; season well.
3. Flip squash cut-side up; fill with quinoa mixture. Crumble cheese over top. Return to oven 5 minutes to warm through.

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*What you can find
on the farm:*

•Goldball Turnips•Red Turnips•Purple Top Turnips•Honey•Bacon•Cheese•Apples
(seasonal)•Yogurt•Goat Cheese•Lamb•Veal•Pickles•Sauerkraut

TURNIPS — GOLDBALL · RED · PURPLE TOP

HONEY-ROASTED TURNIPS WITH ROSEMARY & BACON

Adapted from Peel with Zeal — peelwithzeal.com

All three of our turnip varieties shine with roasting — the heat mellows their natural pepperiness and brings out a beautiful sweetness. Goldball turnips are mildest; red and purple top are bolder. Any variety works in these recipes.

SERVES 4

INGREDIENTS

1½ lbs turnips (any variety), peeled if large, quartered
2 tablespoons olive oil · 1 tablespoon honey · 1 tablespoon fresh rosemary
4 slices bacon, chopped and cooked until crispy (optional)

2 oz goat cheese, crumbled · 1 tablespoon red wine vinegar · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Toss turnips with olive oil, honey, rosemary, salt, and pepper.
 2. Spread in a single layer on a baking sheet. Roast 25–30 minutes until golden and caramelized, tossing once.
 3. Transfer to a serving plate. Top with crumbled goat cheese, crispy bacon, and a drizzle of red wine vinegar.
-

TURNIPS — GOLDBALL · RED · PURPLE TOP

PURPLE TOP TURNIP & APPLE SLAW

Adapted from Early Morning Farm via Just a Pinch — justapinch.com

SERVES 6–8

INGREDIENTS

2 large turnips (purple top or red), peeled and julienned into matchsticks
1 medium apple, any variety, julienned (squeeze lemon juice over to prevent browning)
½ cup raw pumpkin seeds
Dressing: 1 tbsp cider vinegar · 1 tbsp lemon juice · 1 tsp Dijon mustard
1 tbsp honey · 1 tsp fresh thyme · ½ cup olive oil · salt and pepper

DIRECTIONS

1. Combine dressing ingredients in a jar; shake until combined. Taste and adjust.
 2. Toss julienned turnips and apple together in a large bowl. Squeeze lemon over apples immediately.
 3. Pour dressing over slaw; add pumpkin seeds and toss to combine. Serve chilled.
-

TURNIPS — GOLDBALL · RED · PURPLE TOP

TURNIP STIR-FRY WITH WHITE BEANS & GINGER

Adapted from It's a Veg World After All — itsavegworldafterall.com

SERVES 4

INGREDIENTS

2 medium turnips (any variety), peeled and diced into ½-inch cubes
1 can (15 oz) white beans, drained · 2 cups spinach or kale
3 garlic cloves, minced · 1 tablespoon fresh ginger, minced · 2 tablespoons oil
2 tablespoons soy sauce · 1 tablespoon honey · 1 teaspoon sesame oil
Sesame seeds and scallions to garnish

DIRECTIONS

1. Heat oil in a large skillet over medium-high. Add turnips; cook 8–10 minutes, stirring occasionally, until golden and tender.

2. Add garlic and ginger; cook 1 minute. Add white beans; cook 2 minutes until heated through.
3. Add soy sauce and honey; toss. Stir in greens and cook until wilted. Drizzle with sesame oil. Garnish with sesame seeds and scallions.

TURNIPS — GOLDBALL · RED · PURPLE TOP

LEBANESE BRAISED TURNIPS WITH BEETS

Inspired by traditional Lebanese pickle preparation

The iconic bright-pink pickled turnips of Middle Eastern cuisine — stunning, tangy, and essential alongside falafel, shawarma, and mezze spreads. The beet gives them their vivid color.

