

September 10th & 11th, 2024

THE BOUNTY BUGLE

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WHAT'S IN YOUR LOCAL BOUNTY

Onions | Folk Life Farm, Covelo

Garlic | Nye Ranch, Fort Bragg

Dill | Golden Rule Gardens, Willits

Potatoes | Folk Life Farm, Covelo

Arugula | Big Mesa Farm, Comptche

Roma Tomatoes | Folk Life Farm, Covelo

Cherry Tomatoes | Mulligan Gardens, Laytonville

BOX ONLY

Strawberries | Cerro Negro, Redwood Valley

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Cut and Share ✂️



bigmesafarm.com

IG: @bigmesafarm



Folk Life Farm

folklifefarmstead.com

IG: @folklifefarm



mulligangardens.com

IG: @mulligan.gardens



nyeranch.com

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GARLIC-DILL ROASTED POTATOES

WITH A STRAWBERRY-ARUGULA SIDE SALAD

Ingredients:

- 4 medium potatoes, quartered
- 4 cloves garlic, minced
- 2 tbsp fresh dill, chopped
- 3 tbsp olive oil
- 2 cups arugula
- 1 cup strawberries, hulled and sliced
- 1 tsp lemon juice
- Salt and pepper to taste

Directions:

- Preheat the oven to 400°F (200°C).
- Toss the quartered potatoes with garlic, dill, salt, pepper, and 2 tbsp olive oil. Spread them evenly on a baking sheet and roast for 30–35 minutes, or until golden and crispy.
- While the potatoes roast, prepare the side salad by combining the arugula and strawberries in a bowl. Drizzle with lemon juice and 1 tbsp olive oil, and season with salt and pepper.
- Serve the roasted potatoes with the fresh, tangy strawberry-arugula salad for a light and vibrant meal.

ENJOYING LOCAL BOUNTY? TELL YOUR NEIGHBORS

Did You Know...?

FUN FACTS ABOUT YOUR FOOD

Q: The recipe above looks tasty, but now what do I do with all these Tomatoes?

*You can make a delicious Tomato Confit by slow-roasting **Roma and Cherry Tomatoes** with garlic and olive oil for 2 to 2.5 hours at 250°F until soft and caramelized.*

*Once done, toss with fresh dill and serve over pasta, spread on toast, or use as a topping for grilled meats. This rich, flavorful confit is a great way to preserve and enjoy your **Tomatoes!***



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