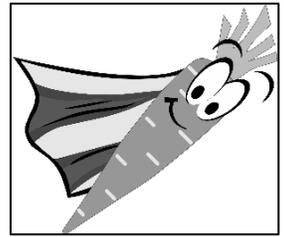


The Dreyer Flyer

A Weekly Harvest of Fantastic InFARMation



The Harvest Week 6

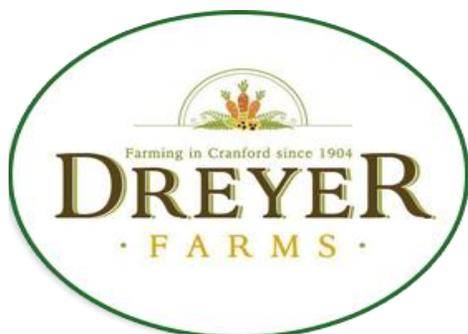
Blueberries
Green Beans
Zucchini
Bunched Onions
Flat Parsley
Arugula
Cottage Bacon

Medium Shares

get everything from above
PLUS Red Cabbage &
Pickles

Market Box

Blueberries
Debragga Burgers
Breadsmith Buns
Green Beans
1/2 or small Cabbage
Parsley
Pasta
Basil
Cookies



This Wednesday the 2nd 7-8.30



Do you ever feel like you wished you knew more about wine-it is a complex topic!

We have just a few spots let for this sit down, sip & savor event.

If you want these last spots please text me asap
908.477.0105



NOW AVAILABLE

All Products are Nitrate Free Of Course:

Capicola

Salami

Turkey

Ham

Breakfast Sausage

Cottage Bacon

Ribs

Rosemary Rubbed Chops

BONE BROTH

Poutine

We sell cheese CURDS!! If you have not tried them or even if you have this recipe is the classic way to prepare them!!!

Ingredients

- 6 to 8 large Yukon gold potatoes, peeled
- 1 tablespoon vegetable oil, plus more for frying
- 1 shallot, minced
- 1 small clove garlic, minced
- 2 cups chicken stock
- 2 cups beef stock
- 2 tablespoons ketchup
- 1 tablespoon apple cider vinegar
- 1 tablespoon whole green peppercorns
- 1/2 teaspoon Worcestershire sauce
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- Kosher salt and freshly ground pepper
- 2 cups SPRINGHOUSE cheese curds

Directions

Slice the potatoes lengthwise, about 1/4 inch thick. Stack the slices and cut lengthwise into 1/4-inch-thick sticks (or cut the potatoes into fries using a french fry cutter). Place in a large bowl filled with cold water and let sit at least 1 hour, or up to 24 hours for extra-crispy fries. Drain well and pat dry or spin dry in a salad spinner.

Make the gravy: Heat 1 tablespoon vegetable oil in a saucepan over medium heat. Add the shallot and garlic and saute until translucent, about 3 minutes. Add the chicken and

beef stock, ketchup, vinegar, peppercorns and Worcestershire sauce and bring to a boil. Meanwhile, in a separate saucepan, melt the butter over medium-high heat. Add the flour and make a roux, stirring until slightly browned, 2 to 3 minutes. Whisk the stock mixture into the roux and simmer until reduced by half, about 20 minutes. Season the gravy with salt and pepper and keep warm. Line a baking sheet with a double layer of paper towels. Heat 2 to 3 inches vegetable oil in a heavy-bottomed pot over medium-high heat until a deep-fry thermometer registers 350 degrees F (or use a deep fryer). Fry the potatoes in small batches until whitish yellow, about 8 minutes. Remove with a strainer and drain on the paper towels. Bring the oil temperature to 375 degrees F over high heat. Fry the potatoes in batches again until golden brown, 6 to 8 minutes. Drain on fresh paper towels. Salt and pepper the fries while hot. Strain the gravy. Put the fries in shallow dishes; top with the cheese curds and gravy. From thefoodnetwork.com

Le Cirque's Fettuccine With Green Beans and Basil

- 1lb green beans, trimmed and halved
- 1cup basil leaves, loosely packed
- 2large garlic cloves
- 4tablespoons parmigiano-reggiano cheese, freshly grated
- 1/2cup olive oil
- 3/4lb fettuccine pasta
- salt
- freshly grated pepper
- 2tablespoons unsalted butter

Directions

1. Bring a good sized pot of salted water to a boil and

add the green beans and cook, perhaps as much as five minutes, but you must check--the beans should be tender but still crisp.