MAKES 1 QUART JAR

INGREDIENTS

1 lb turnips (any variety), peeled and cut into sticks or wedges
1 small beet, peeled and sliced (for color) · 3 garlic cloves, smashed
1 cup white vinegar · 1 cup water · 1 tablespoon salt · 1 teaspoon sugar

DIRECTIONS

1. Pack turnip sticks, beet slices, and garlic tightly into a clean quart jar.
2. Bring vinegar, water, salt, and sugar to a boil until dissolved. Pour over turnips.
3. Seal; cool to room temperature, then refrigerate. Ready in 3–5 days. Keeps 1 month refrigerated.

Don't skip the beet — it turns the whole jar a gorgeous magenta pink. Use red, purple top, or goldball turnips; all work beautifully.

TURNIPS — GOLDBALL · RED · PURPLE TOP

FRENCH TURNIP GRATIN

Inspired by classic French gratin preparation

SERVES 6

INGREDIENTS

2 lbs turnips (any variety), peeled and thinly sliced · 1 cup heavy cream
2 garlic cloves, minced · 1 teaspoon fresh thyme · pinch of nutmeg
1 cup Gruyère or Parmesan, grated · salt and white pepper

DIRECTIONS

1. Preheat oven to 375°F. Butter a baking dish. Layer sliced turnips in overlapping rows.
2. Whisk cream with garlic, thyme, nutmeg, salt, and pepper; pour over turnips.
3. Top generously with grated cheese. Cover with foil; bake 35 minutes.
4. Uncover and bake 15–20 minutes more until cheese is golden and turnips are very tender. Rest 10 minutes before serving.

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*What you can find
on the farm:*

•Garlic•Cheese•Honey•Ghee•Pasta•Goat Cheese

GARLIC

SLOW ROASTED GARLIC

Adapted from Simply Recipes — [simplyrecipes.com](https://www.simplyrecipes.com)

Roasting garlic transforms it completely — from sharp and pungent to sweet, mellow, and spreadable. Use it on toast, stirred into mashed potatoes, folded into dressings, or eaten straight with a spoon.

MAKES AS MANY HEADS AS YOU LIKE

INGREDIENTS

Whole garlic heads · olive oil · salt and pepper

DIRECTIONS

1. Preheat oven to 400°F. Slice off the top ¼ inch of each garlic head to expose the cloves. Place on foil; drizzle with olive oil and season.
2. Wrap in foil; roast 40–45 minutes until cloves are very soft and golden.
3. Cool slightly; squeeze cloves out from the bottom. Spread on bread, stir into sauces, or mash into butter.

GARLIC

FORTY CLOVE GARLIC CHICKEN

Adapted from Ina Garten / Food Network — [foodnetwork.com](https://www.foodnetwork.com)

A Provençal classic — an entire chicken braised with 40 garlic cloves until the garlic becomes sweet, silky, and spreadable. More garlic is not too much garlic here.

SERVES 4

INGREDIENTS

1 whole chicken, cut into pieces (or 4 bone-in thighs)
40 garlic cloves, unpeeled (about 3 heads) · ½ cup dry white wine
½ cup chicken broth · 2 tablespoons olive oil · 1 tablespoon fresh thyme · salt and pepper

DIRECTIONS

1. Preheat oven to 350°F. Season chicken; brown in olive oil in a Dutch oven, 3–4 minutes per side. Remove.
2. Add garlic cloves and wine; cook 1 minute, scraping up browned bits. Return chicken; add broth and thyme.

3. Cover and bake 1.5 hours until chicken is fall-off-the-bone tender. Serve with crusty bread for spreading the garlic.

GARLIC

HONEY GARLIC SAUCE

Adapted from Damn Delicious — damndelicious.net

A versatile sweet-savory garlic sauce that works as a glaze for chicken, salmon, tofu, or roasted vegetables.

MAKES APPROXIMATELY ½ CUP

INGREDIENTS

6 garlic cloves, minced · ¼ cup honey · ¼ cup soy sauce · 2 tablespoons butter
1 tablespoon apple cider vinegar · 1 teaspoon cornstarch + 1 tablespoon water

DIRECTIONS

1. Melt butter in a small saucepan. Add garlic; cook 1-2 minutes until fragrant.
2. Add honey, soy sauce, and vinegar; stir. Simmer 2 minutes.
3. Add cornstarch slurry; cook until sauce thickens, 1 minute. Use immediately or refrigerate up to 1 week.

