



- COMMUNITY SUPPORTED AGRICULTURE -

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Radish & Leek Salad

1 Bunch of Radishes

1 Bunch of Leeks

1 Bunch of Spinach

1 Cup slice Mushrooms (Optional)

2 Cloves of Garlic

1/2 Cup Olive Oil

1/2 Teaspoon Salt

2 Tablespoon White Wine Vinegar (or Balsamic Vinegar)

Chop and combine Leeks with crushed Garlic & Salt and set aside

Chop Radishes, spinach, & mushrooms and toss in a Large Bowl

Add Olive Oil, Vinegar and Toss together . Combine Leeks and toss again. Cover loosely and refrigerate for at least an hour before serving. Add Black Pepper to taste.

Dinner

dinner *noun* [**din-er**] A meal usually eaten in the evening; often including prepared protein, vegetables, grains, and legumes. Dinner is often followed by dessert, a sweet course to complete the meal. As used in a sentence: "Dinner is my favorite time of the day since I enjoy it with my family."

- 1: Grilled Tofu
- 2: Mom's Spaghetti
- 3: Pork Chops
- 4: Chicken and Rice with Mushroom Soup
- 5: The Best Thanksgiving Day Turkey Ever

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Grilled Tofu

From: Grandma Vicki

Serves: 2 to 3

Prep Time: 25 min

Cook Time: 20 min

Instructions

1:

Cut tofu crosswise into six slices. Arrange in a single layer on at least three paper towels and top with more towels. Weight with a shallow baking pan or baking sheet and let stand at least five minutes.

2:

Stir together rice vinegar, sesame oil, miso, ginger, garlic, pepper, and 1 tablespoon vegetable oil in a glass pie plate. Add tofu slices in a single layer and marinate, turning over at least twice, about ten minutes total.

Notes

Pressing excess moisture out of your tofu makes it firmer and thirsty—better able to absorb the delicious marinade.

Ingredients

1 (14-oz) block
firm tofu, drained

1 cup
rice vinegar

1 tsp
asian sesame oil

1 TBS
red miso paste

1 1/2 tsp
finely grated peeled fresh ginger

1 sm clove
garlic, minced

1/4 tsp
dried red pepper flakes (really flakey)

1 tbsp + 1 tsp
vegetable oil

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Recipe Title

From: Name

Prep Time: 00 min

Serves: Number of People

Cook Time: 00 min

Instructions

1:

First step.

2:

Second step.

3:

Third step.

4:

Fourth step.

5:

Fifth step.

Notes

Add recipe details here.

Ingredients

0 (0-oz) block

Name of ingredient

0 0/0 cup

Name of ingredient

0 tsp

Name of ingredient

1 TBS

Name of ingredient

0 0/0 tsp

Name of ingredient

0 0/0 tbsp

Name of ingredient

0/0 tsp

Name of ingredient

0 tbsp + 0 tsp

Name of ingredient