

RoofTop Hot CSA

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Our Farms:
Baltimore City
Derwood
Brooks Creek

**Holiday
Recipes
Online**
Visit our website
this upcoming
week for more
recipes for
holiday
entertaining

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This Week's Offerings

VEGGIES

Acorn Squash - 1

Beets - 1

Broccoli - 1

Brussels Sprouts - 2

Carrots - 1

Garlic - 1

Gourmet Salad Mix - 2

Sweet Onions - 1

Sweet Potatoes - 1

Red Potatoes - 1

FRUIT

Honeycrisp Apples - 2

Florida Oranges - 1

Bosc Pears - 1

EXTRAS

Georgia Peanuts (1 lb) - 1

Georgia Pecans (1 lb) - 2

Happy Holidays!

We hope you have warm and wonderful times with your friends and family this holiday season. This week we have some recipes for easy entertaining, including one of my favorites, French Toast Bake. Prepare this dish the night before then bake in the morning while opening gifts!

Last Delivery of the Year

We can't believe we are already at the end of this year's CSA season! Thank you all for supporting local agriculture. Together we are growing toward a sustainable future. We will keep in touch as we prepare for our first deliveries of Spring 2013 in March. We will be offering vegetable transplants for your home gardens, and are excited to bring you even more organic locally grown produce and sustainable home goods with year-round delivery direct from the farm to you!

Happy Holidays,
~Sabrina

Holiday Dinner Planning Tips

One Week Before:

Plan the menu, have some easy appetizers for early guests

Clean out the fridge

Shop for groceries

Buy the turkey (each guest will eat about 1.3 pounds)

Ensure you have all equipment, cookware, serve ware, dishes, & linens

Four Days Before:

Thaw the turkey in the fridge (every 5 pounds needs 24 hours to thaw)

Three Days Before:

Clean table linens, serving platters, glassware, and dishes.

One Day Before:

Bake desserts and any dishes that can be made in advance

Prepare all the ingredients for dishes in advance, such as washing, trimming, chopping vegetables, setting out your spices and herbs, ect.

Day of Dinner:

Start working on the turkey 5-7 hrs before dinner is served. Remove turkey from the fridge and let it come to room temperature for 90 minutes before cooking. Don't try to do it all, enlist help for cooking & bringing dishes. Relax and enjoy this special time with your friends and family!

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Holiday Recipes from RoofTop Hot

Mom's Sweet Potatoes

Somewhere between a side dish and dessert, this deliciously sweet dish has been a part of my family's holiday meals for as long as I can remember.

4 sweet potatoes, peeled & chopped
1 cup sugar
½ teaspoon salt
2 eggs
4 tablespoons unsalted butter, softened
½ cup milk
1 teaspoon vanilla extract

For Topping:

1 cup dark brown sugar, packed
1 cup pecans, chopped
½ cup all purpose flour
3 tablespoons unsalted butter, melted

Directions:

- 1. Prepare the Potatoes:** bake at 350°F Bring a large pot of salted water to a boil over medium-high heat Add potatoes and boil over medium heat until potatoes are tender, about 20-30 minutes. Drain potatoes well.
- 2. Combine the Ingredients:** Place potatoes in a large bowl and mash or mix with a blender.. Add sugar, salt, eggs, 4 tablespoons butter, milk, & vanilla. Mix well.
- 3. Prepare the Dish:** Pour ingredients into a buttered baking dish.
- 4. Prepare the Topping:** Combine the ingredients in a bowl and mix thoroughly. Sprinkle topping over the sweet potatoes.
- 5. Bake the Dish:** Bake at 350°F for about 35 minutes.

Pear Upside-Down Gingerbread Cake

A memorable down-home moist holiday dessert with crisp caramelized sugar sides and a decadent lemony pear topping

Zest and juice of 2 lemons
1/2 cup white wine
3/4 cup light brown sugar, packed
3 pears, peeled, cored, & sliced
1 cup golden raisins
3/4 cup unsalted butter (1 1/2 sticks)
3/4 cup sugar
1/3 cup molasses
1 tablespoon dry ground ginger
1 teaspoon cinnamon
1/4 teaspoon ground cardamom
1/2 teaspoon ground allspice
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1/2 cup milk
2 2/3 cup all purpose flour

Directions:

- 1. Cook the Pears:** In a skillet over low heat, combine lemon juice, zest, wine, & 1/2 cup (packed) brown sugar. Add pears and bring to a slow simmer. Cook 10 minutes or until pears are just tender. Remove from heat and gently stir in raisins.
- 2. Prepare the Pan:** Butter or spray a tube pan (baking pan with a hole in the center) or bundt pan. Sprinkle the remaining 1/4 cup of brown sugar in the bottom of the pan. Arrange slightly overlapping pears over the sugar.
- 3. Prepare the Cake:** In a medium bowl, beat together the butter, sugar, molasses, ginger, cinnamon, cardamom, allspice, baking powder, baking soda, & salt. Add the eggs, one at a time, scraping the bowl between eggs. Add half the milk, half the flour, mix, then add the remaining half of milk & flour. Mix all then spoon into the pan over the pears.
- 4. Bake:** at 350°F. for 35-40 minutes until a toothpick inserted in the middle of the cake comes out clean. Allow to cool for 15 minutes in the pan then place a large platter over the pan and flip the pan over so the cake falls onto the platter. If any pears stick to the pan, return them to their place on the cake.
- 5. Enjoy!**

French Toast Bake

Prepare this knock-out breakfast dish the night before so you can enjoy a relaxing morning with your family!

Challah bread loaf (available at bakeries & Fresh Market, ect.)
3 eggs
3 tablespoons sugar
1 teaspoon vanilla extract
2 1/4 cup milk

For Topping:

1/2 cup flour
6 tablespoons brown sugar
1/2 teaspoon cinnamon
1/4 cup butter, soft but not melted

Directions:

- 1. Prepare the Dish:** Butter a 9x13 baking dish. Cut bread into 1" pieces and place in the dish.
- 2. Combine the Ingredients:** In a small bowl, mix the eggs, sugar, & vanilla. Add milk and blend well. Pour over bread. Turn pieces over to ensure all are covered. Cover & refrigerate overnight.
- 3. Prepare the Topping:** Combine the flour, brown sugar, & cinnamon. Cut in the butter with two butter knives, forks, or your fingers to make coarse crumbs. Turn bread slices again and sprinkle with topping mixture.
- 4. Bake the dish:** Bake at 375°F for about 40 minutes until puffy.
- 5. Enjoy!**