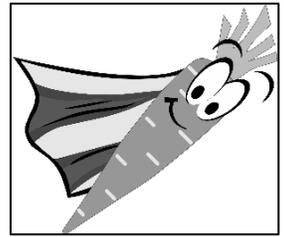


# The Dreyer Flyer

*A Weekly Harvest of Fantastic InFARMation*



## Harvest Week 13

SMALL SHARE

Peppers

Corn

Red Scallions

Eggplant

Zucchini

Peaches

Corn Spice Shaker

Breadsmith Pizza Dough

Medium -more of

everything from above

PLUS BEETS

## Market Box

Peppers

Pizza Doughs

Swiss Chard

Eggplant

Onions

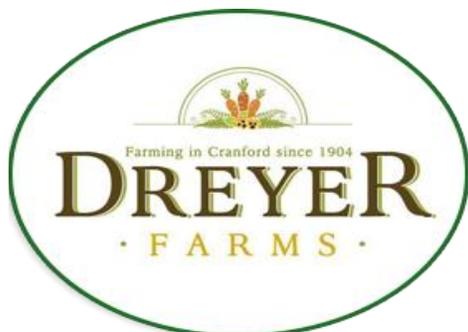
Garlic

Mozzarella

Antonio Ricotta

Grape Tomatoes

Cottage Bacon



*The only pizza dough we offer because it is the BEST! Kathy the owner and head baker uses only the finest ingredients and you can tell when you taste any, and ALL of her products.*

### INSTRUCTIONS

Remove the dough from the refrigerator and let it come to room temperature on the counter.

Prepare your stone, pan (lightly sprayed), or parchment paper (non-waxed).

Carefully stretch or roll the dough to the desired size. If the dough is at room temperature, it should not tear.

Let the stretched dough rise for 10 to 15 minutes if thicker crust is desired.

Cover the dough with your favorite toppings.

Bake at 400 to 425 degrees for approximately 15 to 25 minutes.

Let cool slightly before cutting. Serve and enjoy!

## *Tomorrow August 9th*

This next Tomasello seminar will discuss all the characteristics in wine that play a part in pairing will with food, such as body style (light, medium, and full) sugar, acid and tannins. We will be tasting 5 select wines from Tomasello Winery and pairing them to perfection with 5 ridiculously yummy tasting-sized dishes, prepared with love here at Dreyer, using ingredients from the farm. The lesson will have you expertly matching food and wine with confidence

Call 908.276.2474 7pm-8.30 \$30 pp +tax

## Recipe: Grilled Eggplant with Sweet and Smoky Tomato Sauce

### Tomato Sauce

*heatherchristo.com*

#### Ingredients

- Sweet and Smoky Tomato Sauce
- 1/4 cup olive oil
- 1 large yellow onion, roughly chopped
- 3 cups crushed tomatoes
- 2 tablespoons honey (or agave for a vegan recipe)
- 1/2 teaspoon cinnamon
- 1/2 teaspoon smoked paprika
- kosher salt
- Grilled Eggplant and Onions
- 2 large eggplant, cut lengthwise into wedges
- 1 red onion, cut into wedges (with the root end holding it intact)
- 1/4 cup olive oil
- kosher salt
- Chives for garnish, minced

#### Instructions

1. In a medium sauté pan over medium heat, add the olive oil and the onion. Saute until tender about 7 minutes. Add the crushed tomatoes and stir to combine. Pull the sauce from the heat and transfer to the jar of a blender. Puree on high until you have a smooth sauce. Add the honey, cinnamon and smoked paprika and pulse to combine. Season to taste with kosher salt. Set aside and bring to a simmer over low heat to reheat while the vegetables are grilling.
2. Preheat your grill to high. Brush the eggplant and the onion generously with the olive oil and sprinkle with salt.

3. Grill the eggplant and onion wedges until tender and left with char marks. Every grill is different, but about 5 minutes on each side. Sprinkle with kosher salt.
4. Transfer them to a platter and top with a generous amount of the tomato sauce and a sprinkling of chives.

## Recipe: Pizza with Grilled Eggplant, Zucchini, Red Onion and Corn

*heatherchristo.com*

#### Ingredients

- [Pizza Crust](#)
- [Sweet and Smoky Tomato Sauce](#) (above)
- 6 rounds of Eggplant, 1/4 inch thick
- 8 rounds of zucchini, 1/4 inch thick
- 1 ear of corn
- 1/2 red onion, cut into 1/4" thick wedges
- 3 tablespoons olive oil
- kosher salt
- olive oil

#### Instructions

1. Prepare the pizza crust and par bake until lightly golden, Leave the oven on at 400 degrees.
2. Preheat a grill to medium-low.
3. Drizzle the vegetables with the olive oil and sprinkle them lightly with kosher salt. Place them on the grill with the largest pieces over the hottest part of the grill.
4. Watch them carefully so they don't burn, flipping them just as they start to soften and get good char marks on them, about 2 minutes depending on the vegetables.
5. Continue to cook them until they have the marks on the other side as well.

