

BALSAM FARMS

2019 CSA – Week 1

May 30 – June 1

FARM STAND

OPEN 7 days 9 – 6PM

4th 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

1 head of lettuce

1 bunch of beets

1 head of napa cabbage

1 bunch of Tuscan kale

1 bunch of green garlic

Fingerling sweet potatoes

1 bunch of parsley

1 bunch of oregano

optional bonus:

1 bunch of N. Fork asparagus

1 head of lettuce

Recipe

Chimchurri

Ingredients

¼ cup coarsely chopped parsley

3 tbsp. red wine vinegar

2 ½ tbsp. finely chopped green garlic (the bulb and the tender parts of the stalk)

2 tbsp. oregano

2 tsp. crushed red pepper

Kosher salt and freshly ground pepper, to taste

½ cup extra-virgin olive oil

In a food processor, combine the parsley, vinegar, garlic, oregano, and crushed red pepper. Process until smooth; season with salt and pepper. Transfer the sauce to a bowl and pour the olive oil over the mixture. Let stand for at least twenty minutes. The chimchurri can be refrigerated overnight. Bring to room temperature before serving.

www.balsamfarms.com