



Summer Share Pick-Up Week 11

Harvest Oil & Vinegar August Specials, 15% off:

Basil Olive Oil, Neapolitan Herb Balsamic

Hickory or Cedar Grilling Planks

Kale and Sausage Lasagna

Italian Seasoning Mix for sauce and sausage (you will need 2 batches, one for each)

1 T thyme

1 T basil

1 T garlic

2 tsp red pepper flakes

2 tsp oregano

2 tsp fennel seed or half a bulb of fresh fennel finely chopped

2 tsp coarse sea salt

Ricotta Cheese and cheese mixture

1 gallon whole milk

white vinegar

salt

2 cups mozzarella cheese shredded

2 eggs beaten

Tomato Sauce

3 (15oz) cans tomato sauce

1 batch Italian seasoning mix from above

1 T sugar

1 T Harvest Neapolitan Balsamic Vinegar

Sausage

2 lbs ground pork

1 batch Italian seasoning mix

1 T Harvest Tuscan Herb Olive Oil

1 bunch kale, chopped

Lasagna noodles

1 box lasagna noodles or follow my recipe for hand rolled pasta (on website) and use about 5 eggs

Extra cheese for topping lasagna

optional: shaved fennel bulb

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Preheat oven to 375.

Ricotta Cheese Mixture

In a large sauce pan heat the gallon of milk until just before simmering. Pour in a few T vinegar while starting to separate the curds from the whey. If separation isn't obvious, add more vinegar. Stir in a tsp or so of salt. Let sit for 5 minutes. Drain curds in a strainer removing any extra liquid. Add to a medium size bowl along with mozzarella and eggs. Set aside.

Sausage

In a hot cast iron pan heat olive oil and brown ground pork with seasonings until cook through. Add in kale and cook until liquid is released and evaporates. Set aside.

Tomato sauce

In a medium size bowl, mix together the 3 cans of sauce, seasonings, balsamic and sugar. Set aside.

Lasagna noodles

Prepare noodles according to box instructions or my recipe for homemade noodles.

Assemble Lasagna

In a large glass cooking dish, spoon a thin layer of sauce on the bottom. Then lay down a layer of noodles, then cheese mixture, then sausage and kale, then sauce, then noodles..etc. Finish with a layer of sauce on top of final layer of noodles and then a layer of sliced fresh fennel bulb and cheese. Bake for about 45 minutes or until cheese is golden brown. Let sit for at least 20 minutes to let ingredients finish cooking and liquid to be reabsorbed.

Chipotle ham, potatoes and mushrooms

1 onion finely diced

1 cup mushrooms diced

1 tomato diced

1 cup ham diced

1 cup potatoes finely diced

A few tablespoons Harvest Chipotle Olive Oil (adjust to your spice preference)

A few tablespoons Harvest Cranberry Pear Balsamic (adjust to your sweetness preference)

Fried eggs for serving

In a cast iron pan heat a few tablespoons of Chipotle olive oil. Add onions and cook until softened. Add in the ham and vegetables and cook until potatoes are slightly browned. Add in the vinegar and let it cook off for a few minutes, salt to taste and adjust flavor. If you can't taste the sweetness of the vinegar, add a bit more. If it is too sweet, let it continue to cook and adjust with Chipotle oil and salt. Serve over fried eggs, scrambled eggs, hash browns or toast.