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*What you can find
on the farm:*

•Leeks•Cheese•Chicken•Bacon•Sausage•Veal•Lamb•Goat Cheese•Pasta•Ghee

LEEKs

POTATO LEEK SOUP (VICHYSOISE)

Adapted from Simply Recipes — simplyrecipes.com

A silky, classic French soup — traditionally served chilled as vichyssoise but equally wonderful hot. The leek is the star here.

SERVES 6

INGREDIENTS

4 leeks, white and light green parts only, cleaned and sliced
2 lbs Yukon gold potatoes, peeled and diced · 1 onion, diced
4 cups chicken or vegetable broth · 1 cup heavy cream · 3 tablespoons butter
Salt, white pepper, and chives to garnish

DIRECTIONS

1. Melt butter; cook leeks and onion over medium-low 10 minutes until very soft — don't brown. Add potatoes and broth; simmer 20 minutes until potatoes are tender.

2. Blend until very smooth. Stir in cream; season with salt and white pepper.
3. Serve hot garnished with chives, or refrigerate and serve cold as vichyssoise.

LEEKS

BRAISED LEEKS WITH GRUYÈRE

Adapted from Epicurious — epicurious.com

SERVES 4

INGREDIENTS

4 leeks, halved lengthwise, cleaned · 2 tablespoons butter
½ cup dry white wine · ½ cup chicken broth · ½ cup Gruyère, grated
Fresh thyme · salt and pepper

DIRECTIONS

1. Preheat oven to 375°F. Melt butter in an oven-safe skillet; place leeks cut-side down. Cook 3–4 minutes until golden.
2. Flip; add wine, broth, and thyme. Season. Cover with foil; braise in oven 20 minutes.
3. Uncover; top with Gruyère. Return to oven 10 minutes until cheese is melted and golden.

LEEKS

LEEK & SAUSAGE PASTA

Adapted from Half Baked Harvest — halfbakedharvest.com

SERVES 4

INGREDIENTS

12 oz pasta · 2 leeks, thinly sliced · ½ lb Italian sausage, casings removed
3 garlic cloves, minced · ½ cup dry white wine · ½ cup heavy cream
½ cup Parmesan, grated · fresh thyme · salt and pepper · reserved pasta water

DIRECTIONS

1. Cook pasta; reserve 1 cup pasta water.
2. Brown sausage, breaking it up; remove. In same pan, cook leeks in drippings 8 minutes until very soft. Add garlic; cook 1 minute. Add wine; cook until mostly evaporated.
3. Add cream; simmer 2 minutes. Return sausage and pasta; toss with Parmesan and pasta water as needed. Season and serve.

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*What you can find
on the farm:*

•Mizuna•Soy Sauce•Miso•Honey•Salmon•Yogurt•Goat Cheese•Tofu•Ginger

MIZUNA SALAD WITH SESAME GINGER DRESSING

Adapted from Just One Cookbook — justonecookbook.com

Mizuna is a Japanese mustard green with a mild peppery bite and feathery leaves. It holds up well to bold dressings without wilting quickly.

SERVES 4

INGREDIENTS

4 cups mizuna · 1 cup mandarin segments or thinly sliced apple

¼ cup toasted almonds or sesame seeds

Dressing: 2 tbsp soy sauce · 1 tbsp rice vinegar · 1 tbsp sesame oil · 1 tsp honey · 1 tsp fresh ginger, grated

DIRECTIONS

1. Whisk together dressing.
 2. Toss mizuna and fruit with dressing just before serving.
 3. Top with almonds or sesame seeds. Serve immediately.
-

MIZUNA & SALMON STIR-FRY

Adapted from Food & Wine — foodandwine.com

SERVES 4

INGREDIENTS

4 cups mizuna, roughly chopped · 2 salmon fillets, skin removed, cut into chunks

2 garlic cloves, minced · 1 tablespoon soy sauce · 1 tablespoon mirin

1 teaspoon sesame oil · 1 tablespoon vegetable oil

DIRECTIONS

1. Heat oil in a wok over high. Add garlic; cook 30 seconds. Add salmon; sear 2–3 minutes per side until just cooked. Remove.
 2. Add mizuna; stir-fry 1–2 minutes until just wilted. Return salmon.
 3. Add soy sauce and mirin; toss gently. Drizzle sesame oil. Serve with rice.
-

