



CSA Recipes - Week of June 4th

Herby Kohlrabi and Apple Salad

Crooked Fence Farm

Ingredients:

3 kohlrabi bulbs, peeled and julienned
4 tsp. lime juice + 1 tsp. zest from the same lime
1 thinly sliced hot chili or a pinch of hot pepper flakes (if desired)
2 Tbsp. olive oil
1 ½ cups julienned apple
¼ cup slivered anise hyssop (you can substitute parsley, cilantro, or scallions for a different herb flavor profile)

Directions:

To prepare the kohlrabi, remove the leaves and trim of the tough root end of the bulb. Peel if desired (the skin can be a bit tough, but it adds an additional crunch). To julienne, cut into thin disks and then into matchsticks. Do the same cut with the apple.

In your salad or serving bowl, whisk the lime juice, zest, and olive oil together to form a dressing – season with a generous pinch of salt and fresh pepper to taste. Add in the sliced chili or pepper flakes if using. Add the kohlrabi and apple matchsticks to the bowl, along with your slivered or chopped herbs. Toss to combine and enjoy!

Kosher/Soul Collards

Adapted afroculinaria.com (<https://afroculinaria.com/2017/09/28/koshersoul-collards/>)

Ingredients:

2 tsp. of canola oil
½ a red onion cut into thin slices
1 tsp. Hot Sauce
1 clove of crushed garlic
1 tsp of crushed ginger root
1 tsp. of powdered PAREVE kosher chicken broth (also called consommé by some brands) (omit if unavailable, but the collards are great with it!)
1 tsp. fresh ground pepper
2 tsp. of lime juice
1 tsp. of coconut or light brown sugar
1/2 tsp. of smoked paprika
1 cup of vegetable stock
1 large bunch of collards, stemmed, trimmed and cut into long thin strips.



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Directions:

Heat oil in large pot over medium heat, after a few minutes toss in the onion slices, and hopefully they will make the telltale light sizzle and begin to sweat. Add the red pepper, garlic, ginger, the broth powder and black pepper and slowly sweat on a low heat for 10 minutes, stirring when necessary.

Raise the heat to medium high. Add the thin strips of collard green handful by handful, stirring and adjusting as necessary. When all the collards have been incorporated, add the vegetable stock, allow the collards to come to a boil, but then lower the heat so that the pot settles into a slow bubble and add lime juice, coconut sugar and smoked paprika.

Cover and cook on a low simmer for about 15 minutes to reduce the sauce and cook through. Remove with a slotted spoon and serve over cooked rice or grits.