

#151 APRIL 10, 2024

# BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



Announcing the re-opening of our NJ Market!  
Every Friday 9-5  
Saturdays 9-3 (beginning April 20)

**This week our Large Boxes are getting RAMPS! What is a Ramp?**

Ramps are the gorgeous, perfect little cousin of the onion, so use them anywhere you might use other alliums. Ramps taste stronger than a leek, which generally has a mild onion flavor, and they're more pungently garlicky than a scallion. Both the greens and the lower white stalks are edible.

### How to Make Ramp Compound Butter:

#### Ingredients:

- 1 1/2 pound ramps, trimmed and cleaned
- 4 pounds unsalted butter, cut up and at room temperature
- 2 lemons, zested and juiced
- Salt and pepper to taste
- Thyme (optional)

#### Directions:

- Trim the ends off of the ramps and clean them well under cold, running water.
- Blanch them quickly (30 seconds) by dropping the ramps in a large pot of salted, boiling water, and then shock them in ice water.
- Drain the ramps, squeezing as much liquid out as you can. With a sharp knife, thinly slice the ramps.
- In a large bowl (or Kitchenaid with a paddle), mix well butter, lemon juice, lemon zest, ramps, salt, and pepper.
- On sheets of parchment, form logs of butter of approximately 1/2 pound each, and roll the parchment tightly around the butter.
- Put the butter logs in two sets of freezer bags and seal tightly, removing all the air, and store in the freezer.

*In your  
Box This  
Week!*

Green Garlic  
Baby Heads of Lettuce\*  
Rainbow Chard\*  
Arugula\*  
Microgreens\*

#### Small

Artichokes  
Microgreens\*  
Baby Heads of Lettuce\*  
Rainbow Chard\*  
Red Mustard\*  
Arugula\*  
Black and Tan Rice\*

#### Medium

Microgreens\*  
Green Peppers  
Baby Heads of Lettuce\*  
Rainbow Chard\*  
Arugula\*  
Ramps  
Red Kale\*  
Red Onions  
Shallots\*  
Black and Tan Rice\*  
Cremini Mushrooms

#### Large



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## Asparagus and Ramp Soup With Yogurt

### Directions

Cut the top inch off of each asparagus stalk. Bring a large pot of salted water to a boil over high heat. Have a large ice bath ready. Add asparagus tips and cook until bright green and tender, about 1 minute. Transfer to ice bath until chilled. Dry carefully and reserve. Add asparagus stalks to water and cook until bright green and tender, about 2 minutes. Transfer to ice bath to chill. Transfer chilled stalks to jar of a blender.

Set aside 8 ramps (if using scallions, set aside 2 whole sliced scallions). Heat 1 tablespoon butter in a large skillet over medium-high heat until foaming subsides. Add remaining ramps and season with salt and pepper. Cook, stirring and tossing frequently, until tender and lightly browned. Transfer to blender jar. Add broth and yogurt to blender. Blend on high speed until completely smooth, stopping to scrape down sides and adding water as necessary until rich, soupy consistency is reached.

With blender running, slowly drizzle in olive oil. Season to taste with salt and pepper, then strain through a fine mesh strainer if smoother texture is desired.

Transfer to a medium saucepan and heat, stirring frequently. When ready to serve, stir in lemon juice. Melt remaining butter in a large skillet. Sauté ramps and asparagus tips until lightly browned then transfer to a plate. Ladle soup into individual bowl. Garnish with sauteed ramps, asparagus, chopped mint, and an extra drizzle of olive oil (be generous). Serve immediately.



### Ingredients

- 2 pounds asparagus stalks, fibrous root end trimmed
- Kosher salt
- 1 pound trimmed ramps, divided (see note)
- 2 tablespoons unsalted butter
- Freshly ground black pepper
- 2 cups vegetable or low-sodium chicken broth
- 1 cup plain yogurt
- 1/4 cup extra-virgin olive oil, plus more for drizzling
- 1 tablespoons juice from 1 lemon
- 2 tablespoons chopped mint

**OUR TRANSPLANT SALE HAS BEEN EXTENDED! IF YOU MISSED THE DEADLINE, NOW IS YOUR CHANCE TO ORDER AGAIN! WE ALSO HAVE THE GARDENER'S BOX STILL AVAILABLE. THIS IS THE BEST GIFT FOR A GARDENER YOU LOVE! ORDER TODAY**

