



The Daisy News

Crazy Daisy CSA Farm

October 9, 2015

Well it's finally happened, the first light frost has hit, followed by nights that have been consistently cold. Crops simply can't grow when the nights drop into the 40's, so sadly, we are wrapping up our 2015 harvest season. **Our final harvest will be next Friday October 16.** We have loads of potatoes, squash, some carrots, some Brussels sprouts, greens, tomatoes and a few other odds and ends to fill it out.

The squash was crazy this year, so we're featuring yet another recipe to help you get the most out of it.

This Week's Basket May Contain:

Brussels sprouts
Buttercup squash
Butternut squash
Carnival squash
Acorn squash
Potatoes
Tomatoes
Cherry tomatoes
Carrots

Bok choy
Kale

In the Extra's Rack or by Request:

Tomatillos
Pumpkin
Collard greens
Hot peppers
Eggplant
Tons of slightly blemished tomatoes- they just keep coming!

Squash with Tomato and Feta Cheese

Recipe By:KAREN I

"This side dish is a savory alternative to sweetened squash side dishes. It has onion, green pepper, stuffing mix, tomato, and feta cheese."

Ingredients

**2 cups peeled and cubed acorn squash
2 eggs
1/3 cup heavy cream
2 green onions, chopped
1/4 green bell pepper, diced
1 cup dry bread stuffing mix
1/4 cup grated Parmesan cheese
1 teaspoon salt
1/2 teaspoon cracked black peppercorns
1 sprig fresh rosemary
2 tablespoons crumbled feta cheese
2 roma (plum) tomatoes, thinly sliced
cracked black pepper to taste**

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

In a steamer basket over boiling water, steam the squash 10 minutes, or until tender. Remove from heat, and mash with a fork.

In a medium bowl, blend the eggs and heavy cream. Mix in the squash, 3/4 of the green onions, green bell pepper, dry stuffing mix, and Parmesan cheese. Season with salt and pepper.

Transfer to the prepared casserole dish. Press the rosemary sprig into the center of the mixture. Top with feta cheese, tomato slices, and remaining green onions. Season with pepper.

Bake 45 minutes in the preheated oven, until lightly browned. Discard rosemary sprig before serving.

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