MIZUNA MISO SOUP

Adapted from Japanese Cooking 101 — japanesecooking101.com

SERVES 4

INGREDIENTS

4 cups dashi or vegetable broth · 3 tablespoons white miso

2 cups mizuna, roughly chopped · ½ block silken tofu, cubed · 2 scallions, sliced

DIRECTIONS

1. Bring broth to a gentle simmer. Add tofu; cook 2 minutes. Add mizuna; cook 1 minute until just wilted.
2. Remove from heat. Whisk miso into ½ cup broth; stir back into pot. Do not boil.
3. Serve immediately topped with scallions.

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*What you can find
on the farm:*

•Parsnips•Honey•Apples (seasonal)•Cheese•Yogurt•Ghee•Lamb•Veal•Goat
Cheese

PARSNIPS

HONEY ROASTED PARSNIPS

Adapted from BBC Good Food — bbcgoodfood.com

Parsnips are underrated — sweet and nutty, with a caramelized depth when roasted that makes them one of autumn's finest vegetables.

SERVES 4

INGREDIENTS

1½ lbs parsnips, peeled and cut into sticks · 2 tablespoons olive oil
1 tablespoon honey · 1 tablespoon fresh thyme · salt and pepper

DIRECTIONS

1. Preheat oven to 425°F. Toss parsnips with olive oil, honey, thyme, salt, and pepper.
2. Spread in a single layer on a baking sheet. Roast 25–30 minutes until caramelized and tender, tossing once.

PARSNIPS

PARSNIP & APPLE SOUP

Adapted from Delicious Magazine — deliciousmagazine.co.uk

SERVES 4

INGREDIENTS

1½ lbs parsnips, peeled and chopped · 2 apples, peeled and chopped
1 onion, diced · 3 garlic cloves, minced · 4 cups vegetable broth
2 tablespoons butter · ½ cup cream · 1 teaspoon curry powder · salt and pepper
Toasted pumpkin seeds and a drizzle of cream to serve

DIRECTIONS

1. Melt butter; cook onion 5 minutes. Add garlic and curry powder; cook 1 minute.
2. Add parsnips, apples, and broth. Simmer 20-25 minutes until very tender.
3. Blend until smooth. Stir in cream; season. Serve topped with pumpkin seeds and cream.

PARSNIPS

PARSNIP & POTATO GRATIN

Adapted from Epicurious — epicurious.com

SERVES 6

INGREDIENTS

1 lb parsnips, peeled and thinly sliced · 1 lb Yukon gold potatoes, thinly sliced
1 cup heavy cream · 2 garlic cloves, minced · 1 tablespoon fresh thyme
½ cup Gruyère or Parmesan, grated · salt, pepper, and nutmeg

DIRECTIONS

1. Preheat oven to 375°F. Layer parsnips and potatoes alternately in a buttered baking dish.
2. Whisk cream with garlic, thyme, salt, pepper, and nutmeg; pour over vegetables. Top with grated cheese.
3. Cover with foil; bake 40 minutes. Uncover; bake 20 more minutes until golden and bubbling. Rest 10 minutes before serving.

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*What you can find
on the farm:*

•Radicchio•Cheese•Honey•Apples (seasonal)•Goat Cheese•Pasta•Bacon

RADICCHIO

GRILLED RADICCHIO WITH BALSAMIC & PARMESAN

Adapted from Serious Eats — seriouseats.com

Grilling transforms radicchio — the heat mellows its intense bitterness and brings out a sweet, smoky depth. A classic Italian preparation.

SERVES 4

INGREDIENTS

2 heads radicchio, quartered lengthwise (keep core intact) · 3 tablespoons olive oil
2 tablespoons balsamic vinegar · 1 tablespoon honey · salt and pepper
½ cup Parmesan, shaved

DIRECTIONS

1. Brush radicchio quarters with olive oil; season. Grill over high heat 2-3 minutes per side until charred and slightly wilted.
2. Whisk balsamic and honey; drizzle over grilled radicchio.
3. Top with shaved Parmesan and serve warm.