2. Drain and set aside.
3. Place basil, garlic, parmigiano and olive oil in a food processor or blender and puree until smooth -- you should have about 3/4 of a cup of the mixture.
4. Meanwhile, cook the fettuccine in boiling salted water until al dente, drain the pasta, and reserve 1/2 cup of the pasta water.
5. Melt one tablespoon of the butter in a large skillet and gently saute the green beans to warm them, seasoning with salt and pepper.
6. Toss the pasta in with the beans.
7. Add the basil puree, the pasta water and the remaining butter and stir well.
8. Taste, adjust seasoning, and serve.

Lemony Pasta Salad with Green Beans and Arugula

womansdaykitchen.com

Ingredients

- 8 oz. spiral pasta (such as cavatappi)
- 8 oz. green beans
- 1 lemon
- 2 tbsp. olive oil
- 2 tbsp. Parmesan
- 2 tsp. Dijon mustard
- 1 splash Worcestershire sauce
- 1 clove garlic
- kosher salt
- Pepper
- 2 arugula

Directions

1. Cook pasta according to package directions, adding green beans during last 3 minutes of cooking. Drain and run under cold water to cool.
2. Meanwhile, using a vegetable peeler, remove 3 strips of zest from lemon; thinly slice. In a large bowl, squeeze 2 tablespoon lemon juice. Whisk in olive oil, Parmesan, mustard, Worcestershire, garlic, and 1/4 teaspoon each salt and pepper.
3. Add pasta, green beans, and lemon zest and toss to coat. Fold in arugula and feta.

Red Cabbage and Zucchini Slaw

lowcarbiningitagainblogspot.com

Ingredients:

- 2 cups shredded red cabbage
- 1 zucchini, sliced into shreds
- 1/4 cup shredded celery root
- if you don't have (which we don't right NOW) use BELOW
- turnips OR celery ribs (weaker flavor) OR parsley root OR (in salads of grated vegetables) carrots + dash celery seeds.

For the vinaigrette:

- 2 tablespoons grapeseed oil
- 2 teaspoons Dijon mustard
- 2 teaspoons sherry vinegar
- 2 teaspoons water
- 1 clove garlic, minced
- 2 tablespoons chopped green onion
- 1 tablespoon chopped fresh parsley

- salt
- pepper
- pinch of red pepper flakes

Directions:

1. Chop the red cabbage, zucchini and celery root very fine or use a grating disc on the food processor or a fine-toothed blade on a slicer like the [Benriner](#). Put in a plastic container with a lid.
2. Whisk together the vinaigrette and pour over the vegetables. Close the lid and shake to mix well.

Crockpot Ham Potato Bean Cabbage Stoup

by [The Kitchen Whisperer](#)

On a super busy hectic night crock pot just SAVES family dinner!!!

Author Notes: Comfort food that hugs you to your soul —[The Kitchen Whisperer.com](#)

Serves 4-6

- 1medium head of cabbage cored and rough cut into 1-2" pieces
 - 4medium red skinned potatoes
 - 2cups fresh green beans cut into 1 1/2" pieces
 - 2 1/2:"thick ham steaks cut into 1" cubes
 - 4cups chicken stock
 - 2teaspoons black pepper
 - 1bayleaf
 - 4tablespoons butter, unsalted
 - 1/4cup flour
1. Place half of the cabbage, potatoes, beans and ham down in the crock pot.
 2. Season with half of the pepper and salt then add in the bay leaf.
 3. Add the remaining cabbage, potatoes, beans and ham along with the remaining salt/pepper.

4. Pour 3 cups of stock over top.
5. Place the lid on and cook on low for 7 hours or 4 for high.
6. 20 minutes before the dish is done, add in the butter and stir gently.
7. After 10 minutes, put the flour and remaining 1 cup of stock in a jar and shake to make a slurry.
8. Pour this into the crock pot, stir and replace the lid cooking for at least 10-15 minutes.
9. Remove the lid and allow to cool for 10 min

Red Cabbage Slaw

there is something about having red cabbage in my fridge that makes me feel like I can make anything pretty...it is so vibrant it seems a shame to cook it

This red cabbage slaw is crispy, sweet and perfect with so many dishes.

