

#257 · APRIL 24, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

INGREDIENTS

- 5 ehuru pods (calabash nutmeg)
- 1 cup unsalted butter (8 ounces), at room temperature
- 1 teaspoon fine sea salt
- 1 1/2 tablespoons sorghum syrup or dark wildflower honey, such as buckwheat honey
- 1/4 cup mixed fresh edible flowers (such as calendula, lavender flowers, chive blossoms, and/or flowering thyme), divided
- Flaky sea salt, for serving

<https://www.foodandwine.com/recipes/ehuru-and-wildflower-honey-butter>



EHURU AND WILDFLOWER HONEY BUTTER

DIRECTIONS

1. Heat ehuru pods in a small saucepan over medium-low. Toast until ehuru pods are dark brown in spots, about 4 minutes, turning once halfway through. Working quickly with 1 pod at a time (the seeds are easier to peel when warm), place ehuru pod on top of a clean kitchen towel. Stand pod on its longest and narrowest side, using the flat side of a chef's knife to firmly hold pod in place. Smash flat side of the blade against the pod, cracking the pod along its natural seam. Pry off shell completely with a paring knife, and release seed inside. Discard shells. Place seeds in a spice grinder, and process until medium-coarse granules form, about 10 seconds.
2. Using a rubber spatula, stir together ground ehuru seeds, butter, sea salt, and sorghum syrup until thoroughly blended. Gently stir in 3 tablespoons flowers. Transfer the butter into a serving vessel, and serve immediately. To store, spoon butter onto a sheet of plastic wrap, roll into a log, and refrigerate up to 1 week. Freeze, wrapped in plastic wrap, up to 1 month. Before serving, bring to room temperature, and sprinkle with remaining 1 tablespoon flowers and flaky sea salt.

Our Pennington Market is OPEN for the season!

Visit us this season for all the best harvests from our Certified Organic fields and greenhouses.

We've partnered again with local growers and makers to fill out our shelves and coolers to make our market a one stop shop.

Pennington Market hours:

Fridays 9am-5pm

Saturdays 9am-3pm

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PERFECT ROASTED FINGERLING POTATOES

DIRECTIONS:

1. Preheat the oven to 400°F (204°C). If using a cast iron pan, place it in the oven to warm while you prepare the potatoes. If using a baking sheet, line it with parchment paper or aluminum foil and slide it into the oven to warm up.
2. In a large bowl, toss the halved potatoes and unpeeled garlic cloves (optional) with the oil, salt, and pepper.
3. When the oven is hot, and the potatoes are well tossed, carefully add them to the cast iron pan, then use kitchen tongs to arrange them into one layer with all cut sides facing down. If you run out of space, it's okay if a few potatoes pile up the sides or on top of each other.
4. Roast the potatoes for 15 minutes, and then check for browning. If the potatoes have not yet turned a golden brown on the bottom, place them back into the oven for another 5 to 10 minutes. When the potatoes are mostly golden brown on the cut side, stir them around the pan, moving any potatoes that have no color on them into the middle of the pan (where it is hottest), and then continue to roast until the potatoes are fork tender and golden brown.
5. While the potatoes roast, make the dipping sauce. In a medium bowl, stir together the mayonnaise, sour cream, mustard, 1 tablespoon vinegar, minced pickles, dill, egg, a pinch of salt, and a pinch of pepper. Taste and adjust with more vinegar, salt, and/or pepper. For an extra smoky kick, stir in a pinch of smoked paprika.
6. If you roasted garlic cloves alongside the potatoes, when the potatoes are finished, and the garlic cloves are cool enough to handle, squeeze the soft roasted garlic out of the peel and mince with a knife. Stir the minced roasted garlic into the sauce.
7. To finish the potatoes, when roasted and while still hot in the oven, toss them with the vinegar and smoked paprika. Taste, then adjust with additional vinegar and paprika. Finish with a little flaky salt sprinkled on top.

INGREDIENTS FOR THE POTATOES

- 1 ½ pounds (680g) fingerling potatoes, scrubbed, halved lengthwise
- 2 to 3 small unpeeled garlic cloves, optional
- 2 tablespoons avocado oil or vegetable oil
- 1/2 teaspoon fine sea salt
- 1/2 teaspoon fresh ground black pepper
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon smoked paprika, or more to taste
- Flaky sea salt for serving

POTATO DIPPING SAUCE

- 1/4 cup (56g) mayonnaise
- 1/4 (56g) cup sour cream
- 1 teaspoon Dijon or yellow mustard
- 1 tablespoon apple cider vinegar
- 1/2 medium dill pickle
- 2 tablespoons chopped fresh dill
- 1 large hard-boiled egg, chopped small, optional

<https://www.inspiredtaste.net/41722/roasted-fingerling-potatoes/>



In your Box This Week!

Microgreens*
Lettuce Mix*
Leafy Greens*
Parsley*
Fingerling Potatoes

Small

Microgreens*
Lettuce Mix*
Parsley*
Edible Flowers*
Fingerling Potatoes
BMA Black and Tan Rice*

Medium

Microgreens*
Lettuce Mix*
Leafy Greens*
Broccoli
Hakurei Turnips*
Spinach
Zucchini
Parsley*
Edible Flowers*
Fingerling Potatoes
BMA Black and Tan Rice*

Large

Buckingham Market Hours: Fridays 9am-3pm

Pennington Market Hours: Fridays 9am-5pm
Saturdays 9am-3pm



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