



Small CSA Contents:

- 2 ct pizza dough balls
- 8 oz mozzarella
- 1 lb Italian Sausage bulk
- 2 green bell peppers
- 2 hot hungarian peppers
- Approx 2.5 lbs tomatoes
- 1 head garlic
- 6 ears sweet corn

Large Share

- Small package plus:
- 1 bunch dill
- 1 quart pickling cukes
- 2 jalapeno
- 1 bag purple filet beans
- 1 quarter peck peaches
- 1 onion
- 8 oz smoked cheddar cheese

Vegetarian Substitutions

- 1 bunch dill
- 1 canary melon (in vegetarian but not vegan)
- 1 bag purple filet beans

Vegan Substitutions

- 1 watermelon (in place of canary melon)
- 1 pint baby pepper mixture
- 1 quarter peck peaches

Rolling Pizza Dough

First flatten the ball of dough using your hand to create a circle. Dust the surface with a little flour. Lay the rolling pin across the dough as though it were the equator on the globe. Roll the dough from this center to the top and from the center to the bottom. Don't roll off the dough. Give the dough a quarter turn and repeat the rolling. Continue this process—rolling and turning to achieve the thickness you prefer. Use corn meal when you place the pizza on a pizza stone or on a baking tray. Besides keeping it from sticking, the corn meal will toast and actually added a little taste variation. You can load the pizza with various toppings before placing it in the oven or you can bake the pizza dough just until it is a bit dry—7-8 minutes then remove it from the oven and cover it with your choice of toppings. Remember, some items are best when cooked—softened—before putting them on the pizza, such as peppers. Also, if you are putting sausage on your pizza, you should partially cook it first in a skillet,

drain off the excess fat, and put the sausage on the pizza when you put it in the oven to make sure the meat cooks thoroughly.

Good Pizza Tips:

- 1) HOT HOT oven (or grill): 450 degrees or hotter for the best pizza.
- 2) Fresh ingredients. Use your tomatoes and make a sauce to your liking.
- 3) If you have a pizza stone, cover it with a dusting of cornmeal first to keep the crust from sticking. If you are backing it on a cookie sheet, you may use a very little of either vegetable or canola oil to create a stick-free surface, then dust it with cornmeal.
- 4) Add the cheese in the last couple minutes of baking or as soon as it comes out of the oven.

Parker's Pizza Sauce Recipe

Ingredients:

- 4-5 tablespoons olive oil
- 1 medium onion, diced
- 1 small carrot, peeled and diced (opt)
- 3-4 cloves garlic, peeled and crushed
- 2 tablespoons dried basil
- Large pinch of red or hot pepper flakes (optional)
- 2 lbs roma tomatoes

Preparation Notes:

When making sauce, remove the skin and seeds from the tomatoes. To remove the skins, score both ends of the tomatoes with a sharp knife. The score marks should make an X. Place the tomatoes in boiling water for 2-3 minutes. Remove and submerge in an ice water bath (your hands will thank you). Let rest for 1 minute. Take the tomatoes out of the ice water and peel the skins off. They should just push off with your thumbs. Cut the tomato in half and scoop out most of the seeds. Chop the tomatoes to make for faster preparation of sauce.

Sauce Procedure:

In a heavy bottom pan heat the olive oil over medium low. Add the onions, carrot, basil and garlic. Cover and cook for about 20 minutes. Remove the lid and stir often. Lower the heat if vegetables are starting to color. While the vegetables are softening, prepare the tomatoes. Slice Romas in half vertically, from stem to base. With

your thumb, take out the pulp. Don't worry if a few seeds remain. (If you put the pulp into a strainer you can force the juice and pulp through the strainer and make glass of wonderful tomato juice.) Add the tomatoes to the sauce pan and raise the heat to medium. Stir the vegetables and the tomatoes together. Cook the sauce just under the boil. It is important to evaporate much of the moisture.

When all the ingredients have cooked and become very soft run the mixture through a food mill or push it through a screen. If using a screen cook the sauce a little longer to completely break down all the ingredients. If you do not have a food mill, this would be a great time to make that investment. It's not an expensive item. After passing the sauce through the mill or the screen return it to the pan and place over low heat. Add a little salt and pepper. Stir the sauce occasionally. At this point all you are doing is evaporating liquid and thickening the sauce. When the sauce has become thick remove it from the stove. Set aside. For pizza a thicker sauce is best.

Robert's Easy Sauce Recipe

I cheat and do everything the simple way. Sauce cooks while I am at work or while I sleep. I use any type of tomatoes. Roma, plum and other sauce tomatoes cook faster, because they have less water and more flesh in them. Other tomatoes will require longer cooking times. Heirlooms make great sauce, but they tend to be very juicy, so will need more time to thicken up. Various tomatoes have different acidity profiles, so taste your sauce once it has come to the right thickness and adjust seasonings. If the sauce is a bit bitter or acidic, add a tablespoon or 2 of sugar.

