

WHAT'S IN THE BAG...

- Living Lettuce
- Tomatoes
- Sweet Peppers
- Hot Peppers
- Eggplant
- Onions
- Tomatillos
- Farmer's Choice

THANK YOU

As our CSA season comes to a close this week, we would like to extend our sincere gratitude to YOU!

We hope you enjoyed the fresh, locally grown produce and other surprise items, as well as the recipes and mission impact updates. We are grateful that we were able to serve you.

Countless community members like yourself have supported us this year through our CSA program, volunteering, Earn-A-Bike, Chopped and financial contributions. With this support, we are able to assist hundreds of individuals in need! We are thankful you have helped us make an impact on the people we serve and provide opportunities for others to engage in our community. Thank you for helping us change lives!

For individuals in need of job training and related supportive structures, Riverview Gardens is **"a place to grow."**



Remember to buy your tickets!

SEPTEMBER 1, 2021 -
WEEK 12



Air Fryer Onion Petals

INGREDIENTS:

FOR THE ONION

- 1 medium egg
- 1/2 cup milk
- 1 cup flour
- 1 1/2 tsp paprika
- 1 tsp salt
- 1 tsp cayenne pepper
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1 1/2 tsp oregano
- 1 1/2 tsp cumin
- 3-4 small onions



FOR THE SAUCE

- 2/3 c. mayonnaise
- 2 tbsp. ketchup
- 1 tsp. horseradish
- 1/2 tsp. paprika
- 1/2 tsp. garlic powder
- 1/4 tsp. dried oregano
- Kosher salt

DIRECTIONS:

1. Mix egg and milk in a medium bowl.
2. Mix flour and spices in a small shallow bowl.
3. Slice the ends off onions, then cut them in half. Slice the onions into 1 inch petals and set aside.
4. Dip onion petals into egg wash, then dredge in flour/spice mixture, using a spoon to fully coat. Repeat if necessary.
5. Place the petals into the air fryer leaving a little space between them. You will likely have to make in batches. Lightly spray the tops of the onion petals with oil spray.
6. Set the air fryer to 400 degrees, and 4 minutes. Open the air fryer and turn the petals over carefully. Then spray the tops again. Close and cook for 4 more minutes or until browned.
7. Meanwhile make sauce: In a medium bowl, whisk together other ingredients. Season with salt.
8. Serve onion petals with sauce for dipping.

VEGGIE TALES:

Backyard Grill Cleaner

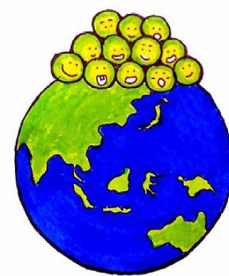
Having a clean grill is one of the most important parts of grilling.

Heat up your grill for a few minutes. Spray the grates with either white vinegar or lemon juice.

Cut an onion in half and run the cut side across the grates using a grilling fork or tongs. The juices work as a natural cleanser.

When you're done, toss the onion in the coals (charcoal grill of course), and it will become a great flavor agent for your meats.

Thank you to our
Corporate CSA members.



PEAS on EARTH

Be sure to follow us!



Questions? Contact us at 920.378.8527 or csa@riverviewgardens.org.