RADICCHIO

RADICCHIO & APPLE SALAD WITH GORGONZOLA

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

1 head radicchio, torn into pieces · 1 apple, thinly sliced
¼ cup walnuts, toasted · 2 oz Gorgonzola or blue cheese, crumbled
Dressing: 2 tbsp red wine vinegar · 1 tbsp honey · 1 tbsp olive oil · salt and pepper

DIRECTIONS

1. Whisk together dressing. Toss radicchio and apple with dressing.
2. Top with walnuts and Gorgonzola. Serve immediately.

RADICCHIO

RADICCHIO RISOTTO

Adapted from NYT Cooking — cooking.nytimes.com

A beautiful, striking pink risotto — the radicchio cooks into the rice and mellows considerably while still lending a lovely bitter depth to the creamy dish.

SERVES 4

INGREDIENTS

1 head radicchio, roughly chopped · 1½ cups Arborio rice · 1 onion, finely diced
3 garlic cloves, minced · ½ cup dry red wine · 5 cups warm broth
3 tablespoons butter · ½ cup Parmesan, grated · salt and pepper

DIRECTIONS

1. Cook onion in 2 tablespoons butter until soft. Add garlic; cook 1 minute. Add rice; stir 1 minute. Add wine; cook until absorbed.
2. Add radicchio; stir until wilted. Add warm broth one ladle at a time, stirring until absorbed, 18-20 minutes total.
3. Remove from heat; stir in remaining butter and Parmesan. Season generously and serve immediately.

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*What you can find
on the farm:*

•Scallions•Soy Sauce•Honey•Cheese•Yogurt•Goat Cheese

SCALLIONS

CHINESE SCALLION PANCAKES (CONG YOU BING)

Adapted from The Woks of Life — thewoksoflife.com

Flaky, crispy, and deeply savory — scallion pancakes are one of the great street foods of China. Surprisingly simple to make at home.

MAKES 4 PANCAKES

INGREDIENTS

2 cups all-purpose flour · $\frac{3}{4}$ cup just-boiled water

1 cup scallions, thinly sliced · 3 tablespoons sesame oil · 1 teaspoon salt

Dipping sauce: 2 tbsp soy sauce · 1 tbsp rice vinegar · 1 tsp sesame oil · 1 tsp honey

DIRECTIONS

1. Mix flour with just-boiled water; knead into a smooth dough. Rest 30 minutes covered.
2. Divide into 4 pieces. Roll each into a thin rectangle; brush with sesame oil, sprinkle with salt and scallions. Roll up into a log; coil into a disk; roll flat again.
3. Pan-fry in vegetable oil over medium heat 3–4 minutes per side until golden and crispy. Whisk dipping sauce. Serve hot.

SCALLIONS

KOREAN SCALLION SALAD (PA MUCHIM)

Adapted from Maangchi — maangchi.com

A bright, spicy Korean scallion salad served as a banchan alongside grilled meats or rice — it cuts through rich flavors beautifully.

SERVES 4

INGREDIENTS

2 bunches scallions, cut into 2-inch pieces

1 tablespoon gochugaru (Korean red pepper flakes) · 1 tablespoon soy sauce

1 tablespoon sesame oil · 1 tablespoon rice vinegar · 1 teaspoon sugar · 1 tsp sesame seeds

DIRECTIONS

1. Combine scallions in a bowl. Mix all remaining ingredients into a dressing.
2. Toss scallions with dressing. Let sit 5 minutes. Serve immediately.

GRILLED SCALLIONS WITH ROMESCO

Adapted from Bon Appétit — bonappetit.com

SERVES 4

INGREDIENTS

2 bunches scallions, trimmed · 2 tablespoons olive oil · salt and pepper
 Romesco: ½ cup roasted red peppers · ¼ cup toasted almonds · 2 garlic cloves
 2 tbsp olive oil · 1 tbsp red wine vinegar · ½ tsp smoked paprika · salt

DIRECTIONS

1. Blend all romesco ingredients until smooth. Taste and season.
2. Toss scallions with olive oil, salt, and pepper. Grill over high heat 3–4 minutes until charred and wilted.
3. Arrange on a platter; spoon romesco generously over top.

