

our potatoes
are here!

#162 JUNE 26, 2024

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

INGREDIENTS:

- 2 LBS. POTATOES, UNPEELED
- 1 STALK CELERY
- 2 BABY DILL PICKLES
- 2 SCALLIONS, WHITE AND GREEN PARTS
- 1/3 C. WHITE VINEGAR
- 3 T. EXTRA VIRGIN OLIVE OIL
- 1 TSP. SALT
- 1/4 TSP. BLACK PEPPER
- 1/2 TSP. PAPRIKA
- 4 T. CHOPPED FRESH PARSLEY
- 6 SLICES BACON, COOKED AND CRUMBLED



LET'S MAKE THE BEST GERMAN POTATO SALAD NO MAYO AND NO PEELING

INSTRUCTIONS:

1. BOIL POTATOES UNTIL TENDER WHEN PIERCED WITH A FORK. (COOKING TIMES WILL VARY BASED ON THE SIZE AND VARIETY OF YOUR POTATOES.)
2. COOL SLIGHTLY UNTIL POTATOES ARE COOL ENOUGH TO HANDLE; CHOP INTO 1/2-INCH CUBES. PLACE WARM CUBED POTATOES IN A LARGE BOWL.
3. CHOP CELERY, PICKLES, AND SCALLIONS. ADD CELERY, PICKLES, SCALLIONS, AND CRUMBLED BACON TO THE POTATOES AND GENTLY MIX TO COMBINE.
4. PLACE VINEGAR, OLIVE OIL, SALT, PEPPER, PAPRIKA, AND PARSLEY IN A JAR OR SMALL BOWL. SHAKE OR WHISK UNTIL THOROUGHLY COMBINED.
5. POUR OVER POTATO MIXTURE WHILE POTATOES ARE STILL WARM. TOSS GENTLY TO COAT.
6. SERVE WARM OR CHILLED.

MICROGREENS
HEADS OF LETTUCE
FRESH ONIONS
GOLD POTATOES
PEAS
CURLY KALE
ZUCCHINI

Small

MICROGREENS
HEADS OF LETTUCE
RADISHES
FRESH ONIONS
GOLD POTATOES
SQUASH BLOSSOMS
BEETS
CURLY KALE
KOHLRABI
ZUCCHINI

Medium

MICROGREENS
HEADS OF LETTUCE
CARROTS
RADISHES
FRESH ONIONS
GOLD POTATOES
PARSLEY
PEAS
BEETS
CUCUMBERS
GARLIC
GREEN BEANS
CURLY KALE
ZUCCHINI

Large

In your
Box This
Week!



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CRISPY SMASHED DUCK FAT POTATOES

COVER THE UNPEELED GOLD POTATOES IN A POT OF COLD WATER AND BRING TO A BOIL, ADDING SALT TO SEASON THE WATER. BOIL THE POTATOES UNTIL THEY ARE ABOUT 80% COOKED THROUGH AND CAN BE PIERCED WITH A FORK BUT DON'T FALL APART ABOUT 15 TO 18 MINUTES.

DRAIN WELL AND SET ASIDE TO COOL AND DRY OFF.

HEAT DUCK FAT IN A HEAVY BOTTOM SKILLET OVER MEDIUM-HIGH HEAT. CAREFULLY ADD THE POTATOES, SMASH THEM GENTLY DOWN WITH A SPATULA AND PAN-FRY, UNTIL THEY ARE GOLDEN BROWN ON ALL SIDES, ABOUT 5 TO 8 MINUTES.

USING YOUR SPATULA, TRANSFER THE POTATOES TO A SERVING DISH AND IMMEDIATELY SPRINKLE WITH KOSHER SALT AND FRESH HERBS. SERVE IMMEDIATELY.



INGREDIENTS

1 LB GOLD POTATOES (OR ANY QUANTITY YOU NEED)

1/4 CUP DUCK FAT

YOU CAN BUY DUCK FAT AT MOST GROCERY STORES. D'ARTAGNAN IS A WELL KNOWN AND WIDELY AVAILABLE BRAND (I'VE PURCHASED FROM BOTH WHOLE FOODS AND KINGS FOOD MARKET.)

KOSHER SALT AND PEPPER
FRESH HERBS

