



**Winnepesaukee
Woods Farm**

Summer CSA 2017: Week 9

In your share this week:

Toasted Corn and Cumin Salsa

2 c corn

3 scallions chopped

1 large tomato, diced

1 t cumin seed, toasted in pan

1 clove garlic, minced

2-3 T lime juice

1-2 jalapenos, diced

salt and pepper to taste

Cook corn with oil or butter on low until golden brown. Add in all other ingredients and blend. Place in refrigerator to chill. Chill for at least 30 minutes or overnight.

Salsa Fresca

1 large tomato, diced

salt and pepper to taste

1 large onion, diced

1 T lime juice

1/2 c cilantro, chopped

1 clove garlic minced

Pork Carnitas Tacos

3-4 lb pork shoulder, butt, or roast

2 bay leaves

8 cloves garlic, whole

Salt and pepper to taste

3 c orange juice

Serve with shredded cabbage

1 can Pepsi

Insert whole cloves of garlic throughout the roast (they will melt during cooking). Brown all sides of pork in pan. Line baking dish with foil or place browned pork in Dutch oven. Cover with foil or lid. Cook at 325 for 2.5-3 hours or until the meat can be easily shredded with a fork. Serve in tortillas with corn salsa, salsa fresca, avocado, and whatever other fixings you desire!

Japanese Cucumber Salad

2 c sliced cucumbers

1 T sugar

1 t salt

1/4 c rice wine vinegar or white wine vinegar

1/4 t pepper

1 T sesame oil

Toss all ingredients together and place in refrigerator to marinate. Overnight is best, but one hour will do. After the cucumbers have been eaten, reuse the liquid for another round!

Homemade Macaroni and Cheese with Broccoli

From the Lichtenberg family recipe!

1 lb cooked macaroni

1 t garlic powder

2 T flour

1 t paprika

2 T butter

1 T Worcestershire sauce

2 1/2 c milk

salt and pepper to taste

1 lb extra sharp cheddar, shredded

Seasoned breadcrumbs to top

1 T ground mustard

1/2 lb broccoli chopped into florets

Melt butter in large pan. Stir in flour. Add in milk to incorporate butter and flour mix. Do not allow to boil. Add in all spices and mix completely. Add in half of the cheese and stir until fully melted. Simmer 10 minutes +/- to thicken. Stir in cooked pasta and raw broccoli. Spread in 9x13 baking dish. Top with remaining cheese and breadcrumbs. Bake at 350 for 30 mins or until bubbly and breadcrumbs are browned.