

Recipe of the Week

Roasted Green Bean, Apple, and Bacon Sandwiches

- adapted from *MyRecipes.com*

Sounds weird, right? It’s delicious, quick, and easy. Makes 4 servings.

1/2 lb fresh green beans, trimmed	1/2 tsp firmly packed lemon zest
1 tsp olive oil	1 tsp Dijon mustard
1/8 tsp freshly ground black pepper	1/2 small shallot, minced (subs 1 scallion)
1/2 tsp Florida Keys sea salt, divided	2 Tbsp fresh lemon juice, divided
3 thick bacon slices	1/2 medium-size red apple (Fuji, Braeburn, or other favorite)
1/4 c torn fresh dill	1 (8 1/2 oz) French bread baguette, cut in half horizontally
1/4 c olive oil	2 oz Parmigiano-Reggiano cheese, shaved

Preheat oven to 425°. Toss green beans with 2 tsp. olive oil, pepper, and a pinch salt. Place beans in a single layer in a jelly-roll pan, and bake 10 minutes. Remove from oven, and chill 10 minutes.

Arrange bacon in a single layer in jelly-roll pan. Bake at 425° for 12 minutes or until crisp. Drain on paper towels.

Whisk together dill, oil, lemon zest, mustard, shallot, 1 1/2 Tbsp. lemon juice, and remaining salt. Let vinaigrette stand 5 minutes.

Meanwhile, cut apple into thin slices, and toss with remaining lemon juice.

To keep things tidy, hollow out the baguette, creating a cradle for the fillings.

Spoon vinaigrette onto top half of baguette. Layer beans, bacon, apple, and cheese on bottom half. Cover with top half of baguette; wrap tightly in wax paper. Chill up to 2 hours. Slice sandwiches before serving.

Celery and Fennel Gratin

-adapted from *Food52.com*

First, prepare the creamy fennel sauce.

1 med fennel bulb, diced	3 Tbsp butter	1/4 tsp ground fennel seed
6 anchovy filets, minced	1/4 tsp white pepper	2 Tbsp flour, 1 1/4 c half-and-half

In a large pan sauté the fennel and anchovy in the butter until the fennel softens. Stir in the white pepper and ground fennel.

Add the flour and cook a few minutes to let the flour lose that floury taste. Slowly stir in 1 cup of the half and half and cook a few minutes until the sauce thickens a bit.

Place the cooked mixture in a blender, add the remaining quarter cup of half and half and puree until smooth.

Set aside and prepare the gratin.

8 lg stalks celery, cut into 1 1/2” pieces	4 Tbsp butter	3/4 c grated parmesan cheese
1 small leek, halved lengthwise, then crosswise 1/2”	The creamy fennel sauce	1/2 c panko crumbs

In a large pan sauté the celery and leek in the butter just until the leek softens a bit (about 6 to 7 minutes).

Place the celery/ leek mixture into a 9 x9 inch baking dish and pour the fennel sauce over. Bake in a pre - heated 350F oven, covered for about 45 to 50 minutes. Uncover and bake for 15 minutes or more until the sauce thickens .

Combine the cheese and panko and sprinkle over the casserole. Increase the oven temp to 425F and bake another 15 minutes or so. Let the casserole rest 5 to 10 minutes before serving.

Farm News

Members note!

If you are on the Biweekly-A schedule, today is your last share of the season.

Next week is the last share distribution for our weekly and Biweekly-B schedule members.

We hope you’ve enjoyed the shares over the season, and would love your feedback. To that end, in the next few weeks we’ll be sending you a survey. Keep an eye out for it! You can also rate us on [Yelp](#) and on [LocalHarvest.org](#)

Gleaning Day Potluck

Folks have been asking about our annual end-of-season Gleaning Day potluck. This is a laid-back event, where you mingle with other CSA members, meet some of your local growers, and get your hands dirty harvesting whatever treasures you can find still growing.

As of this writing, it’s looking like May 15, or perhaps even May 22, since we’ll still be at market May 1, and the following weekend is Mother’s Day. We’ll send out an email announcement to everyone once we’ve finalized plans.

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Visit us Sundays 9am-2pm at the  
**Pinecrest Farmers Market**  
SW 110th St & 57th Ave

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For those of you celebrating Passover next week, we’ve included some ingredients in the shares for your Seder plate—celery, parsley, and lettuce.

Earth Day at Pinecrest Gardens

This Sunday, April 17, is the Earth Day celebration at Pinecrest Gardens from 11am-4pm. They will have free admission to the gardens and a lot of fun activities.

There will be extended Farmers market hours from 9am through 3pm. Here’s your chance to explore a beautiful setting.

Stop by and say “Hello!”



