

#252 · MARCH 20, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



BEET HASH WITH RUNNY EGGS

DIRECTIONS

1. In a high-sided skillet, cover beets and turnips with water and bring to a boil. Season with salt and cook until tender, about 7 minutes. Drain and wipe out skillet.
2. Heat oil in skillet over medium-high heat. Add boiled beets and turnips and cook until turnips begin to turn golden, about 4 minutes.
3. Reduce heat to medium, add onion, and cook, stirring, until tender, about 4 minutes. Stir in parsley.
4. Make four wells in the hash. Crack one egg into each and top with salt & pepper. Cover and cook until whites set but yolks are still runny, 3-5 minutes. Garnish with additional parsley if desired.

INGREDIENTS

- 1 pound beets about 4, peeled and diced
- 1/2 pound turnips about 2, peeled and diced
- Sea salt and freshly ground black pepper
- 1 tablespoons extra-virgin olive oil
- 1 small onion diced
- 2 tablespoons chopped fresh parsley
- 4 large eggs

<https://theeverykitchen.com/beet-hash-with-runny-eggs/#wprm-recipe-container-6002>



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BUTTERMILK FRIED OYSTER MUSHROOMS

DIRECTIONS:

1. Oven method: Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper or lightly grease it.
2. Air-fryer method: Preheat your air fryer to 370°F (188°C).
3. In a large bowl, mix the plant-based milk and lemon juice (this will result in vegan buttermilk). Add the oyster mushrooms and toss to evenly coat. Marinate in the buttermilk for 15 minutes, tossing halfway through. (The buttermilk may separate—this is totally OK. You can just whisk it back together if needed.)
4. In another large bowl, whisk together the flour, salt, paprika, pepper, garlic powder, and onion powder. Take a mushroom from the buttermilk mixture and toss it in the flour mixture. Shake off the excess flour, then dunk it back into the buttermilk mixture, and then again in the flour mixture. Set aside on the prepared baking sheet in a single layer or on a plate if using the air fryer. repeat with the remaining mushrooms, giving each a double coating.
5. Oven method: spray the mushrooms generously with cooking spray on all sides. Bake for 10 minutes, flip, spray the tops with more oil (making sure to coat any powdery spots), and continue to cook for another 8–15 minutes, until golden brown and crispy.
6. Air-fryer method: Grease the bottom of the air-fryer basket. Lay the coated mushrooms in the basket in a single layer—do not overcrowd (you may need to work in batches). spray the tops generously with cooking spray. Air-fry for 5 minutes, flip, spray with more oil (making sure to coat any powdery spots), and continue cooking for another 5–10 minutes, until golden brown and crispy.

INGREDIENTS

- 1 cup plant-based milk, (such as oat or soy)
- 1 tablespoon lemon juice
- 4 oz oyster mushrooms, cleaned and pulled apart into large chunks
- 1 ½ cups all-purpose flour, (gluten-free all-purpose flour blend if preferred)
- 1 ½ teaspoons salt
- 1 ½ teaspoons paprika
- ¾ teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Cooking spray

<https://itdoesnttastelikechicken.com/buttermilk-fried-oyster-mushrooms-vegan-fried-chicken/#recipe>



In your Box This Week!

Microgreens*
Baby Lettuce Heads*
 Beets
 Carrots*
 Leafy Greens*
 Cilantro*
 Small

Microgreens*
Baby Lettuce Heads*
 Lettuce Mix*
 Beets
 Carrots*
 Celery
 Green Onions*
 Leafy Greens*
 Cilantro*
 Medium

Microgreens*
Baby Lettuce Heads*
 Lettuce Mix*
 Beets
 Avocado
 Broccoli
 Carrots*
 Purple Daikon Radish
 Green Onions*
 Spinach
 Leafy Greens*
 Parsley*
 Oyster Mushroom
 Large



Buckingham Market Hours:
 Fridays 9am-3pm

