

A stylized illustration of a grey stem with several overlapping, colorful flowers in shades of pink, red, orange, yellow, green, and blue. The flowers have a layered, petal-like appearance.

Garden to Doorstep Organics

Broccoli & Potato Soup

*2 Tbsp. butter *1 onion, chopped *2 cloves garlic, minced *1 ¾ cup broccoli,, cut into small florets *1 ½ pounds boiled potatoes, peeled & cut into ½ inch cubes *3 cups veggie broth *3 cups water *1 ¾ tsp. salt *1/4 tsp. pepper *1/2 cup grated parmesan

In a large pot, melt the butter over moderately low heat. Add the onion; cook, stirring occasionally, until translucent, about 5 minutes. Add the garlic, broccoli stems, potatoes, broth, water, salt & pepper. Bring to a boil. Reduce the heat & simmer until the vegetables are almost tender, about 10 minutes. In a food processor or blender, pulse the soup to a coarse puree. Return the soup to the pot & bring to a simmer. Add the broccoli florets & simmer until they are tender, about 5 minutes. Stir 1/4 cup of the grated Parmesan into the soup & serve the soup topped with the remaining cheese.

Pineapple Upside Down Cake

*3/4 cup butter *3/4 cup packed dark brown sugar
*3/4 cup pineapple juice *1 ½ cup flour *2 tsp.
baking powder *1/2 tsp. salt *1/2 cup white sugar *3
eggs *1/2 tsp. vanilla extract *1 pineapple, peeled,
cored & cut into rings
Preheat oven to 400 F. Melt the butter. Brush a little bit of the butter on the inside of a 9-inch cake pan. Mix 5 Tbsp. of the butter with the dark brown sugar & 1/4 cup of the pineapple juice. Place this mixture in the bottom of the cake pan. Arrange the pineapple rings on the brown sugar mixture in a decorative pattern. Set pan aside. Stir together the flour, salt, white sugar & baking powder. Separate the eggs. Beat the whites until stiff but not dry). Beat two of the egg yolks until lemony yellow. Stir in the remaining 1/2 cup pineapple juice, vanilla & remaining melted butter. Add this mixture to the flour mixture. Gently fold in the egg whites. Pour batter over the top of the brown sugar & pineapple rings. Bake in the preheated oven until cake springs back when lightly touched with a finger, about 30 minutes. Let cake cool in pan for 10 minutes then cover pan tightly with a serving dish & invert so that the pineapple side is up.

Greek Pepper Salad

*3-4 of each color pepper, cubed
*1 medium onion, diced *12
cherry tomatoes, quartered *1
cucumber, cut into spears *2/3
cup feta cheese, crumbled *1/2
cup olives, pitted & sliced *1 Tbsp.
dried parsley DRESSING: 1 cup
olive oil *1/3 cup red wine vinegar
*1/2 tsp. thyme *1/2 tsp. basil
*1/2 tsp. dried rosemary *3 garlic
cloves, minced *1/2 tsp. salt *1/8
tsp. cayenne pepper *1 Tbsp.
Dijon mustard
Combine peppers, onion,
cucumber & tomatoes in a large
bowl. In a medium bowl, whisk
together oil, vinegar, thyme, basil,
rosemary, garlic, salt & cayenne.
Add mustard & whisk to combine.
Pour over vegetables. If desired,
cover with plastic wrap &
refrigerate for up to two hours.
Sprinkle with cheese, olives &
parsley. Toss and serve.

Balsamic Roasted Onions, Potatoes & Broccoli

*2 lbs. Yukon gold potatoes, cubed *3/4 lbs. onions, peeled & cut into ¾ inch wedges *3 Tbsp. olive oil *1/4 cup balsamic vinegar *1 tsp. dried thyme *1/2 tsp. garlic salt *1/4 tsp. pepper *a handful of broccoli florets
Preheat oven to 400°F. Pour oil into a 10 ½ x 15 ½ inch jellyroll pan. Add the potatoes & onions & toss to coat with oil. Cover with foil & roast in the oven for 30 minutes. Remove foil, add remaining ingredients & toss thoroughly. Increase the heat to 450°F. Continue to roast, tossing occasionally for 30 to 40 minutes, or until vegetables are browned & potatoes are crisp. The last 20 minutes of baking, toss in a handful of broccoli florets. Don't cook the broccoli too long; it should remain "crisp."

Potato & Broccoli Frittata

*1 ½ cups cubed potatoes *2 cups coarsely chopped broccoli florets *1 Tbsp. olive oil *1/2 cup coarsely chopped onions *1 tsp. dried oregano *1 tsp. dried rosemary *1 tsp. dried thyme *3/4 tsp. salt *1/4 tsp. pepper *6 eggs *1/4 cup milk *15 cherry tomatoes, thinly sliced *1/4 cup grated Asiago cheese
Bring water to boil in medium saucepan. Add potatoes; cook 7 minutes or just until tender. Add broccoli; cook 1 minute longer. Drain well. Set aside. Heat oil in large ovenproof nonstick skillet on medium heat. Add onion; cook & stir 5 minutes or until softened. Stir in potatoes & broccoli. Reduce heat to medium-low. Mix oregano, rosemary, thyme, 1/2 teaspoon salt & pepper in medium bowl. Add eggs & milk; beat with wire whisk until well blended. Pour mixture into skillet. Cook without stirring 5 minutes or until eggs are just set on bottom. Arrange sliced tomatoes on top of egg mixture. Sprinkle with cheese & remaining 1/4 teaspoon salt. Broil 4 to 5 minutes until eggs are set & cheese is lightly browned.

Storage Tips

Blackberries - Store loosely in a shallow container in the fridge. Do not wash them until ready to eat.

Pineapple: A pineapple can be stored whole in a plastic bag in the fridge for a few days. If you will not use it for 3 or more days, you should cut it into chunks and store it in an airtight container in the fridge. (You can also freeze it. Cut it into chunks, place chunks on a cookie sheet & place in freezer. Once frozen, put chunks into airtight container & freeze. Freezing first on a cookie sheet helps prevent the chunks from sticking together).

Broccoli - To store, mist the unwashed heads, wrap loosely in damp paper towels, and refrigerate. You can also store unwashed broccoli in a plastic bag in the refrigerator.

Tomatoes - Do NOT refrigerate. Keep them at room temperature on the counter away from direct sunlight.

Potatoes - Store in a well-ventilated area so they stay fresh longer. Do not refrigerate. Place them in a metal basket or rack, a wooden crate or a cardboard box with holes. Keep out of sunlight & in a cool, dark & slightly humid place, like a basement, unheated closet or cupboard.

Peppers - Store in plastic bag in the crisper drawer of refrigerator. To freeze: slice or chop peppers, spread in a single layer on cookie tray and freeze, then promptly place in airtight containers or heavy-duty freezer bags and return to freezer.

Cucumbers - wrap cucumbers individually in a paper towels & then place in a plastic bag & store in the crisper drawer of the refrigerator.