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*What you can find
on the farm:*

•Spinach•Cheese•Miso•Honey•Salmon•Eggs•Yogurt•Goat
Cheese•Pasta•Tofu•Ghee

INDIAN SAAG PANEER

Adapted from Veg Recipes of India — vegrecipesofindia.com

One of India's most beloved dishes — fresh spinach simmered into a silky sauce with warm spices and fresh paneer. Serve with naan or basmati rice.

SERVES 4

INGREDIENTS

1 lb fresh spinach · 8 oz paneer, cubed · 1 onion, finely diced
 2 tomatoes, diced · 3 garlic cloves, minced · 1-inch ginger, grated
 1 tsp cumin · 1 tsp coriander · 1 tsp garam masala · ½ tsp turmeric
 2 tablespoons ghee or oil · ¼ cup cream or yogurt · salt

DIRECTIONS

1. Blanch spinach 1 minute; drain and blend into a smooth purée. Set aside.
2. Fry paneer in ghee until golden; remove and set aside.
3. In the same pan, cook onion 8 minutes. Add garlic, ginger, and spices; cook 1 minute. Add tomatoes; cook 3 minutes. Stir in spinach purée and simmer 5 minutes. Add cream and paneer; cook 2 more minutes. Season and serve.

JAPANESE SPINACH WITH SESAME (GOMA-AE)

Adapted from Just One Cookbook — justonecookbook.com

SERVES 4

INGREDIENTS

1 lb fresh spinach · 2 tablespoons toasted sesame seeds, lightly crushed
1½ tablespoons soy sauce · 1 teaspoon sugar · 1 teaspoon mirin · 1 teaspoon sesame oil

DIRECTIONS

1. Blanch spinach 30–60 seconds; drain and plunge into ice water. Squeeze out excess water.
 2. Mix sesame seeds, soy sauce, sugar, mirin, and sesame oil into a sauce.
 3. Toss spinach with sauce. Serve at room temperature or chilled.
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GREEK SPANAKOPITA

Adapted from The Mediterranean Dish — themediterraneandish.com

SERVES 8-10

INGREDIENTS

1½ lbs fresh spinach, wilted and squeezed very dry · 8 oz feta cheese, crumbled
2 eggs · 1 onion, finely diced · 3 scallions, sliced · ¼ cup fresh dill, chopped
1 package (1 lb) phyllo dough, thawed · ½ cup olive oil or melted butter · salt and pepper

DIRECTIONS

1. Preheat oven to 375°F. Mix spinach, feta, eggs, onion, scallions, and dill; season.
2. Layer 8 sheets of phyllo in an oiled 9x13 pan, brushing each with oil. Spread filling evenly. Top with 8 more oiled phyllo sheets. Score the top into diamonds.
3. Bake 45–50 minutes until deeply golden. Rest 10 minutes before cutting.

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*What you can find
on the farm:*

•Sweet Potatoes•Honey•Miso•Apples
(seasonal)•Cheese•Eggs•Yogurt•Milk•Ghee•Goat Cheese

MISO BUTTER SWEET POTATOES

Adapted from NYT Cooking — cooking.nytimes.com

SERVES 4

INGREDIENTS

4 medium sweet potatoes · 3 tablespoons butter, softened
1 tablespoon white miso · 1 tablespoon honey or maple syrup
Sesame seeds and scallions to garnish

DIRECTIONS

1. Bake sweet potatoes at 400°F for 45–55 minutes until very tender.
 2. Mix butter, miso, and honey until smooth.
 3. Split potatoes open; add a generous spoonful of miso butter. Garnish with sesame seeds and scallions.
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WEST AFRICAN PEANUT & SWEET POTATO SOUP

Adapted from The Full Helping — thefullhelping.com

A deeply nourishing West African-inspired soup — sweet potatoes, tomatoes, and peanut butter simmered together into something rich and warming. Served across West Africa in many variations.

