

Storage Tips

Honeydew Melons: Whole, ripe honeydew melons can be stored in the refrigerator. Once cut, honeydew should be sealed in an airtight container or wrapped tightly and stored in the refrigerator.

Pears - Store at room temperature until ripe — to hasten ripening, place pears in a paper bag at room temperature. Once ripe, place pears in a plastic bag and refrigerate.

Sweet Corn: Place corn in a zippy bag or container in the fridge to store until you use it.

Cauliflower - Store, stem-side down in a plastic bag in the refrigerator (stem-side down prevents moisture from collecting in the florets & possibly causing the head to spoil).

Carrots with greens – Remove the greens from the carrots & store them separately. Make sure the roots are dry & unwashed. Place them in a separate zip lock bags & store in the fridge (do not store with any part of greens attached as they will pull moisture from the root). Pat the greens dry with a paper towel. Wrap the greens in a paper towel & store in an airtight plastic contain (you can use a plastic bag too). Store in the refrigerator.

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.

Eggplant: Punch some holes in a plastic bag. Wrap the eggplant in paper towel & place in the plastic bag. Store in the crisper drawer of the refrigerator.

Garden to Doorstep Organics

Customer and employee appreciation party



We are having a customer and employee appreciation party!

Join us from 3:00 p.m. to 8:00 p.m. on Friday, August 23rd at Menominee park in Oshkosh. We will be in pavilion #2 which is just past the Chief Oshkosh statue. Come for the entire time or stop by for a while in between.

We will have food and activities for everyone. Please bring family and friends. We want to get to know all the wonderful people who we serve. Be sure to bring your kids as we will have fun games and activities for them.

Please RSVP by Tuesday, August 20th so we know how much food we need to make.

WE REALLY DO HOPE THAT YOU CAN COME!!
PLEASE LET US KNOW AT
contactus@gardentodoorsteporganics.com

The Garden to Doorstep Organics Family
920-376-3376

Garden to Doorstep Organics Enjoy the goodness!



Sweet Corn Mexican Style

*2-3 ears of corn *1/2 Tbsp. olive oil or melted butter
*1/8 cup mayonnaise *1/8 cup sour cream *1/4 tsp.
chile powder *1/2 Tbsp. lime juice 1/4 cup crumbled cotija
cheese *1/2 Tbsp. dried cilantro

Mix together mayonnaise, sour cream, chile powder and lime juice in a bowl & set aside. You can grill the corn on the cob & brush on the mixture or cut the corn off the cob & make in a skillet. FOR CORN ON THE COB: pull & tie the husks back & brush corn with oil. Place on grill & turn until browned in spots. Brush each cob with mayo mixture & sprinkle with cotija cheese & cilantro. FOR CORN IN THE SKILLET: Cut corn off the cob & heat in oil in skillet over medium heat. Stir frequently for 5-7 minutes until it starts to char. Mix in the mayo mixture. Stir in the cotija cheese & cilantro.

Crispy Baked Eggplant Slices

*1 eggplant peeled & cut into thin rings *2 eggs *1 cup plain bread crumbs (or you can use crushed Ritz crackers)
*2 tsp. dried parsley *salt & pepper *cooking spray
Preheat the oven to 425 degrees. In a medium bowl, beat the eggs. In a shallow bowl or pie plate combine the bread crumbs (crackers), parsley, salt & pepper. Dip one eggplant slice in the egg mixture & then immediately into the bread crumb (cracker) mixture covering both sides of the eggplant with crumbs. Repeat with all the eggplant slices. Lay the eggplant slices on a baking tray that has been lined with parchment paper or prepared baking pan. Spray the tops of the eggplant slices with the non-stick cooking spray. Bake until the eggplant is golden brown on the bottom; about 8 to 10 minutes. Flip the slices & spray the tops again with the cooking oil spray. Continue baking until the eggplant is soft and the tops are crispy. Remove from oven & transfer to a baking rack or serving platter. Serve with warm tomato sauce, marinara sauce or salsa & enjoy!

Grilled Carrots & Cauliflower in foil

*3 cups cauliflower florets *1 cup diced carrots *1 small onion, cut into thin wedges *2 Tbsp. olive oil *1/2 tsp. garlic pepper *1/2 tsp. salt *1/4 cup ripe olives (optional) *1 tsp. dried basil
Heat grill for direct heat. Cut 18x18-inch piece of heavy-duty aluminum foil. Spray with cooking spray. Place cauliflower, carrots & onion on center of foil. Drizzle with oil; sprinkle with garlic pepper & salt. Stir gently to mix. Fold foil over vegetables so edges meet. Seal edges, making tight 1/2-inch fold; fold again. Allow space on sides for expansion. Cover & grill packet 5 inches from medium heat 13 to 18 minutes or until vegetables are tender. Place packet on serving platter. Cut large X across top of packet; unfold foil. Gently stir in olives & basil.

Honeydew Sorbet

*1 honeydew melon *1 Tbsp. lemon juice *2 tsp. honey or maple syrup
Slice the honeydew into 1" chunks & spread out on a baking sheet. Put it in the freezer for 4-6 hours until frozen. Once frozen, put the chunks in the blender with the lemon juice & sweetener. You may need to add a couple tablespoons of water to help it to start blending. If you don't have a high-powered blender, you can make this in a food processor. Blend until smooth. Put it back into the freezer for another 30 minutes until it sets. Scoop & serve!

Roasted Carrot & Fingerling Rings

*1 1/2 to 2 pounds fingerling potatoes, cut into 1/2 inch rings
*1 1/2 to 2 pounds carrots, cut into 1/2 inch rings
*1/4 cup olive oil *1 1/2 tsp. salt *pepper to taste *1 tsp. dill (or your favorite herb)
Preheat your oven to 400 degrees. Generously coat two large baking sheets with olive oil. Spread the vegetables out on the prepared sheets & drizzle them with any remaining oil before seasoning them with salt & pepper. Roast for 20 minutes before using a large spatula to flip the vegetables. Resume roasting for another 10 to 15 minutes, until they are brown & crisp at the edges. The potatoes should be soft & tender inside, the carrots soft but not mushy. Remove from the oven. Season with additional salt & pepper if necessary, then sprinkle with dill.