

The Dreyer Flyer

Potatoes/Onions/Peppers/Tomatoes-on the vine & heirloom via Greenhouse, Fresh Masimo's Mozzarella, Wide Selection of Piggery Items, Fulper Farms Cheese -just made

**Meal Options: Greek Fresh Tomato and Feta Egg Scramble
Cheesy Grilled Bread and Tomato, Pork Chops & Savor Spice Roasted Potatoes, Italian Style Hot Dogs, WOWzones, Sunday Bruch-Farm Fresh Eggs, Toast, Cottage Bacon, Pancakes and donuts! Tomato Soup, Panzanella**

Greek Fresh Tomato and Feta Egg Scramble

Ingredients

- 6 eggs, beaten
- 1kg ripped tomatoes, grated
- 4-5 tbsps olive oil
- a pinch of sugar
- 5 ounces' feta cheese, crumbled (optional)
- salt and freshly ground pepper

Instructions

1. Into a large saucepan, add the olive oil and place on high heat. When the olive oil heats up, add the grated tomatoes, a pinch of sugar, season with salt and pepper and stir. In case you use feta cheese, be careful with the salt. As soon as the tomato sauce comes to the boil, turn the heat down to medium and cook for 10-15 minutes, until most of the juices have evaporated.
2. Pour in the beaten eggs and stir with a wooden spoon, so that the ingredients combine. Cook until the eggs are cooked. Feel free to add any kind of herbs

you wish, like oregano, basil, mint or fresh dill.

3. Top with the feta cheese and serve, while still warm, with some crusty bread

Cheesy Grilled Bread with Tomato

Ingredients

- 2 slices of your favorite Breadsmith bread
- 4 thick slices of Masimo's mozzarella cheese
- 2 slices of tomato
- 1 slice white onion
- 1 scallion, sliced thin
- Savory Spice- Tableside Salt and pepper, to taste
- Red pepper flakes, to taste (optional)

Instructions:

Preheat broiler. Arrange both slices of bread on a baking sheet. Top each slice of bread with two slices of cheese, a slice of tomato, and a few rings from the slice of onion. Add salt and pepper,

as well as red pepper flakes (optional) to taste. Broil until cheese melts and begins to brown. Remove from broiler, sprinkle with sliced scallion and serve.

Open-Faced Grilled Cheese Sandwich with Fresh Heirloom Tomatoes

Ingredients:

- 1 slice your favorite Breadsmith bread
- 1 teaspoon mayonnaise
- 1 tablespoon spicy ajvar sauce or substitute (if you want to make this sauce it takes some time..recipe is included)
- 1-2 slices fresh mozzarella cheese
- 1 large heirloom tomato
- 1 tablespoon chopped green olives
- 1 teaspoon chopped Italian parsley
- 1 soft poached egg

Instructions:

Fresh ground salt and pepper
 Spread the mayonnaise over both sides of the bread and place in a grill pan over medium heat. Top with the mozzarella slices and grill until the cheese is melted. Remove from the pan and top with ajvar sauce and fresh sliced heirloom tomatoes. Combine the chopped olives and parsley and spoon over the tomatoes. Finish with a soft poached egg and season with fresh ground salt and pepper. Enjoy immediately!

If you can't find ajvar, a substitute can be made by pureeing a seven-ounce can of drained roasted bell peppers with two tablespoons of tomato paste and two tablespoons of purchased chili-garlic sauce, which is available at most supermarkets.

Ajvar (Serbian Roasted Red Pepper Sauce) Recipe

In case you are a FOODIE and love to make cool food!!!

YIELD:

Makes about 1 1/2 cups

ACTIVE TIME:

1 hour

TOTAL TIME:

2 hours

Ingredients:

2 pounds red bell peppers (about 5 medium peppers)
 1 medium eggplant (about 3/4 pound)
 5 teaspoons freshly minced garlic (about 5 medium cloves)
 1/4 cup sunflower or olive oil
 1 tablespoon white vinegar
 1 teaspoon Kosher salt, plus more to taste

Instructions:

1. Freshly ground black pepper, to taste

2. Type of fire: two-zone indirect
3. Grill heat: medium-high
4. Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and arrange coals on one side of the charcoal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Place peppers on hot side of grill and cook until blackened all over, 10-15 minutes. Transfer pepper to a large bowl, cover with plastic wrap, and let sit until cool enough to handle, about 20 minutes. Remove charred skin, seeds, and cores from peppers.

5. While the peppers are cooling, pierce skin of eggplant with a fork all over. Place eggplant on cool side of grill. Cover and cook until skin darkens and wrinkles and eggplant is uniformly soft when pressed with tongs, about 30 minutes, turning halfway through for even cooking. Remove eggplant from grill and let sit until cool enough to handle, about 10 minutes. Trim top off eggplant and split lengthwise. Using a spoon, scoop out flesh of eggplant; discard skin.

