

Yukon Potato Seasoned Wedges

*1 ½ pounds potatoes, cut into wedges *1 Tbsp. olive oil *1/4 cup dry bread crumbs *1 ½ tsp. paprika *3/4 tsp. salt *1/4 tsp. dried oregano *1/4 tsp. dried thyme *1/4 tsp. dried cumin *1/8 tsp. pepper *1/8 tsp. cayenne pepper

In a large bowl, toss potatoes with oil. Combine the remaining ingredients; sprinkle over potatoes & toss to coat. Arrange potatoes in a single layer in a 15x10x1-in. baking pan coated with cooking spray. Bake, uncovered, at 425° for 40-45 minutes or until tender, stirring once.

Garden to Doorstep Organics

Cranberry Cream Cheese Muffins

*1 cup butter, softened *1 pkg. (8 ozs.) cream cheese, softened *1 ½ cups sugar *4 eggs *1 ½ tsp. vanilla extract *2 cups flour *1 ½ tsp. baking powder *1/2 tsp. salt *2 cups cranberries *1/2 cup chopped pecans *2 cups confectioners' sugar *3 Tbsp. milk

Preheat oven to 350°. In a large bowl, cream butter, cream cheese & sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder & salt; stir into creamed mixture just until moistened. Fold in cranberries & pecans. Fill greased or paper-lined muffin cups three-fourths full. Bake 20-25 minutes or until a toothpick inserted in the muffins comes out clean. Cool 5 minutes before removing from pans to wire racks. Combine confectioners' sugar & milk; drizzle over muffins.

Potato, Veggie Bacon & Romaine Salad

*2 lbs. potatoes *1 pkg. veggie bacon (we love Morning Star veggie bacon) *1 clove garlic, finely minced *1/4 veggie broth *3 Tbsp. cider vinegar *1 Tbsp. dried parsley *6 romaine lettuce leaves, washed & cut into chiffonade (cut into long thin strips by stacking the leaves, rolling them tightly, then slicing the leaves perpendicular to the roll) *salt & pepper
Boil potatoes, in their skins for about 35 to 40 minutes or until just tender (but not mushy). Drain & let cool 10 minutes or until you can handle them to peel. Meanwhile cook the veggie bacon according to box instructions. Remove 1/3 for garnish, leaving remaining in skillet. When potatoes are cool enough, but still warm, peel & cut them into 1/2 inch cubes & transfer them to a mixing bowl with romaine lettuce. Reheat bacon in skillet. Add garlic, broth & vinegar & bring to a boil. Remove skillet from heat & add parsley, salt & pepper & immediately toss with potatoes & romaine lettuce. Sprinkle reserved veggie bacon over the top & serve immediately.

Crunchy Romaine Salad

*1 cup white sugar *3/4 cup canola oil *1/2 cup red wine vinegar *1 Tbsp. soy sauce *salt & pepper to taste *1 (3 oz.) pkg. ramen noodles *1/4 cup unsalted butter *1 cup chopped pecans *1 bunch broccoli, coarsely chopped *1 head romaine lettuce, torn into bite-size pieces

Combine sugar, oil, vinegar, soy sauce, salt & pepper in a jar with a tight-fitting lid; shake until well blended. Break ramen noodles into small pieces, discarding flavor packet. Melt butter in a skillet over medium heat; cook & stir noodles & pecans until browned, about 5 minutes. Drain on paper towels & allow to cool.

Combine noodles, pecans, broccoli & romaine lettuce in a bowl; toss gently. Dress with 1 cup, or more, of dressing; toss to coat.

Thai Broccoli & Peanut Stuffed Spaghetti Squash

*1 spaghetti squash *1 small broccoli crown, broken into florets *1-2 tsp. sesame oil *1 garlic clove, minced *salt & pepper to taste *3 Tbsp. creamy peanut butter *1 Tbsp. soy sauce *1 Tbsp. maple syrup *1 Tbsp. lime juice *1-2 Tbsp. water, as needed *2 Tbsp. roasted peanuts, chopped

Preheat oven to 375°. Carefully cut squash in half, length-wise. Scoop out seeds, but leave the inner pulp. Pour 1/2 cup of water into a baking dish & place squash halves, cut side down, into the baking dish. Roast until tender, about 40-45 minutes. Remove from oven & transfer squash halves to a dish to cool for a few minutes. When squash has about 20 minutes of roasting time left, begin preparing the broccoli. Place broccoli, oil & garlic into roasting pan or oven-safe skillet & toss until broccoli is well coated. Place in the oven with spaghetti squash & roast until tender-crisp, about 15 minutes. Remove from oven & season with salt & pepper. While broccoli & squash roast, whisk peanut sauce ingredients together in a small bowl. Thin with as much water as needed. Gently rake the insides of spaghetti squash with a fork to create a noodle-like texture. Top with broccoli, peanut sauce & peanuts.

Storage Tips

Watermelon: A ripe watermelon will have a yellowish-white resting spot, opposed to a white or pale green spot (where the melon rested on the ground). If it is not yet ripe, give it a few days. Also, a soft “give” when you press the blossom end of the melon (opposite the stem end), indicated ripeness. Store watermelon in the refrigerator & once cut, be sure to wrap in plastic or foil & store in refrigerator.

Bananas - Store in a cool area. Do not refrigerate. Wrap the stems of the bananas with plastic wrap.

Cranberries - You can **keep** fresh, raw **cranberries** in the refrigerator for 3-4 weeks. Refrigerate in a plastic bag or covered container. You can also freeze fresh **cranberries**. They'll **keep** well for about 10-12 months in the freezer.

Lettuce: Pat the lettuce dry with a paper towel. Wrap lettuce in a paper towel & store in an airtight plastic contain (you can use a plastic bag too). Store in the refrigerator.

Broccoli - To **store**, mist the unwashed heads, wrap loosely in damp paper towels, and refrigerate. You can also store unwashed broccoli in a plastic bag in the refrigerator.

Spaghetti Squash: Store squash in a cool, dry place. Cut squash should be tightly wrapped in plastic wrap and refrigerated.

Potatoes - Store in a well-ventilated area so they stay fresh longer. Do not refrigerate. Place them in a metal basket or rack, a wooden crate or a cardboard box with holes. Keep out of sunlight & in a cool, dark & slightly humid place, like a basement, unheated closet or cupboard.