

Doorstep Market



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In the Box:

Raspberries - Lewis Farms, Pender County, NC
Apples and Pears - WN Jones - Jones Produce, Raleigh NC
Collards, Spinach, Bok Choy - Wise Farms - Mt Olive, NC
Sweet Potatoes - Honeycutt Farms, Johnston County NC
Pecans - Carolina Nut Cracker, Grantham NC
Red Potatoes, Yellow Onions, Cranberries (c/o MA) - Ford's Produce - Raleigh, NC
Creative Cravings Bread - Clayton NC
Eggnog - Maple View Farms - Hillsborough, NC
Beef - Rare Earth Farms - Bunn and Zebulon, NC



From the Farm

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Q: What are we thankful for?

A: YOU!

Thank you for making our second Doorstep Market year a success! Your support and participation has meant so much to us. Thank you for your kind words and dedication. We hope you will continue to buy from local vendors, whenever possible, throughout the winter. Our strawberry plants are growing and we will be ready to kick off our third Doorstep Market season in April 2011. Until then, you will be able to purchase dairy, meat, cheese, eggs and baked goods at our farm stand. We hope that you have enjoyed your experience with Doorstep Market as much as we have enjoyed providing you with fresh, local produce. Please keep in touch through the winter months. Let us know if you have any new marketing ideas, or if you see a local product that you think we should provide. Happy Thanksgiving!

Fresh Cranberry Sauce

Ingredients:

4 cups fresh cranberries (1 12-oz. bag), rinsed
 1 cup orange juice
 1 cup sugar

Directions:

Combine the orange juice and half of the sugar in a saucepan and bring to a simmer over medium-low heat.
 Stir in the cranberries and return to a boil. Lower heat to a simmer and stir occasionally (and gently) while simmering for about 15 minutes, or until all the berries have popped.
 Remove from heat and use the remaining sugar to sweeten the cranberry sauce to your liking.
 If you're serving the cranberry sauce warm, let it stand for at least 10 minutes before serving. Or cool and refrigerate for about 30 minutes if you prefer it a bit cooler.

Old Fashioned Apple Pie

Ingredients:

2 9-inch pie crusts (one for the top crust, one for the bottom crust)
 1/4 cup all-purpose flour
 3/4 cup sugar
 1/2 teaspoon ground cinnamon
 1/2 teaspoon ground nutmeg
 Dash of salt
 2 tablespoons butter
 6 cups thinly sliced and cored apple

Directions:

Preheat oven to 425F.
 Mix sugar, cinnamon, nutmeg, flour, and salt. Stir in the apples.

(cont.)

Place into pie crust, dot with butter. Cover with top crust, and slit evenly to let steam escape. Seal the top crust to the bottom by pinching the edges together.
 Cover edge of the crust with a three inch strip of aluminum foil.
 Bake 40-50 minutes, until crust is brown and juice begins to bubble through top.

Sweet Potato Casserole

Ingredients:

4 cups sweet potato, cubed
 1/2 cup white sugar
 2 eggs, beaten
 1/2 teaspoon salt
 4 tablespoons butter, softened
 1/2 cup milk
 1/2 teaspoon vanilla extract
 1/2 cup packed brown sugar
 1/3 cup all-purpose flour
 3 tablespoons butter, softened
 1/2 cup chopped pecans

Directions:

Preheat oven to 325 degrees F (165 degrees C). Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.
 In a large bowl, mix together the sweet potatoes, sugar, eggs, salt, butter, milk and vanilla. Mix until smooth. Transfer to a 9x13 inch baking dish.
 In medium bowl, mix the sugar and flour. Cut in the butter until the mixture is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture. Bake in the preheated oven 30 minutes, or until the topping is lightly brown.