6. When they are cooked to tender on both sides, remove them from the grill and set them aside.
6. Cut the cooked corn off of the cob and discard the cob.
7. Spread a generous amount of the Sweet and Smoky tomato sauce on the crust and top with the assorted vegetables. Drizzle with olive oil and bake the pizza at 400 degrees for another 5 minutes.
8. Top with fresh chives and slice and serve immediately.

## Roasted Beet Pesto

*Theroastedroot.com*

#### Ingredients

- 1 cup red beets chopped and roasted (about 1 medium beet)
- 3 cloves garlic roughly chopped
- 1/2 cup walnuts roasted
- 1/2 cup parmesan cheese grated
- 1/2 cup olive oil
- 2 tablespoons lemon juice
- Salt to taste

#### Instructions

1. Preheat the oven to 375 degrees F.
2. Wash and scrub the beet and pat it dry. Peel and chop it into 1/2" cubes and place the pieces on a large sheet of foil. Wrap the chopped beet in foil, making a foil packet.
3. Place the packet on a baking sheet.
4. Roast in the oven for 40 to 50 minutes, or until beets are soft and juices are seeping out.
5. Allow beets to cool completely.
6. Add all ingredients except for the oil to a food

- processor or blender and pulse several times.
7. Leaving the food processor (or blender) running, slowly add the olive oil until all ingredients are well combined. If the pesto is too thick for your blender to process, add a small amount of water until desired consistency is reached.

### **Paleo Beet Pesto Zoodles with Spicy Herb Shrimp**

Author: Heather Christo

Serves: 2-4

#### **Ingredients**

- Beet Pesto Zoodles
- 2 cloves garlic
- 1/2 cup pumpkin seeds
- 3 large purple beets, boiled until fork tender
- 1/4 cup olive oil
- 2 tablespoons rice vinegar
- kosher salt
- 6 zucchini, zoodled
- Spicy Herb Shrimp
- 1 pound of peeled and deveined shrimp
- **Spicy Herb Sauce:**
- 1 clove garlic
- 1 jalapeno, roughly chopped
- 1 bunch cilantro
- 1/4 cup olive oil
- 2 tablespoons rice wine vinegar
- kosher salt

#### **Instructions**

1. For the Spicy Herb Sauce:
2. In a blender combine the garlic, jalapeno, cilantro, olive oil and vinegar. Puree on high until smooth and then season to taste with kosher salt.
3. Add the shrimp to a Ziploc and pour 2/3 of the spicy herb sauce in. Set aside.
4. For the Beet Pesto:

5. Peel the 3 beets under cold water. Roughly chop two of them and transfer to the bowl of a food processor. Small dice the third beet and set aside.
6. To the bowl of the food processor with the beets, add the garlic, pumpkin seeds, olive oil and vinegar and pulse until you have a smooth puree. Season to taste with kosher salt and set aside.
7. Toss with the zoodles in a large bowl and adjust seasoning with kosher salt if needed. Transfer to a serving platter.
8. Heat a skillet or heavy pan over high heat and then add the shrimp with marinade. Saute the shrimp until just cooked through and then add them to the zoodles. Sprinkle the dish with the diced beets and then drizzle the shrimp with the rest of the spicy herb sauce. Garnish with fresh minced chives if desired.

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

### **Cherry Tomato, Corn, and Goat Cheese Pizza**

SORRY IF I USED THIS

ALREADY IT IS AMAZING!!!

*Makes 1 large (10- to 12-inch) pizza or 2 to 4 small (individual) pizzas*

1 ball pizza dough  
2 to 3 tablespoons tomato sauce, store-bought or [homemade](#)  
1/4 cup shredded mozzarella cheese, or to taste  
2 ears sweet yellow corn, shucked and kernels cut off the cob  
1 cup cherry or grape tomatoes, halved  
1 (4-ounce) package goat cheese  
Freshly chopped basil, for garnish  
Kosher salt and red pepper flakes

Place a pizza stone directly on grates of a grill and preheat, covered, on high for at least 15 minutes. You want the grill as hot as possible.

Roll out the dough (using flour if necessary to prevent sticking) on a piece of parchment paper or a pizza peel dusted generously with semolina flour or cornmeal. Add a very thin layer of tomato sauce — less is more for this pizza — and season with salt and red pepper flakes. Sprinkle a small amount of mozzarella on top, followed by the corn and tomatoes.

Slide the pizza onto the pizza stone and cover. After 2 minutes, lift the cover and drop gumball-sized pieces of goat cheese over the pizza. (If cooking on parchment, remove it at this point or it will burn and stick to the pizza.) Cover and finish cooking until desired doneness and crispiness is reached, 4 to 6 minutes.