6. Place roasted red peppers, eggplant pulp, and garlic in a food processor fitted with a steel blade. Pulse until roughly chopped. Add in oil, vinegar, and salt and pulse until incorporated and peppers are finely chopped.

7. Transfer sauce to a medium saucepan. Bring to a simmer

over medium-high heat, then reduce heat to medium-low and simmer for 30 minutes, stirring occasionally. Remove from heat and season with salt and pepper to taste. Let cool to room temperature then use immediately or transfer to an airtight container and store in refrigerator for up to two weeks

Panzanella Salad

Ingredients

1/2 pound day old chewy farm style bread, cubed

Water, to cover

4 small vine ripe tomatoes, chopped

1 small red onion, chopped

1 cup loosely packed basil leaves, torn or shredded (you can use a little dry basil)

2 tablespoons red wine vinegar

1/4 cup extra-virgin olive oil

Salt and freshly ground black pepper

Instructions:

1. Place bread in a medium mixing bowl and cover with water. Soak bread 3 to 5 minutes.
2. In small batches, remove bread in handfuls from the water and wring it out without mashing or tearing bread. You do not want wet bread, so wring it carefully. Combine tomatoes with onions and basil in a second bowl and dress with vinegar, oil, salt and pepper. Add bread to tomato salad and combine. Adjust seasonings and serve.

JUST IN!!! Piggery Pastured Pork Chops!

Old-fashioned pigs roaming field and pasture give The Piggery pork chops

their rich flavor and marbling. You will not be disappointed.

Throw on the grill or in the skillet and cook to 147 degrees for a fast, especially tasty dinner.

**All from our farm group's pasture raised heritage hogs. Sustainable. Convenient. Delicious. **

Packed 2 chops/pack, average weight for package is 1.4lbs
Serve with roasted potatoes and panzanella salad!

Feeling like you want your pork already seasoned...my all time favorite Piggery Product..for a date night...dining in meal with your special someone!

Rosemary Thyme Rubbed Pastured Chops!

Fully seasoned and ready to throw on the grill or in the broiler.

**All from the Piggery's group pasture raised heritage hogs. Sustainable. Convenient. Delicious. **

2 chops per pack. Pack weight averages 1.4lbs

Savory Spice Roasted Potatoes

Serves 4

Ingredients

3 lbs Red Bliss Potatoes-halved

1/3 cup olive oil

1 Tablespoon either Savory Spice

Herbs de Provence OR Capital Hill

Instructions:

Preheat oven to 450 degrees F (230 degrees C).

In a large plastic bag, combine the soup mix, red potatoes and olive oil. Close bag, and shake until potatoes are fully covered.

Pour potatoes into a medium baking dish; bake 40 minutes in the preheated oven, stirring occasionally.

Piggery- Italian Hot Dog

Ingredients

- 1/4 cup olive oil
- Salt
- 2 pounds potatoes, peeled and cut into 1/2 inch chunks
- 2 medium green or red peppers, sliced into strips
- 1 large yellow or white onion, sliced into strips
- 1 teaspoon Savory Spice Italian seasoning, or a mixture of oregano, basil and rosemary
- 8 Pig Piggery Dogs or Turkey Dogs hot dogs, preferably with natural casings
- 4 Breadsmith rolls
- Mustard

Instructions

1 Heat the olive oil in a large frying pan or skillet or griddle until it shimmers. Put the potatoes in the pan in one layer and fry on medium-high heat for 2-3 minutes without touching them. Use a metal spatula to scrape the potatoes off the bottom of the skillet, flipping them. Sprinkle salt over the potatoes, and cook for another 2-3 minutes without touching them.

2 Remove the potatoes, which should be partially browned, to a bowl and set aside. Turn the heat to high and add the peppers and onions. Arrange evenly in the pan and cook for 2-3 minutes without touching them. Sprinkle salt over them, then flip and cook for another 2-3 minutes untouched. There should be some browned and even blackened bits here and there. Add the Italian seasoning and the potatoes to the pan, stir to combine and cook over medium-high heat until they are soft and nicely browned, about 8-10 minutes.

3 Heat a grill or a frying pan to cook your hot dogs; don't boil your dogs for

this recipe. Grill or fry until they are done to your liking and set aside.

4 Liberally smear mustard on both sides of the sandwich roll. Add two hot dogs per roll and top with as much of the potatoes, peppers and onions as will fit. Serve at once.

Fresh Tomato Soup

Serves 6 (or you can half it for 3)

It's still cold out, we are just yearning for warmer days, this is a transition soup! Tomatoes not from the earth but from the greenhouse will give you a taste of what's to come. Of course, there is nothing like homemade tomato soup paired with a cheesy bread sandwich!

