

# THE GARDEN HERALD

Friday, December 14



# GREENMOORE GARDENS

## Veggie Notes

- |                    |                              |
|--------------------|------------------------------|
| * Cabbage          | * Potatoes                   |
| * Broccoli         | * Celeriac                   |
| * Cauliflower      | * Head Lettuce (2 varieties) |
| * Rutabaga         | * Pea shoots                 |
| * Brussels Sprouts | * Winter Squash              |
| * Leeks            | * Onions                     |

## Field News

Hello Winter CSA Members!

So the weather has taken a turn for the worse, but we managed to get some harvesting done before the ice and snow. It will probably be the last field harvest from the season, and after this week's pick ups, we will have to rely solely on our high tunnels and storage crops.

Luckily for you, our high tunnels are looking fantastic. It is refreshing to see so much green in the midst of the gloomy, overcast winter. We are getting a lot of growth, and you can expect to be seeing bok choy, kale, many varieties of lettuce and spinach, sprouts, shoots, and maybe even some radishes when we return from the Christmas break.

We've also been working hard to get our brochure ready to go for next year and the website updated. Take a look and see what great shares we have planned for the summer season.

Have a wonderful holiday,  
Laura

## Recipe

# Grilled Carrot and Pea Shoot Salad

(from [noteatingoutinny.com](http://noteatingoutinny.com))

### Ingredients

- 1 1 lb carrots, peeled and chopped into 1-2" pieces
- 2 3 cups fresh pea shoots
- 3 1 clove garlic, minced
- 4 1 Tbsp grated ginger
- 5 juice of 1 lime
- 6 2 Tbsp light brown sugar
- 7 dash of salt and pepper
- 8 2 Tbsp extra virgin olive oil

**Directions:** Combine carrot pieces with the garlic, ginger, half the lime juice, brown sugar, half the olive oil and a dash of salt and pepper. Let marinate for 30 min up to overnight.

Grill carrots on a high flame. Cover grill and let cook for 3-5 minutes. Remove cover and flip once. Cook another 2-4 minutes or until the largest chunks have charred on both sides. Let cool for a few minutes.

Toss the pea shoots with the remaining olive oil and lime juice. Add a pinch of salt and pepper. Toss in the carrots and serve immediately.