

Storage Tips

Pluots - Put them in the crisper section of the refrigerator.

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

Tomatoes - Do NOT refrigerate. Keep them at room temperature on the counter away from direct sunlight.

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

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.

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.

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.

Grilled Peppers & Potatoes

*7 red potatoes, cut into wedges *2 peppers, sliced *1 onion, cut into thin wedges *2 Tbsp. olive oil *5 gloves of garlic, thinly sliced

In a large bowl, combine all ingredients. Divide between two pieces of heavy-duty foil (about 18 in. square). Fold foil around potato mixture & crimp edges to seal. Grill, covered, over medium heat 40-45 minutes or until potatoes are tender. Open foil carefully to allow steam to escape.

Roasted Pepper & Grape Tomato Pasta

*1 pint grape tomatoes, cut in half *1 pepper, seeded & cut into 1 inch pieces *1 onion, cut into 1 inch chunks *2 Tbsp. olive oil *salt & pepper *8 ozs. bow-tie pasta *1 Tbsp. dried basil *grated Parmesan-Reggiano for serving
Preheat the oven to 375 degrees. Toss together the tomatoes, bell pepper, onion, oil & salt & pepper to taste in a large roasting pan, spreading them in an even layer. Roast for 25 to 35 minutes, until the vegetables are soft & the pepper pieces are just starting to brown. While the vegetables are roasting, cook the pasta according to the package directions. Drain. Combine the roasted vegetables with the pasta & basil; toss to incorporate. Taste & adjust the seasoning as needed. Serve warm or at room temperature. Pass the cheese at the table if desired.

Peppers roasted with Basil, Garlic & Tomatoes

*cooking spray *2 bell pepper, halved & seeded *1 pint grape tomatoes, halved 2 Tbsp. dried basil *7 cloves garlic, thinly sliced *1 tsp. salt *1/2 tsp. pepper 1 Tbsp. herb vinegar, or to taste
Preheat the oven to 400 degrees F. Grease a 9x13 inch baking dish with cooking spray. Place the bell pepper halves open side up in the prepared baking dish. In a medium bowl, toss together the cherry tomatoes, basil & garlic. Fill each pepper half with a handful of this mixture. Season with salt & pepper. Cover the dish with aluminum foil. Bake for 15 minutes in the preheated oven, then remove the aluminum foil & continue baking for an additional 15 minutes. Remove from the oven & sprinkle with herb vinegar. These are equally good served hot or cold.

Cucumber & Red Onion Salad

*2 red onions, julienned *salt *2-3 cucumbers, peeled & thinly sliced *2 tsp. peeled, grated fresh ginger *2 cloves garlic, minced *1/2 Tbsp. dried chives *2 Tbsp. rice vinegar *1/4 cup vegetable oil *pinch of crushed red pepper flakes *pepper
Place the onions in a large bowl; set aside. In a colander, lightly salt the cucumbers & let drain for about 10 minutes. Meanwhile, whisk together the ginger, garlic, chives & vinegar in a small bowl. While whisking, slowly add the oil & whisk until smooth. Add the pepper flakes & season to taste with salt & pepper. Add the cucumbers to the onions & toss well. Add the dressing & toss well. Adjust the seasonings. Refrigerate for at least 30 minutes or up to 24 hours before serving. Serve chilled.

White Bean & Tomato Salad

*2 (15 ozs.) cans cannellini beans or 2 (15 ozs.) cans kidney beans, drained *2 cloves garlic, minced *1/4 cup red onion, minced *1 Tbsp. lemon juice *2 Tbsp. olive oil *1 tsp. dried basil *1 pint grape tomatoes, halved *1 Tbsp. red wine vinegar (optional) *salt & pepper to taste
Combine all ingredients in a bowl. Serve at room temperature.

*“And in the end, it’s
not the years in
your life that count,
it’s the life in your
years”*

Abraham Lincoln

Garden to Doorstep Organics