Using long tongs, pull the pizza back onto the pizza peel. Allow to cool for 5 minutes before garnishing with basil. Slice and serve immediately.

### **Sausage and Peppers Pizza**

Rachel Ray

#### **Ingredients**

- 1 pound pizza dough
- 1/4 cup extra-virgin olive oil
- 1 pound sausages, casings removed
- 1 onion, sliced
- 2 red bell peppers, sliced
- Salt and pepper
- 2 tablespoons finely chopped fresh rosemary
- 3/4 cup ricotta cheese
- 1/4 cup grated Parmesan cheese

#### **Preparation**

Position a rack in the lower third of the oven, place an inverted baking sheet on top and preheat to 500 degrees . Using oiled

hands, stretch the pizza dough to fit a parchment-lined baking sheet.

In a large skillet, heat 1 tablespoon olive oil over medium heat. Add the sausage and cook, breaking it up, until no longer pink, about 5 minutes. Remove from the pan and pour out any remaining grease. In the same skillet, add 2 tablespoons olive oil, the onion and peppers and cook until softened, about 5 minutes. Season with salt, pepper and the rosemary.

Scatter the sausage, onion and peppers across the pizza dough, leaving a 3/4-inch border. Dollop with the ricotta and sprinkle the parmesan on top; drizzle with the remaining 1 tablespoon olive oil. Set the baking sheet on the inverted baking sheet in the oven and bake until the crust is crisp and golden-brown, about 20 minutes.

### **Broccoli & Bacon Pizza**

If the only thing better than pizza is bacon, what would happen if we put them together? This is the kind of question we ask ourselves late at night. Well, in service to the cause, we tried it and all kinds of deliciousness ensued. Smoky bacon, earthy broccoli, and creamy mozzarella come together to create something way greater than the sum of their parts. And it all happens so fast.

### **Broccoli & Bacon Pizza**

*Farmhousedelivery.com*

3 slices bacon, cut into 1/2" pieces

1 uncooked pizza crust to make a 9-12" pie

1 1/2 c chopped broccoli florets + stalk

1 clove garlic, minced

3 T olive oil

salt & pepper to taste

4 oz mozzarella, sliced

Heat a medium skillet over medium high heat and cook bacon until about halfway done.

Remove with a slotted spoon and drain on paper towels. Preheat oven to 500. Roll pizza dough out to a 9-12" circle or rectangle (the thinner you roll it, the crispier it will be). Set aside to rest. Place broccoli in a food processor and pulse until finely chopped. Place in a mixing bowl and add garlic and olive oil. Season to taste with salt and pepper and mix well. Spread broccoli mixture over pizza dough and top with bacon and mozzarella. Bake for 6-8 minutes until golden, then turn on broiler and continue cooking until top is blistered in spots and cheese is golden. Remove from oven, slice and serve immediately.

*YOU CAN TOTALLY PUT RICOTTA ON THIS PIE -if you can HANDLE even MORE DELICIOUS-NESS*

### **Pizza with Caramelized Onions, Ricotta and Chard**

*Cookingnytimes.com*

Ingredients

- 2 tablespoons extra virgin olive oil
- 1 1/4 pounds onions, sliced
- 1 teaspoon chopped fresh thyme leaves
- 2 garlic cloves, minced
- Salt
- freshly ground pepper
- 1/2 pound chard, stemmed, leaves washed
- 1 14-inch pizza crust (1/2 batch pizza dough)
- 3/4 cup ricotta (6 ounces)
- 2 ounces Parmesan, grated 1/2 cup, tightly packed
- 1 egg yolk

Instructions

1. Thirty minutes before baking the pizza, preheat the oven to 500 degrees. Heat the olive oil over medium heat in a large, heavy skillet. Add the onions. Cook, stirring often, until tender and

just beginning to color, about 10 minutes. Add the thyme, garlic and a generous pinch of salt. Turn the heat to low, cover and cook another 10 to 20 minutes, stirring often, until the onions are golden brown and very sweet and soft. Remove from the heat.

2. While the onions are cooking, stem and wash the chard leaves, and bring a medium pot of water to a boil. Fill a medium bowl with ice water. When the water comes to a boil, salt generously and add the chard. Blanch for one to two minutes, just until the leaves are tender, and transfer to the ice water. Drain and squeeze out excess water.

Alternatively, steam the chard for two to three minutes until wilted, and rinse with cold water. Chop the chard medium-fine.

3. Roll out the dough, oil a 14-inch pizza pan and dust with cornmeal or semolina. Place the dough on the pan.
4. In a medium bowl, combine the ricotta, egg yolk, Parmesan and chard. Spread over the pizza dough in an even layer, leaving a 1-inch border around the rim. Spread the onions over the ricotta mixture.
5. Place in the hot oven, and bake 10 to 15 minutes until the crust and bits of the onion are nicely browned. Remove from the heat, and serve hot or warm. (you can add BACON)