



**SO MUCH DELICIOUSNESS**

This past week I made some really yummy meals utilizing what was in the box and I wanted to share it with you before the weekend.

Thursday night, I had a few friends over for dinner. We made the Garibaldi cocktail I put in last week's newsletter. Unfortunately, we had to use aromatic bitters instead of orange bitters, but it was delicious despite the ingredient switch. And it was so pretty! I have blood oranges growing by the house, so I included a few of those in the juice mix, along with pomelos, tangerines and oranges. I don't normally make cocktails at home, but this one was simple and added a fun flare to the night.



scented sugars. First I thought to make a Creamsicle Brûlée, but then I found a recipe for Orange Custard and went with that. It was crazy good! And this recipe used only 3 whole eggs instead of the 6 yolks I would have needed for Creme Brûlée, That was good given our egg shortage!

It was fun weaving flavors from one dish to another, really rolling with the season and of course letting the CSA share be my guide.

As I mentioned, I am experimenting with orange sugar. Much like our Lemon Salt, I am dehydrating

thin slices of orange, then grinding them to a powder and blitzing them with sugar. If you are a baker and would like to try a small sample please let me know and I will send you a small jar to play with. I could really use some feedback.

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Earlier this week I made a creamy, lemony pasta with broccoli and chicken. I actually just finished the little bit that was left for my breakfast. To be honest, had I not been in such a rush, it would have been a great dish to add some chard or kale to, to up the veggies. But it was late, I was tired and hungry and broccoli is so easy. I didn't have any cream, so I thickened a bit of milk and stock in the pan that I had cooked the chicken cubes in. I had dredged the chicken in flour first and cooked them in butter. Once they were cooked through I pulled the chicken out, added a tiny bit more butter and one small garlic clove minced, then a little more flour. Mixed well added a little milk and some chicken stock. Whisked and cooked on low/medium heat to thicken. While all this cooking was going on, I had started a pot of salted water and got the spaghetti going. When the pasta was about half done, I added the chopped broccoli stems, and let those cook for a few minutes before I added the florets. Saved a bit of the pasta water for thinning my sauce, if I needed it. Drained the pasta/broccoli and threw it into the pan with the sauce and chicken. Mixed it well, adjusted the seasoning and topped with Parmigiana, DELICIOUS!

For dinner I made the Black Bean Chili from the Greens Cookbook. If you have not tried Greens' Black Bean Chili you should make this one, or go to Greens and treat yourself! Here is a [link](#) to the recipe. I did not have all the extra chilis for my own



chili powder, so I used what I have in the spice drawer. The aroma from the toasted cumin and oregano was incredible. Since I had to open a can of Chipotle chilis but would only use about half in the chili, I decided to carry that flavor theme over to the butternut squash I was roasting. I mixed Aedan's white miso with some warm water to thin, added the chipotle and a bit of olive oil. I par-roasted the butternuts, then peeled, seeded and sliced into half moons. Dipped each piece into the miso/chipotle mix, layered them into a baking dish, then roasted until the edges just started to blacken. Everyone LOVED it! The other veg dish I made from the box was a slaw that incorporated orange and lemon juice, sour cream, miso, water, brewers yeast, olive oil, salt and pepper. For dessert I let the citrus inspire me again. I have been playing with "orange sugar" this week to add to our lineup of