

My MN Farmer

Our Family Blessed
To Feed Yours

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Get your dancing shoes on! It's time to SALSA!

Okay ... not *that* kind of salsa! The *tasty* kind! This is the time of year we get excited about salsa! The hot peppers and sweet peppers are producing, and the tomatoes are plentiful. Whether your desire is to enjoy a single bowl of salsa with chips during Sunday's **Vikings** vs. **Packers** game, or to can quarts of salsa for the long winter ahead, we can help!

Do you need more tomatoes and peppers than you receive in your share? If so, we have half bushels and full bushels of tomatoes and lots of peppers that you can order by texting Farmer Jean at 612-245-6271 or emailing her at csa@mymnfarmer.com. We can deliver them with next week's share, you can come pick them up at the farm, or you can pick them up at the Mankato Farmers Market Saturday mornings or Tuesday or Thursday evenings OR the Little Market that Could at Tractor Supply Co. in Prior Lake on Thursday evenings.

Prices are \$25 for half bushels of tomatoes, \$30 for half bushels of Roma tomatoes or \$20 for half bushels of our "almost perfects."

A Google search for "salsa recipes" will yield millions of hits, but here are a few of our favorite tried and true recipes. The first is from All Recipes, and the second from mymnfarmer.com/recipes.



Is your mouth watering for some tasty chips and salsa? Nothing is better than homemade salsa fresca with tortilla chips! It makes your taste buds dance!

Now we're cookin'!

The Best Fresh Tomato Salsa

- 3 cups chopped tomatoes
- ½ c. chopped green bell pepper
- 1 c. onion, diced
- ¼ c. minced fresh cilantro
- 2 tbsp. fresh lime juice
- 4 tsp. chopped fresh jalapeno pepper (including seeds)
- ½ tsp. ground cumin
- ½ tsp. kosher salt
- ½ tsp. ground black pepper

Stir the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt and pepper in a bowl. Serve.



Time for Salsa!

Farmer Jean's very favorite salsa recipe is quick and easy!

- 6 medium sized tomatoes
- 1 large onion
- 1 large bell pepper
- 1 small head garlic or a clove or two
- 1 Anaheim pepper

Wash all produce and blend it in quick bursts in a food processor. It works well to process the garlic and onions first and then add the peppers and tomatoes. This is super easy and so fresh and wonderful. To add a nice tasty treat, add some cilantro or basil. Absolutely delicious!



P.S. If you'd like to purchase beef, pork, chicken, hamburger, lamb, a mixed meat basket, bulk tomatoes, a Thanksgiving box, granola or eggs, visit mymnfarmer.com or call or text 612-245-6271, and we will get you set up!