Ingredients

1 tablespoon olive oil

1 medium onion, diced

2 cloves garlic, minced

2 tablespoons Kreimheld butter

2 tablespoons all-purpose flour

3 cups broth ZOUP! We have veggie,

low sodium and regular chicken

6-7 cups roughly chopped tomatoes

1 tablespoon balsamic vinegar

2 tablespoons chopped fresh basil

1/4 teaspoon celery seed

1 teaspoon paprika

Salt and pepper, to taste

1/4 cup milk (Battenkill!)

Instructions:

Add olive oil to a large stock pot over medium heat, add onion and garlic and cook until translucent and soft, about 7 minutes.

Add butter and melt. Whisk in flour until onions and garlic are well coated. Continue cooking for 1 minute.

Whisk in broth. Add tomatoes, vinegar, basil, celery seed, paprika, salt and pepper.

Bring to a boil, reduce heat and simmer for 10-15 minutes or until tomatoes have cooked down.

Remove from heat, stir in milk.

Carefully blend the soup with an immersion blender until completely smooth.

Wowzones

Ingredients:

1 Breadsmith pizza dough
1 cup grated Massimos mozzarella cheese

1/4 cup parmesan

Non-stick spray

4 Tbsp. Dreyer Farms Marinara

2 Piggery Sliced pig dogs

Optional pizza toppings:

green peppers, olives, onions

1 Tbsp. Savory Spice Italian herb seasoning (or a mixture of oregano, thyme, parsley, etc.)

Instructions:

Preheat oven to 300F. Spray cookie sheet with non-stick spray.

Place pizza dough on sheet and cut into 8 squares. Press dough thin with fingers. Add pizza sauce to four squares. (The other four will make the tops.)

Add other pizza toppings and pizza herbs to taste. Place the other four squares to cover the mini-pizzas and crimp edges.

Bake for approximately 15 minutes or until crust begin to brown. Serve with warm tomato sauce for dip.

Brunch from the Farm

Cottage Bacon

Pastured Griggstown Eggs

Sliced Tomatoes

Your Favorite Breadsmith sliced bread

Donuts & Battenkill Chocolate Milk

Battenkill Half & Half for your coffee



Here at The Piggery, we're a different kind of farm. We're doing everything we can to create pork that is good for the people, good for the land and good for the pigs, with a focus on minimizing our carbon footprint. We

raise heirloom breeds of pigs on pasture & woodland, supplemented with locally-raised GMO-free small grains (barley, wheat, triticale, peas).

Why cottage bacon is so good Free of nitrates and full of delicious, smoky bacon tastes. Cottage Bacon is crafted from the shoulder section of the pig.

This unique cut yields a meatier/leaner cut of bacon that requires less time in the skillet. Just a quick fry or bake and it's ready for that eggs benedict, breakfast sandwich or burger you were making.

**All from our farm group's pasture raised heritage hogs. Sustainable.

Convenient. Delicious. **

Ingredients: pork, water, salt, celery powder, organic cane sugar

CSA Bullet Points:

All Paid In Full Members MUST PAY before April 1st

If you are paying in installments you need to have your 1st payment in before April 1st.

A quick note about the new share type.

Pick Your Own-Farm Club

Membership You may be wondering...

how is this different than just coming into the farm and spending \$27 a week? Why? At the end of every season I talk to as many of you as humanly possible, as a matter of fact I do it all throughout the year (I LOVE IT) and this is what I am hearing the most:

"We are only 2 people"

"We are throwing a lot away"

"I hate beets!", the next person, "Why don't we get more beets!"

"I am too busy to cook"

"I want to do it but it stresses me out"

"I don't have time to wash the produce"

"I want to swap produce for eggs"

"Is it going to be enough produce, I really like veggies"

"Is it going to be too much my husband

and kids don't eat as much as me" (Ok,

that was me!!) "I love the flowers & tomatoes" "I am away a lot"

"I can't come on the designated days" Therefore, we created this share type it address ALL of these issues and MORE.

Come any day, get all beets or NO beets, pick flowers & tomatoes, if you are going on vacation use 2 or more vouchers at once, too busy to cook- grab a pot pie or a grab and go meal. During week 1- April 17th you come in and get 11 vouchers (this is the 1st 1/2 portion of the program). Every week - the weekend before the week begins you will get an email with a list of what's in season with corresponding recipes on the Dreyer Flyer. The season is 33 weeks long and you pay in 3rds, the cost is \$297 per third/ \$891 in total, your 2nd payment is due BEFORE week 10, then you get your 2nd round of vouchers week 11. You do NOT have to pay in full to get the pick your own flowers and tomatoes, this is a PERK valued at over \$100 for the season but the memories and the stress relief of going in our fields is priceless. You also get discounts and fun surprise perks for being in the club and YES we do want you in the store weekly-no only supporting us but supporting all the other farms and businesses we support like Battenkill, Piggery, Griggstown, Fulper, Vanilla Bean, Breadsmith, Masimo & MORE!
You can use vouchers for anything