



Summer Share Pick-Up Week 12

Harvest Oil & Vinegar August Specials, 15% off:

Basil Olive Oil, Neapolitan Herb Balsamic

Hickory or Cedar Grilling Planks

Cucumber Tomato and Pepper Salad

3 cucumbers, thinly sliced

2 medium tomatoes, sliced

10 cherry tomatoes, halved

1 red onion, thinly sliced

4 sweet peppers, thinly sliced

1/2 c fresh basil chopped

sea salt to taste

Dressing- I would start with 1 T of the olive oils and 2 T of vinegar to start and adjust as desired

Harvest Basil Olive Oil

Harvest Lemon Olive Oil

Harvest Serrano Honey Vinegar

Mix together all ingredients in a large bowl and add in dressing and salt to taste. Adjust seasoning as desired.

Ginger Lime Beet Chips

Beets, thinly sliced

Sea Salt

Harvest Persian Lime Olive Oil

Powdered Ginger

Garlic powder

Preheat oven to 300 on convection setting if possible. Spread beet slices on a baking sheet and drizzle with olive oil and then sprinkle with salt, ginger and garlic. Bake until beets are crispy. Time varies based on thickness of beets, check after 30 minutes.

Tuscan Roasted Purple Potatoes and Garden Veggies

1 lb small purple potatoes, halved
1-2 packages mushrooms, chopped
1 onion sliced
1 medium eggplant or 4 small eggplant, sliced
3 tomatoes sliced
3 peppers (banana, bell, sweet...any works), sliced
Asiago cheese sliced to top
4 T Harvest Tuscan Herb Olive Oil
Seasoning- mix in a small bowl
1 T red pepper
1 T sage
1 T thyme
2 T rosemary
1 T salt
fresh basil to top post baking

Preheat oven to 400. In a large casserole dish place potatoes and drizzle with Tuscan Herb Olive Oil and some of the seasoning mixture. Then add mushrooms and drizzle with olive oil and seasoning. Then eggplant, drizzle with oil and seasoning. Then continue to repeat with peppers and tomatoes using remaining seasoning. Top with Asiago cheese and bake for about 45 minutes until potatoes are cooked through. Sprinkle with basil and let sit for at least 10 minutes.

Blackberry Ginger Sautéed Kale with Nasturtium Flowers

2 bunches kale, chopped
1 red onion, diced
1 lime, zest and juiced
1 T fresh ginger grated
2 T Harvest Toasted Sesame Oil
2 T Unflavored Olive Oil (Your favorite Harvest Ultra Premium Olive Oil will work here)
2 T Harvest Blackberry Ginger Balsamic
1/2 c cashews- optional
1 T Sesame seeds-optional
Nasturtium Flowers-optional
salt to taste

Heat olive oil in a large pan and sauté onions for a few minutes and then add kale and ginger. Cook until kale is tender and add in lime juice and zest. Turn off heat and mix in sesame oil and vinegar and salt to taste. Sprinkle sesame seeds and cashews on top along with flowers. Serve hot.

Espresso and Dark Chocolate Spicy Burgers with Pineapple Salsa

2 lbs grass fed ground beef
2 T Smoked Chaabani Olive Oil
2 T Harvest Espresso Balsamic Vinegar
2 T Harvest Dark Chocolate Balsamic Vinegar
1 T fresh grated ginger
1 tsp salt

Pineapple Salsa

1 c chopped pineapple
1 tsp fresh grated ginger
1 medium tomato diced
1 jalapeño or pepper of choice, finely chopped and seeded
1/2 diced red onion
2 T fresh lime or orange juice
2 tsp Harvest Honey Ginger Balsamic Vinegar

Grilled Poblano Peppers

3 poblano peppers, quartered and seeded so that they fit on top of a burger

Mix everything together and form into patties and grill on a hot grill on medium heat for about 3-4 minutes per side or however well done you like your burger. Top with grilled poblano peppers and asiago cheese and pineapple salsa.

Salsa: Mix all ingredients and salt to taste

Poblano Peppers: Grill on low heat on a hot grill while burgers cook. Watch that they don't burn.