Author: Aubrey

Recipe type: Side

Serves: 4

Ingredients

- 1/2 red cabbage, thinly sliced
- 1/2 c cilantro, chopped
- 2 med carrots, shredded
- 1/3 c rice vinegar
- 1/2 tsp sugar
- 1/2 tsp honey
- 1 tsp salt
- 1 tsp pepper

Directions

1. toss all ingredients in a bowl and allow to sit for at least an hour

Cottage bacon comes off the shoulder of the hog. If you refer to the pork cutting post, we use the Boston butt to make our cottage bacon. It is boned out, the cap of fat taken off, cured, pressed, and sliced. Cottage bacon tends to be leaner so it fries up more like ham than it

does bacon. But you still get that same great bacon flavor.

Summer Pasta Salad

Ingredients

- **8**ounces dried lasagna noodles, broken into 3-inch pieces, or 3 cups dried [bow ties](#) or [penne](#) pasta
- **2**tablespoons olive oil
- **1**tablespoon lemon juice
- **1**teaspoon salt
- **1**clove garlic, minced
- **1 1/2**cups fresh green beans, trimmed
- **8**ounces cubed fresh mozzarella cheese or bite-size fresh mozzarella balls
- **1 1/2**cups thinly sliced [yellow summer squash](#) and/or [zucchini](#)
- **1**cup chopped tomato, halved cherry tomatoes, and/or halved grape tomatoes
- **2**ounces thinly sliced [prosciutto](#), torn into bite-size pieces, or salami, halved and sliced (optional)
- **1**cup arugula or fresh baby spinach
- **1/2**cup thinly sliced, halved [red onion](#) or sliced [green onions](#)
- **1/2**cup pitted ripe olives, halved pitted [kalamata olives](#), or sliced pimiento-stuffed green olives (optional)
- **2 - 3**tablespoons slivered [fresh basil](#)
- **1**recipe Red Wine Vinaigrette

Directions

1. Cook pasta according to package directions; drain. Rinse with cold water; drain well. In a very large bowl whisk together olive oil, lemon juice, salt, and garlic. Add pasta; toss to coat. Cover and chill for at least 8 hours or up to 24 hours.

2. In a large saucepan cook green beans in a large amount of boiling water for 5 minutes; drain and let cool. Add green beans, mozzarella cheese, squash, tomato, prosciutto (if using), arugula, onion, olives (if using), and basil to pasta. Add Fresh Herb Vinaigrette. Toss to coat. Cover and chill for at least 4 hours or up to 24 hours before serving.

Blueberry Bacon Breakfast Cake

Howsweeteats.com
makes a 9x13 dish

Ingredients:

6 slices thick-cut bacon- or your cottage bacon pack!
1 cup all-purpose flour
1 cup whole wheat pastry flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon cinnamon
2 tablespoons bacon fat, cooled
4 tablespoons unsalted butter, melted and cooled
1/2 cup loosely packed brown sugar
1/3 cup granulated sugar
2 large eggs
1 cup milk
2 teaspoons vanilla extract
8 ounces fresh blueberries (frozen work too – just thaw and pay completely dry)

Directions:

Heat a large skillet over medium-high heat and add bacon. Fry until completely crisp and fat is rendered. Remove bacon and place on a paper towel to drain, reserving 2 tablespoons of the bacon fat. Preheat oven to 350 degrees F. In a small bowl, combine flours, baking powder, salt and cinnamon and mix thoroughly. Set aside.

In a large bowl, whisk butter and bacon fat with sugar until combined. Whisk in eggs until completely smooth, then whisk in vanilla extract. Slowly add dry ingredients, mixing with a large spoon. Add in milk and stir until combined. Toss blueberries with 1-2 tablespoons of flour. Fold in bacon and blueberries, then pour batter into a greased 9 x 13 baking dish. Bake for 30-33 minutes, or until golden on the sides and top. Remove cake and poke holes on top with a toothpick. Pour glaze over top, reserving a bit extra for topping if desired.

Cream Cheese Glaze

1/2 cup whipped cream cheese, at room temperature
3/4 cup powdered sugar
1 teaspoon vanilla extract
2-3 tablespoons milk
Add softened cream cheese to a bowl and whisk until smooth. Add in milk and vanilla, mixing until combined, then begin to stir in powdered sugar. If mixture is too thick, add additional milk 1 teaspoon at a time. If it is too thin, add in powdered sugar 1 tablespoon at a time until desired consistency is reached.



StageLeft.com

JULY 28th

-an evening to remember

Cocktail Hour in the farm stand and dinner in the field
Live Music
Enjoy freshly made WARM mozzarella...ooooooooo
\$125pp
Call 732.828.4444
for MORE INFO & Tickets)