

#275 · AUGUST 28, 2026

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!

TENNESSEE ONIONS

DIRECTIONS

- Heat the oven to 350°F. Lightly coat a 9x13-inch baking dish with cooking spray. Separate 3 pounds sliced Vidalia onions into rings and place in a large bowl. Add 1 1/2 teaspoons kosher salt, 1 teaspoon dry mustard powder, 1 teaspoon garlic powder, 1 teaspoon smoked paprika, and 1/4 teaspoon cayenne pepper, and toss to coat.
- Arrange half of the onion rings in an even layer in the baking dish. Sprinkle evenly with 2 ounces shredded mild cheddar cheese and 2 ounces shredded smoked Gouda cheese (about 1/2 cup each).
- Arrange the remaining onions on top and sprinkle with the remaining 2 ounces each shredded mild cheddar and smoked Gouda. Sprinkle evenly with 1 1/4 ounces grated Parmesan cheese. Scatter 4 tablespoons diced unsalted butter on top.
- Cover the baking dish with aluminum foil. Bake until the onions are softened and the casserole is bubbling, about 45 minutes. Uncover and bake until the cheese on top is melted and browned in spots, about 30 minutes more. Sprinkle with 2 tablespoons finely chopped fresh parsley leaves if desired.

INGREDIENTS

- Cooking spray
- 3 pounds Vidalia or sweet onions (about 4 large), cut crosswise into 1/4-inch-thick slices
- 1 1/2 teaspoons kosher salt
- 1 teaspoon dry mustard powder
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper (optional)
- 4 ounces mild cheddar cheese, shredded (about 1 cup), divided
- 4 ounces smoked Gouda or cheddar cheese, shredded (about 1 cup), divided
- 1 1/4 ounces grated Parmesan cheese (about 1/3 cup store-bought grated)
- 4 tablespoons (1/2 stick) unsalted butter, diced
- 2 tablespoons finely chopped fresh parsley leaves, for garnish (optional)

<https://www.thekitchn.com/tennessee-onions-recipe-23720719>

Produce Box Pickup Locations:

Did you know we offer several locations to pickup your Produce Box?

Pennington Farm:

Located on our Pennington Farm. You can also shop our seasonal Market when you pick up!

Odd Bird Brewing:

Located in the scenic town of Stockton, NJ. Grab a pint while you grab your box!

Buckingham Farm:

Located on our Buckingham Farm. We also operate a pop-up market here year round on Fridays!

ShopRite Yardley and Flemington:

We're now offering a limited number of boxes right in the Produce Department. The best part - you don't even need to order ahead! You can just grab a box while you're doing your weekly shopping in the store! Boxes arrive fresh every Friday morning.



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FOLLOW US FOR UPCOMING DISCOUNTS AND SPECIAL NEWS ABOUT OUR FARM. [HTTPS://BLUEMOONACRES.COM](https://bluemoonacres.com)

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JALAPENO HOT SAUCE

DIRECTIONS:

1. Remove the stems from the jalapeños and slice each in half lengthwise. Use a spoon to remove the seeds for less heat if desired.
2. Add the jalapeños to a blender along with the garlic, salt, 2 tablespoons vinegar and water.
3. Blend on high until totally smooth. This may take several minutes depending on your blender. Taste and add more salt and/or vinegar if desired.
4. Transfer hot sauce to a jar and refrigerate for up to 3 months.
5. If desired, you can ferment the hot sauce by leaving the jar out at room temperature, covered, for about a day. This will give it a deeper, more interesting flavor. Refrigerate after fermenting.
6. You can also cook the hot sauce for a milder, more mellow flavor. Pour the mixture into a sauce pan and cook, stirring constantly, over medium heat until the color changes to a deeper, duller green; about 2 minutes. Remove from heat and allow to cool before transferring to a jar.
7. All three methods produce excellent results. Experiment with them until you find what flavor works best for you!

INGREDIENTS

- 1 pound jalapeño peppers or other hot peppers
- 2 garlic cloves large, peeled
- 1 tablespoon Kosher salt *(see note)
- 2-4 tablespoons white vinegar to taste
- $\frac{1}{4}$ cup water

<https://coleycooks.com/jalapeno-hot-sauce/>



In your Box This Week!

Microgreens*
Baby Heads of Lettuce*
Cherry Tomatoes*
Green Onions*
Jalapeños*
Yellow Onions*

Small

Microgreens*
Baby Heads of Lettuce*
Cherry Tomatoes*
Jalapeños*
Yellow Onions*
BMA Medium Grain
Brown Rice*

Medium

Microgreens*
Cherry Tomatoes*
Jalapeños*
Baby Heads of Lettuce*
Eggplants*
Parsley*
BMA Medium Grain
Brown Rice*

ShopRite

Microgreens*
Baby Heads of Lettuce*
Leafy Greens*
Cherry Belle Radishes*
Cherry Tomatoes*
Green Beans*
Scallions*
Yellow Onions*
Zucchini*
Thyme*
BMA Medium Grain
Brown Rice*

Large



Buckingham Market Hours: Fridays 9am-3pm

Pennington Market Hours: Fridays 9am-5pm

Saturdays 9am-3pm

