



VIRTUAL COOKING DEMO ON THURSDAY, JANUARY 28

What: Learn how to make three simple + seasonal tartines with Shelby!

When: Thursday, January 28th at 6:00 p.m.

Where: Google Meet

How to join the cooking demo:

1. Type (don't copy & paste) the following link into your browser:

meet.google.com/dhb-yesp-vzo

2. Click the green "Join Now" button

We miss doing cooking demos for you in the courtyard! Join Shelby from the comfort of your home as she shows you how to make three different tartines that you'll want to make all winter long.

COVID-19 PROTOCOL AT TUCSON CSA

Thank you so much for your compliance over the last 11 months. Your cooperation has helped to keep our staff and volunteers safe throughout the entire pandemic!

As Arizona remains number one in COVID-19 cases in the U.S., we must continue to wear masks, distance, and follow the protocol we have in place.

Thank you!

Visit us at TucsonCSA.org and find us on Facebook and Instagram @TucsonCSA.

CSA SEASONAL RECIPES

CILANTRO DIP

by Nora McGinnis, Tucson CSA

We often get large bundles of cilantro in our CSA shares and it can sometimes be challenging to use it all before the leaves get black and slimy. Making a big batch of this cilantro dip will use up a good deal of the wintertime herb, stems included, and can be used throughout the week as a snack or as a spread on what will surely be a delicious sandwich.

- 2/3 cup toasted slivered almonds (whole and/or raw almonds also work just fine, as does almond meal or flour)
- 1 garlic clove
- 1 packed cup cilantro
- 1 1/2 tablespoons chopped jalapeño (with or without seeds to your taste)
- 1 packed cup cilantro, stems and all
- 2-3 tablespoons lime or lemon juice
- 3 tablespoons sour cream
- 1/4 cup mayonnaise
- 1 teaspoon salt

Put everything in a food processor and pulse until smooth, scraping down sides as needed. (If using whole almonds, it can speed up the process to pulse them first on their own until roughly chopped, and then add the other ingredients). Serve as a dip with crackers, tortilla chips, or veggies, or use as a spicy pesto on pasta.

CITRUS VINAIGRETTE

by Rachel Yaseen, Rachel Yaseen Worldwide

It's great to have a delicious citrus vinaigrette recipe in your back pocket (er, fridge), especially considering all of the citrus and greens we get this time of the year. This dressing goes particularly well with salad greens and roasted root vegetables.

- ¼ cup juice from orange or sweet lime
- ¼ cup juice from lemon or grapefruit
- 1/4 cup organic, unrefined sesame oil (not toasted), or olive oil
- 2 tablespoon agave nectar
- 1 tablespoon chives, chopped
- 1/4 cup parsley, chopped
- 1/4 teaspoon sea salt, or more to taste

Mix all ingredients together in a jar with a tight fitting lid. Shake well before serving. The dressing should keep well in fridge for one week.

PICKLED MUSTARD ROOT

by Lorraine Glazar, Tucson CSA

If you still have that mustard root in your fridge from a few weeks back, try making pickled mustard root, which you can use as you would horseradish.

- 1 bunch mustard roots
- 1/4 cup white distilled vinegar or cider vinegar
- Pinch of salt

Peel the mustard root and finely grate it. You can use the fine holes on a box grater, a microplane grater, or, if you prefer a creamier texture, you can blitz it in a food processor. Put the grated/blitzed mixture into a small jar (about 4 ounces).

Heat the vinegar on the stovetop and, once boiling, add the salt and turn off the heat. Pour the vinegar mixture over the mustard and let it sit in the refrigerator overnight before using.