

Storage Tips

Oranges: Store unwashed in the crisper drawer of your refrigerator.

Cantaloupe: Whole, ripe melons can be stored in the refrigerator. Once cut, melon should be sealed in an airtight container or wrapped tightly and stored in the refrigerator.

Onions - Store in a dark, cool, well-ventilated area. Punch holes in a paper bag (if you have a hole punch, that works great). Place onions in the bags and paperclip them closed. Store in a basement or any other darker, cooler place. Do not refrigerate them.

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.

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

Zucchini: Store in the crisper drawer of your refrigerator. Wash just before use.

Sprouts: Store them properly because they are highly perishable. Rinse them under cool water to thoroughly clean them. Dry them in a paper towel & let them air dry for a while. Store them in plastic bags & store them in the crisper drawer of your refrigerator.

Happy Thanksgiving from Garden to Doorstep Organics

Orange Romaine Salad

*1/4 cup red wine vinegar *3/4 cup vegetable oil *1 Tbsp. honey *1/2 tsp. salt
*1/4 tsp. pepper *1/4 onion minced *1 large romaine lettuce, torn into pieces *3
oranges, peeled & thinly sliced

In a small container with a tight-fitting lid, combine the vinegar, oil, honey, salt,
pepper & onion. Close the lid & shake vigorously to blend. Place the romaine
lettuce into a large serving bowl. Sprinkle with dressing & toss to coat. Add orange
slices & toss gently. Top with sprouts & serve immediately.

**We included 2 Butternut Squash recipes. One is a little
more sweet & the other more savory. We hope you enjoy
them!**

Roasted Butternut Squash with Smoked Paprika

*2 ¼ pounds butternut squash, peeled & cubed *1 Tbsp. olive oil *3/4 tsp. smoked
paprika *1/2 tsp. salt *1/2 tsp. pepper

Preheat the oven to 375 degrees. Lightly coat a large baking sheet with cooking
spray. Cut the butternut squash into ¾-inch cubes. Place the butternut squash in a
large bowl & toss with the olive oil, smoked paprika, salt & pepper. Transfer the
squash to the prepared baking sheet. Roast until the squash is tender, but not
mushy, 15 to 20 minutes. Serve.

Cinnamon Maple Roasted Butternut Squash

*4 cups cubed butternut squash (peeled & seeded) *1 Tbsp. olive oil *1 Tbsp. maple
syrup *1/4 tsp. salt *1/4 tsp. cinnamon *1 pinch cayenne

Preheat oven to 425 degrees. Line a baking sheet with foil & spread the butternut
squash cubes on the baking sheet. Drizzle with olive oil & maple syrup. Sprinkle with
salt, cinnamon & cayenne. Toss the squash with clean hands to evenly coat. Roast
for 30 minutes. Remove & turn on broiler. Place under broiler for 1-2 minutes to
caramelize (the squash should be golden brown). Serve warm.

Oregano Garlic Zucchini

*1/2 tsp. minced garlic *1 Tbsp. canola oil *2
zucchini, sliced *1/2 tsp. dried oregano *1/4 tsp.
salt *dash of pepper

In a large skillet, cook & stir the garlic in oil over
medium heat for 1 minute. Add the zucchini,
oregano, salt & pepper. Cook & stir for 4-6 minutes
or until zucchini is crisp-tender.

Chili Lime Cantaloupe

*1/2 cantaloupe * 1 ½ to 2 Tbsp. lime juice *1/2
Tbsp. honey *1/8 tsp. salt *1/8 tsp. crushed red pepper
Cut the cantaloupe in half & scrape out the seeds with a
spoon. Reserve half of the cantaloupe for breakfast or other
meals. Take the remaining half & cut it into quarters. Using
a sharp knife, carefully run the knife between the flesh &
the rind. Once the rind is removed, slice the melon into thin
pieces. In a small bowl. Combine the lime juice, honey, salt
& crushed red pepper. Stir until the honey is dissolved. Pour
the dressing over the sliced cantaloupe & toss to coat the
melon in the dressing. Serve immediately, or chill until
ready to eat. Give the melon a brief stir before serving.

*“A thankful receiver bears a
plentiful harvest”*

William Blake

How about this for a possible Thanksgiving drink?

Cantaloupe Agua Fresca

*1 cantaloupe, cut into chunks *1 ½ cups water *1 ½ Tbsp. lime juice *2 ½ Tbsp. sugar (or more to taste) *ice for serving *mint leaves optional for garnish
In a blender, puree cantaloupe until smooth. Pour through a fine strainer to separate the pulp. Discard pulp, or freeze into ice cubes for your drink. Pour
liquid cantaloupe into a large pitcher. Add water & lime juice. Stir to combine. Sweeten with sugar according to taste. Keep chilled in the fridge until
ready to serve. Serve with cantaloupe chunks, plenty of ice, and a sprig of mint (optional).