

# Garden to Doorstep Organics

## “Enjoy Summer”

gardentodoorsteporganics.com 7-24-17

### Parmesan & Lemon Broccoli

#### Foil Packs

#### (A great summer grill recipe)

\*1 bunch broccoli, florets only \*1 Tbsp. lemon juice \*1 Tbsp. olive oil \*1/2 tsp. salt \*1/4 tsp. pepper \*3 Tbsp. shredded parmesan cheese

Heat gas or charcoal grill to medium-high heat. Tear off 2 (12-inch) lengths foil to make foil packets. Place half the broccoli in center of each piece of foil. Drizzle with lemon juice, olive oil & salt & pepper.

Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space on sides for heat circulation & expansion. Fold other sides to seal. Place foil packets on grill over indirect heat. Cover grill; cook 15 to 25 minutes or until broccoli is heated through. Carefully open foil packs & sprinkle broccoli with Parmesan cheese. Serve immediately.

### Roasted Balsamic Beet Salad

\*2-3 beets, any tops removed & scrubbed \*1/4 cup balsamic vinegar \*1/4 cup olive oil \*1 tsp. Dijon mustard, salt & pepper \*salad mix \*1/4 cup roasted almonds \*2 ozs. soft goat cheese, crumbled

Preheat the oven to 400 degrees. Wrap the beets individually in aluminum foil & place them on a sheet pan. Roast them for 50 minutes to 1 hour, until a small sharp knife inserted in the middle indicates that they are tender. Unwrap each beet & set aside for 10 minutes, until cool enough to handle. Peel the beets with a small, sharp knife over a piece of parchment paper to prevent staining your cutting board.

Meanwhile, whisk together the vinegar, olive oil, mustard, 2 tsp. salt & 1 tsp. pepper. Set aside. While the beets are still warm, cut each one in half & then each half into 4 to 6 wedges. Place them in a large mixing bowl. As you're cutting the beets, toss them with half of the vinaigrette (warm beets absorb more vinaigrette), 1 tsp. salt & 1/4 tsp. pepper. Taste for seasonings. Place the salad mix in a separate bowl & toss it with enough vinaigrette to moisten. Put the salad mix on a serving platter & arrange the beets, almonds & goat cheese on top. Drizzle with additional vinaigrette, sprinkle with salt & pepper & serve warm or at room temperature.

“The sand may brush  
off & the tan may  
fade, but the Memories  
will last forever.”

Unknown

### Roasted Tomatoes & Garlic Zucchini

\*2 zucchini, cut in half lengthwise & then cut into 1/2 inch half moons \*2 cups quartered tomatoes \*1/2 onion, minced \*3 cloves garlic, minced \*1/2 tsp. red crushed pepper flakes \*1/4 cup olive oil \*salt & pepper to taste \*1/2 cup grated Parmesan cheese \*1 tsp. dried basil

Preheat oven to 450 degrees. Lightly grease a 9x13 inch baking dish. Combine the zucchini, tomatoes, onion, garlic & red pepper flakes in the prepared baking dish. Drizzle with the olive oil, season with salt & pepper & mix well. Place in preheated oven. Roast until vegetables are tender & slightly golden, about 18 minutes. Remove from oven; sprinkle with the Parmesan cheese & basil.

### Delicious Broccoli Salad

\*1 bunch broccoli, tops only, broken into small pieces \*1/2 cup raisins \*1 cup sunflower seeds \*1 small onion, chopped \*1 package Morning Star veggie bacon (This healthy bacon alternative is delicious. We bet you'll really like it. Give it a try) DRESSING: \*1 cup mayonnaise \*1/2 cup sugar \*2 Tbsp. apple cider vinegar

Combine all the salad ingredients, tossing well to mix. Mix the dressing ingredients together then toss with the salad mix. Let stand at least 1 hour in the refrigerator (can be made the day before).

Please tell  
your friends  
& family  
about us!



We appreciate all the good things you have said about us. Word of mouth is our most important form of advertising. Having someone you know recommend a service is the most effective form of promotion.

See below about how you can win free boxes & more by chatting with your friends about us!





*Garden to Doorstep  
Organics llc*

## Referral Extravaganza

We are kicking off a super fun and exciting new promotion. Word of mouth and referrals are extremely important to our success at GTDO. We appreciate all the great things that you have said about us and all the people that you have referred already. Our new “Referral Extravaganza” is the biggest promotion that we have ever done.

**For every subscription referral that you get us we will give you your next box for **Free**.**

**THAT IS RIGHT COMPLETELY **Free**.**

Your name will also be put in a drawing. We are going to have a celebration every time we hit 50 new subscriptions. When we hit these levels we are going to have a party. The most exciting part of the celebration for you will be the fabulous drawings we will have. Free boxes will be given away and even subscriptions!! Every 50 subscriptions another party!

Thank you again for everything that you have done and let's have some fun!!!



## Storage Tips

Peaches: Store peaches at room temperature until ripe — this usually takes 2 to 3 days. A ripe fruit will yield a bit when pressed gently. To speed up the ripening process, place in a paper bag and store at room temperature, out of direct sunlight. Once ripe, store them in the crisper drawer of the refrigerator.

Cherries: Place cherries in a plastic bag and store in the refrigerator. Wash with cold water just before eating them.

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

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.

Lettuce: Pat the lettuce dry with a paper towel. Wrap lettuce in a paper towel & store in an airtight plastic container (you can use a plastic bag too). Store in the refrigerator.

Zucchini: Store in the crisper drawer of your refrigerator. Wash just before use.

Beets - Remove any of the tops (the green part). Make sure the roots are dry & unwashed. Place them in a zip lock bag & store in the fridge (do not store with any part of greens attached as they will pull moisture from the root).