



### **Summer Share Pick-Up Week 3**

Harvest Oil & Vinegar June Specials, 15% off:

Garlic Olive Oil, Honey Ginger Balsamic

Prepara Herb Savors

#### **Turnip, Bacon and Kale Filo Pockets**

1 large turnip finely diced, about 2 1/3 cups

1 bunch kale, finely chopped

1 onion finely diced

12 slices bacon, cooked and finely chopped

Harvest Olive Wood Smoked Olive Oil, or organic olive oil or melted butter

Filo dough, I used 6x13inx18in sheets

1 clove garlic minced- optional

sea salt to taste, other herbs and spices such as red pepper, thyme, rosemary, etc. can be added

Preheat oven to 400. In a large cast iron skillet, heat a few tablespoons of olive oil. Add turnips and onions and cook until tender, add kale, bacon and salt to taste. You can add pepper, herbs and spices of choice. I added some red pepper flakes to some and thyme and garlic to others. Set aside. Roll out filo dough and pull off one sheet and brush the olive oil or melted butter over it. Set another sheet on top and brush that one lightly with olive oil as well. With a knife cut the sheets in half length wise to create two long strips. Place 1/2 cup of filling in the bottom left corner of one of the rectangles and fold to create a triangle. Keep folding along the length of the rectangle until you have a triangular pocket. Seal the edges with a little oil and set on a baking sheet lined with parchment paper. Complete this with the other strip and then repeat all steps until you run out of filling. For me this was 6 total pockets. Bake for 15 minutes at 400 then reduce to 375 until dough starts to turn golden brown, about 25-30 minutes. Remove and serve hot.

#### **Garlic Scape Pesto**

1 bunch garlic scapes (about 6)

2 c basil

1/4 c Harvest Basil/Lemon/Tuscan Herb/Any Unflavored Ultra Premium Olive Oil

1 c asiago cheese (or any other hard cheese)

1 c walnuts

1 T lemon juice

sea salt to taste

In a food processor blend scapes until they reach a pesto texture. Add in basil and all other ingredients. Adjust flavor to taste as garlic scapes vary greatly in size and flavor.