



2019 CSA – Week 1

May 23<sup>rd</sup> – 25<sup>th</sup>

**FARM STAND**

OPEN 7 days 9 – 6PM

4<sup>th</sup> of July to Labor Day 9 – 7PM

**MONTAUK MARKET**

662 Montauk Highway

OPEN 7 days 9 – 7PM

**CSA PICK-UP DAYS + TIMES**

Thursday 2 – 6PM

Friday and Saturday 12 – 4PM

*CSA questions:*

[info@balsamfarms.com](mailto:info@balsamfarms.com)

1 bunch of asparagus  
1 head of green oakleaf lettuce  
1 head of red leaf lettuce  
1 head of bok choy  
1 bunch of dandelion greens  
1 red sweet potato  
1 white sweet potato  
1 bunch of green garlic  
1 bunch of chives  
1 bottle of Balsam Farms  
Vinaigrette

# Recipe

## *Peas with Lettuce and Green Garlic*

### **Ingredients**

4 tbsp. unsalted butter

5 small stalks green garlic, thinly sliced

kosher salt, to taste

1 ½ cups fresh or frozen peas

2 small heads butter lettuce (about 6 oz.), washed, cored, and torn into large pieces

freshly ground black pepper, to taste

Heat 2 tbsp. butter in 12" skillet over medium heat; add garlic, season with salt, and cook, stirring often, until soft but not browned, about 3 minutes. Add peas and cook until bright green and tender, about 4 minutes. Stir in remaining butter, along with lettuce and 1 tbsp. water, season with salt and pepper, and remove from heat. Stir until lettuce is just wilted, about 1 minute.

[www.balsamfarms.com](http://www.balsamfarms.com)