

#149 MARCH 27, 2024

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



SPINACH SALAD WITH WARM BACON DRESSING INGREDIENTS

- 8 SLICES BACON, CUT INTO ½-INCH PIECES
- ¼ CUP FINELY CHOPPED SHALLOTS, FROM 1 TO 2 SHALLOTS
- 2½ TABLESPOONS CIDER VINEGAR
- 1½ TABLESPOONS HONEY
- 1½ TEASPOONS DIJON MUSTARD
- HEAPING ¼ TEASPOON SALT
- SEVERAL GRINDS FRESH BLACK PEPPER
- 6 OZ (ABOUT 8 CUPS) BABY SPINACH
- 8 OZ WHITE BUTTON OR BABY BELLA MUSHROOMS, THINLY SLICED (ABOUT 2 CUPS)
- 3 HARD OR SOFT BOILED EGGS, THINLY SLICED OR CUT INTO WEDGES

DIRECTIONS

- PLACE THE BACON IN A MEDIUM NONSTICK SKILLET AND FRY OVER MEDIUM HEAT, STIRRING OCCASIONALLY, UNTIL CRISP, 8 TO 10 MINUTES.
- WHILE THE BACON COOKS, START THE DRESSING: IN A LARGE BOWL, WHISK TOGETHER THE VINEGAR, HONEY, MUSTARD, SALT, AND PEPPER. SET ASIDE.
- USING A SLOTTED SPOON, TRANSFER THE COOKED BACON TO A PAPER TOWEL-LINED PLATE.
- POUR THE BACON FAT INTO A HEATPROOF BOWL, THEN RETURN 4 TABLESPOONS OF THE BACON FAT TO THE SKILLET. (YOU CAN DISCARD THE REMAINING BACON FAT OR SAVE IT IF YOU'D LIKE IT FOR COOKING.) ADD THE SHALLOTS TO THE SKILLET AND COOK OVER LOW HEAT, STIRRING FREQUENTLY, UNTIL SOFTENED, 1 TO 2 MINUTES. DO NOT BROWN.
- ADD THE BACON FAT AND SHALLOTS FROM THE SKILLET TO THE VINEGAR MIXTURE AND WHISK TO COMBINE. ADD THE SPINACH AND MUSHROOMS AND TOSS TO COAT EVENLY. TASTE AND ADJUST THE SEASONING WITH SALT AND PEPPER, IF NECESSARY. DIVIDE THE SALAD BETWEEN 4 PLATES OR BOWLS; EVENLY DIVIDE THE EGG AND COOKED BACON AMONG THEM.

In your Box This Week!

SMALL

- BROCCOLI DI CICCIO
- RED KALE*
- SPINACH*
- SWISS CHARD*
- MICROGREENS*
- JERUSALEM ARTICHOKE

MEDIUM

- BROCCOLI RABE*
- GREEN GARLIC
- SPINACH*
- SWISS CHARD*
- WATERMELON
- RADISH
- RICE*
- MICROGREENS*

LARGE

- BROCCOLI
- CHERRY TOMATOES
- COLLARDS*
- CREMINI MUSHROOMS
- GREEN ONIONS*
- RED CABBAGE
- SHALLOTS*
- SPINACH*
- SWISS CHARD*
- RICE*
- MICROGREENS*



A Gardener's Box is a perfect gift

We are all loving the little hints of spring and getting excited to plan our own home gardens.

Blue Moon Acres has organic transplants available now! For a limited time we have our own seedlings available for purchase. Plan your garden this spring with our veggie, herbs and edible flowers. Log on to: Bluemoonacres.com/store and go to live plants, a la carte transplants. Happy garden shopping!

We're now offering our Gardener's Box full of vegetable and herb transplants ready to be planted in your garden this spring! All transplants are grown from Certified Organic seed and our own special blend of soil, perfect for starting plants! Box includes: 4 heirloom tomatoes, 3 red salanova lettuce, 3 green salanova lettuce, 3 rainbow chard, 3 curly kale, 3 parsley, 3 basil, 1 mint pot, 3 zucchini, and 3 cucumbers. Order deadline for our Gardener's Box is March 29 at 12pm. Transplants will be ready for pick up or delivery mid-May. We will contact you with an exact date once the transplants are ready to be safely planted in your garden.

Transplant Sale!



Time to start your garden planning...
Our annual Gardeners Box and Transplant sale is here!