- 2.5 # Tomatoes
- 1 medium Onion
- 3-4 cloves Garlic
- 1 Green Pepper
- 2 Tblsp fresh or 2 tsp dried basil, oregano

Core your tomatoes. Wash veggies and peel onion and garlic. Put the whole mess in the Vitamix or blender. If you are doing a large batch, do this part in batches. Put the sauce in a crock pot and turn to high. When it starts to simmer, you can turn it to low and leave



or go to bed. When it is thickened to your liking, it is ready to go. You should season to your personal taste. If you like a chunkier sauce or want to use this for pasta, you can dice the green peppers and onions and add them to the tomatoes after they have been pureed. Notice, that I did not put any cook times for this sauce. The amount of time you need will vary according to the type of tomatoes, the size of your crockpot, how full it is, etc...

If you don't have a crock pot, you can use a heavy bottom pot and cook on the stove, watching and stirring until it reaches the right thickness.

Stovetop Tomato Sauce

Ingredients

2 tablespoons olive oil
1 medium onion, chopped (about 1 cup)
½ cup celery + leaves, diced
½ cup carrots, peeled and diced
3 cloves garlic, minced
½ cup white wine (or broth)
4½ cups fresh tomatoes, cored and chopped
¼ cup fresh basil, chopped (about 1½ tablespoons dried)
2 tablespoons fresh oregano (about ¾ tablespoon dried)
1 teaspoon kosher salt
½ teaspoon ground black pepper
¼- 1/2 teaspoon crushed red pepper flakes (optional)

Instructions

Heat the oil in a medium to large saucepan.
Add the onions and cook for about 2 minutes over medium high heat until translucent. Add the celery + leaves and carrots. Continue cooking for about 4 minutes stirring occasionally.
Add the garlic and cook for about a minute until it's soft. Pour in the wine, and stir. Cook for another minute or so.
Add the tomatoes, basil, oregano, salt, pepper, and red pepper flakes. Stir and bring the whole pan to a simmer. Reduce the heat to

medium, cover and let it cook for about 20 more minutes, stirring occasionally.

When you remove the sauce from the heat, pour it in the blender (or use a stick blender) and pulse until it's smooth.

Serve, can, or freeze!

Fresh Cherry Tomato Pasta Sauce

From Art+Food+Life

Makes sauce for 6 servings

1 tablespoon olive oil
3 small shallots, minced, about ¾ cup
2 pounds cherry tomatoes
2 sprigs rosemary
4 sprigs thyme
1 bay leaf
3 cloves garlic, chopped
¼ teaspoon crushed red pepper
½ tablespoon sugar
1 teaspoon dried Italian herbs (aka Italian Seasonings)
Salt and fresh ground black pepper, to taste
1 tablespoon cognac
¼ cup basil leaves, sliced into strips

Heat olive oil to pan over medium high heat. Cook the shallots until fragrant, about 30 seconds. Add cherry tomatoes. Cook, stirring every 2-3 minutes, until skin has "popped" on all tomatoes (about 15 minutes). Crush the tomatoes into a sauce-like consistency. Add the rosemary, thyme, bay leaf, garlic, red pepper, sugar, and dried Italian herbs. Season to taste with salt and black pepper. Stir in the cognac. Leave your pot uncovered and allow to simmer over low heat until the sauce has thickened, about 15 minutes.

Remove the thyme, rosemary, and bay leaf. Mix in the fresh basil right before serving over pasta or cheese tortellini. The sauce also makes an excellent pizza sauce.

Potato and Rosemary Flat Bread

If you are not a fan of pizza, you might try this recipe to use your pizza dough.

Adapted from Real Simple.

Ingredients

cornmeal for the pan
1 pound plain or whole-wheat pizza dough, thawed
4 baby red potatoes, thinly sliced
2 cloves garlic, thinly sliced
2 tablespoons rosemary leaves
2 tablespoons olive oil
1/2 teaspoon kosher salt
1/4 teaspoon black pepper

Directions

Heat oven to 425° F. Sprinkle a rimmed baking sheet with the cornmeal. Shape the dough into a large oval and place on the prepared baking sheet.
In a bowl, toss the potatoes, garlic, rosemary, oil, salt, and pepper. Scatter over the dough and bake until golden brown, 25 to 30 minutes.

Cinnamon Twists

Ingredients

1 pound pizza dough
1/2 cup sugar
2 teaspoons cinnamon
1/4 cup unsalted butter, melted

Directions

Preheat oven to 375°F. Roll, press, and stretch the dough into an 8-by-10-inch rectangle. Starting along the short edge and using a sharp knife, slice the dough into eight ¾-inch-wide lengths.

Whisk together the sugar and cinnamon in a shallow dish. Brush all sides with melted butter and roll in cinnamon sugar. Twist the ends in opposite directions, then transfer to a greased or parchment-lined baking sheet. Let rest 10 minutes. Bake 18 to 20 minutes.

Garlic Dinner Rolls

Cut pizza dough into 12 pieces. Put each piece in a well of a muffin tin. Divide 4 cloves chopped garlic among the pieces of dough, pressing them into the centers. Drizzle with olive oil and bake at 425° F until golden brown, 15 to 18 minutes. Sprinkle with fresh herbs.