SERVES 6

INGREDIENTS

2 large sweet potatoes, peeled and diced · 1 can (14 oz) diced tomatoes
1 onion, diced · 3 garlic cloves, minced · 1-inch ginger, grated
¼ cup creamy peanut butter · 4 cups vegetable broth
1 teaspoon cumin · 1 teaspoon smoked paprika · pinch of cayenne
Fresh cilantro, roasted peanuts, and lime to serve

DIRECTIONS

1. Cook onion in oil 5 minutes. Add garlic, ginger, and spices; cook 1 minute. Add tomatoes; cook 2 minutes.
 2. Add sweet potatoes and broth. Simmer 20 minutes until potatoes are very tender.
 3. Stir in peanut butter until smooth. Blend partially or fully to desired consistency. Season. Serve topped with cilantro, peanuts, and lime.
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SWEET POTATO PIE

Adapted from Serious Eats — [seriouseats.com](https://www.seriouseats.com)

A Southern American classic — creamy, spiced sweet potato custard in a buttery crust. Often served at Thanksgiving tables across the American South.

SERVES 8

INGREDIENTS

2 cups sweet potato purée (from 2 roasted sweet potatoes) · 1 cup brown sugar
2 eggs · ½ cup butter, melted · ½ cup evaporated milk
1 tsp vanilla · 1 tsp cinnamon · ½ tsp nutmeg · ¼ tsp ginger · pinch of salt
1 store-bought or homemade 9-inch pie crust, blind-baked

DIRECTIONS

1. Preheat oven to 350°F. Beat together all filling ingredients until smooth.
2. Pour into blind-baked pie crust. Bake 50–60 minutes until filling is set with just a slight jiggle in the center.
3. Cool completely before slicing. Serve with whipped cream.

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*What you can find
on the farm:*

•Watermelon Radish•Soy Sauce•Honey•Miso•Yogurt•Goat Cheese•Pickles

WATERMELON RADISH SALAD

Adapted from Love and Lemons — [loveandlemons.com](https://www.loveandlemons.com)

Watermelon radish is a stunning Chinese heirloom — green on the outside, brilliant magenta on the inside. Slice it thin and serve raw to showcase the color.

SERVES 4

INGREDIENTS

2 watermelon radishes, peeled and thinly sliced into rounds or julienned
2 cups arugula or mixed greens · ¼ cup fresh mint, torn
Dressing: 2 tbsp rice vinegar · 1 tbsp sesame oil · 1 tbsp soy sauce · 1 tsp honey
Sesame seeds and scallions to garnish

DIRECTIONS

1. Whisk together dressing ingredients.
2. Arrange greens on a platter; fan radish slices over top. Scatter mint.
3. Drizzle dressing; garnish with sesame seeds and scallions. Serve immediately.

QUICK PICKLED WATERMELON RADISH

Adapted from Love and Lemons — loveandlemons.com

MAKES 1 JAR

INGREDIENTS

2 watermelon radishes, peeled and thinly sliced
½ cup rice vinegar · ½ cup water · 1 teaspoon sugar · ½ teaspoon salt

DIRECTIONS

1. Pack radish slices tightly into a clean jar.
2. Bring vinegar, water, sugar, and salt to a boil until dissolved. Pour over radishes.
3. Cool to room temperature; refrigerate at least 1 hour. Use as a garnish on tacos, grain bowls, or ramen. Keeps 2 weeks.

The vinegar brine turns a stunning bright pink. Use these as a garnish anywhere you want a pop of color and tang.

MISO GLAZED WATERMELON RADISH

Adapted from Feasting at Home — feastingathome.com

SERVES 4

INGREDIENTS

2 watermelon radishes, peeled and cut into ½-inch wedges
2 tablespoons white miso · 1 tablespoon mirin · 1 tablespoon sesame oil · 1 tablespoon honey
Sesame seeds and scallions to garnish

DIRECTIONS

1. Preheat oven to 425°F. Whisk together miso, mirin, sesame oil, and honey.
2. Toss radish wedges with miso glaze; spread on a baking sheet.
3. Roast 20-25 minutes until tender and caramelized. Garnish with sesame seeds and scallions.

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