*It's rich, "organic", down-to-earth, user-friendly, and nourishing!*



## Featured Items

This week's share is a juicer's dream. Celery, cucumbers, kale, and beets are popular and well-known juicing ingredients. But did you know that fennel adds great flavor to your juice? And many folks use lettuce to lighten up their juices. A few parsley leaves work well too.



### Family Share

**What does it look like?** Every week, we include pictures to help you identify everything in your shares, especially those strange things you never saw before!...



**Did you take the right share?** There are two box sizes, labeled FAMILY & SMALL. Please make sure you've taken the correct size. Weekly and bi-weekly shares are the same. Take ONLY what belongs to you. Options and special orders have YOUR NAME on them.

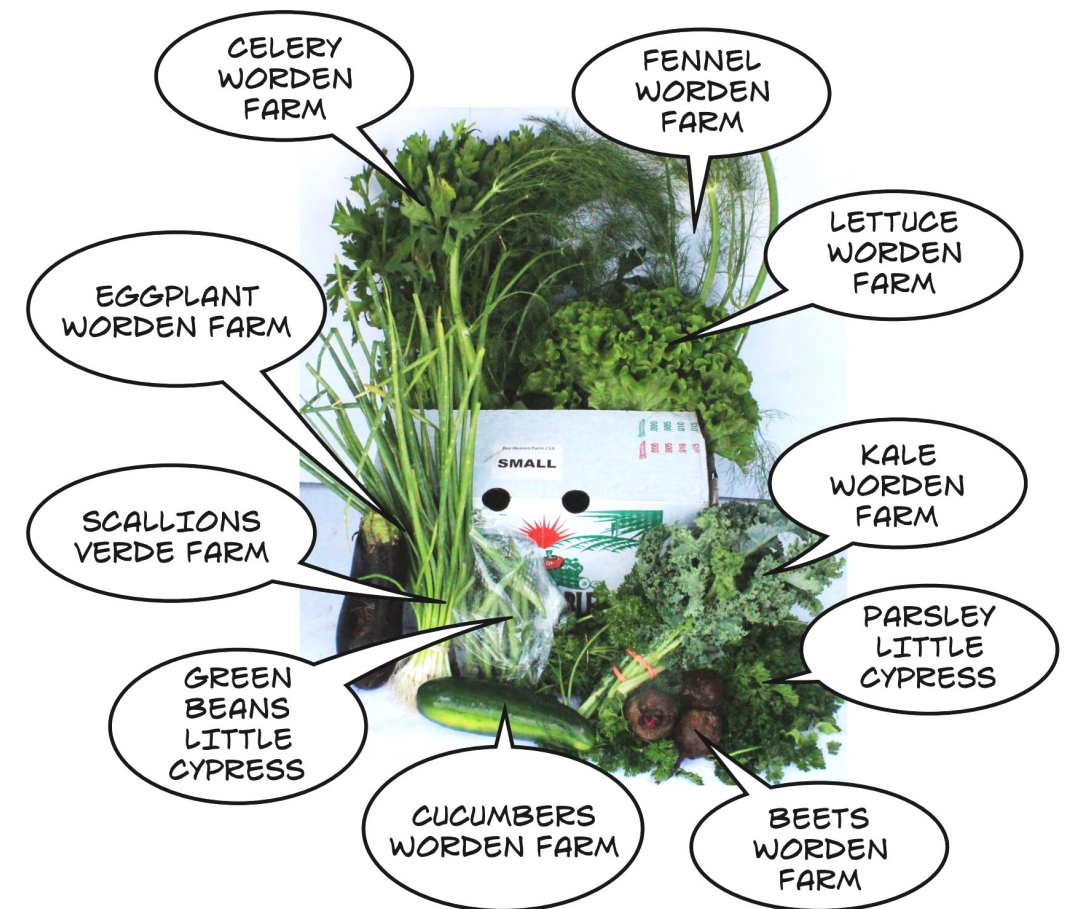
## Featured Items

**Curly Parsley** It's more than just a garnish. Parsley is nutritious, and is a great source of Vitamins A, C, K, folate, and iron. With its abundant chlorophyll, it makes a great breath freshener. Use parsley generously. A great way to do this is in Tabbouleh, the Middle-Eastern parsley and mint salad. It's also a great ingredient in pesto, and is the main herb used in most versions of chimichurri, a popular Latin American garnish for steak.

## Med and Cheese UP- DATE

Hani had planned to double up on cheese and med shares this week, with help of his wife Mary Lee and daughter Marguerite, but they both came down with the flu. Hani is not yet recovered enough to prepare them himself. Since this is the last scheduled distribution for the Biweekly-A folks, he has offered to refund them for the two shares missed. We'll be contacting you directly about it. Look for our email.

Plans are still on to double up on next week's Schedule-B shares, and the weekly folks as well.



### Small Share