

Garden to Doorstep Organics

Referral Extravaganza

We are kicking off a super fun and exciting new promotion. Word of mouth and referrals are extremely important to our success at GTDO. We appreciate all the great things that you have said about us and all the people that you have referred already. Our new “Referral Extravaganza” is the biggest promotion that we have ever done.

*For every subscription referral that you get us we will give you your next box for **Free**.*

THAT IS RIGHT COMPLETELY **Free**.

Your name will also be put in a drawing. We are going to have a celebration every time we hit 50 new subscriptions. When we hit these levels we are going to have a party. The most exciting part of the celebration for you will be the fabulous drawings we will have. Free boxes will be given away and even subscriptions!! Every 50 subscriptions another party!

Thank you again for everything that you have done and let's have some fun!!!

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Sautéed Summer Squash with Onions

*2 Tbsp. olive oil *1/2 onion, finely chopped *2 cloves garlic, minced *2 yellow squash, cut into ¼ inch dice *1 green pepper, cut into ¼ inch dice *salt & pepper *1 tsp. dried parsley
Heat the olive oil in a large, heavy skillet over medium heat & add the onion. Stir often & cook until tender, five to eight minutes.
Add the garlic, yellow squash, green pepper & about 3/4 teaspoon of salt. Turn the heat to medium-high & cook, stirring, until the squash is translucent & the green pepper tender, about 10 minutes. Add pepper, taste & adjust salt. Stir in the parsley & remove from the heat. Serve as a side dish, or use it as a filling for a vegetable tart, gratin or frittata.

Grilled Yellow Squash

*2 yellow squash *1/4 cup olive oil *1 clove garlic, crushed *salt & pepper to taste
Preheat the grill for medium heat. Cut the squash horizontally into 1/4 inch to 1/2 inch thick slices so that you have nice long strips that won't fall through the grill. Heat olive oil in a small pan & add garlic cloves. Cook over medium heat until the garlic starts to sizzle & becomes fragrant. Brush the slices of squash with the garlic oil & season with salt & pepper. Grill squash slices for 5 to 10 minutes per side, until they reach the desired tenderness. Brush with additional garlic oil & turn occasionally to prevent sticking or burning.

Potato, Yellow Squash & Parmesan Soup

*2 Tbsp. olive oil *1 onion, finely chopped *1 carrot, finely chopped *3 cloves garlic, minced *2 yellow squash, unpeeled & cut into ½ inch cubes *2-3 red potatoes, peeled & cut into ½ inch cubes *3 cups veggie broth *1 tsp. dried thyme *3 Tbsp. parmesan cheese, plus more for serving *salt & pepper
Heat the oil in a large pot over medium heat. Add the onion, carrot & garlic. Cook, stirring often, until the onions are translucent, about 5 minutes. Stir in the yellow squash & potato. Add enough broth to barely cover the vegetables. Add the thyme & bring to a boil over high heat. Reduce the heat to low. Simmer, partially covered, until potatoes are tender, about 15 minutes. Stir in the cheese. Heat until hot, but do not boil. Season to taste with salt & pepper. Ladle into soup bowls & sprinkle each serving with thyme. Serve hot.

Pear & Romaine Salad

*1 Tbsp. lemon juice *1 Tbsp. rice vinegar *1 Tbsp. white balsamic vinegar *1 Tbsp. honey *1/2 tsp. salt *1/2 tsp. Dijon mustard *1/4 tsp. pepper *2/3 cup coarsely chopped peeled pear *1/3 cup olive oil
SALAD: *1 pear, thinly sliced *1 Tbsp. lemon juice *6-7 cups torn romaine lettuce *salt & pepper to taste *1 cup glazed pecans *1 cup crumbled Gorgonzola cheese
Place the first eight ingredients in a blender; cover & process until smooth. While processing, gradually add oil in a steady stream. For salad, toss sliced pear with lemon juice. In a large bowl, toss romaine with 1/2 cup dressing; season with salt & pepper to taste. Top with pear, pecans & cheese. Serve immediately with remaining dressing on the side.

Green Bean & Red Potato Sauté

*1 lb. red potatoes, halved *1 pound green beans, trimmed *1 ½ tsp. olive oil *1 clove garlic, minced * salt & pepper to taste *1 tsp. dried basil
Bring a large pot of salted water to a boil. Add potatoes & cook about 15 minutes or until almost tender. Add beans, cook about 3 minutes or until tender. Drain well. In a large skillet, heat the oil over medium heat. Add garlic & cook, stirring for 30 seconds. Add the potatoes, beans & salt & pepper to taste. Cook about 2 minutes or until heated through; tossing to coat. Add basil & toss once more before serving.

“There is a sunrise & a sunset every single day, and they are absolutely free. Don't miss so many of them”

Jo Walton

Storage Tips

Pears - Store at room temperature until ripe — to hasten ripening, place pears in a paper bag at room temperature. Once ripe, place pears in a plastic bag and refrigerate.

Plums: Put them in the crisper section of the refrigerator.

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.

Peppers - Store in plastic bag in the crisper drawer of refrigerator. To freeze: slice or chop peppers, spread in a single layer on cookie tray and freeze, then promptly place in airtight containers or heavy-duty freezer bags and return to freezer.

Cucumbers - wrap cucumbers individually in a paper towels & then place in a plastic bag & store in the crisper drawer of the refrigerator.

Green Beans: Store unwashed green beans in a reusable container or plastic bag in the refrigerator crisper.

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

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