

Wednesday-Friday
9AM-4PM
Saturday
9AM-2PM



60 E. High St.
New Freedom, PA

FARM STAND
Produce~Flowers~Bakery~Gifts
Female-Veteran Owned~Family Operated

This Week's Box:

1. Purple Basil
2. Rolls
3. Blondie Brownie
4. Pretty Flower
5. Tomatoes
6. Purple Cauliflower
7. Sweet White Turnips
8. Carrots
9. Strawberries
10. Red Beets

BALSAMIC & GARLIC ROASTED CAULIFLOWER

Ingredients:

- Purple Cauliflower
- 2 tbsp Olive oil
- 1 pinch Salt and black pepper
- 2 tbsp Balsamic vinegar
- 1 tbsp garlic powder

Instructions:

1. Preheat your oven to 375°F
2. Cut Purple Cauliflower into medium chunks.
3. Put into a roasting pan.
4. Pour over two tablespoons of Olive oil, one tablespoon of garlic powder, two tablespoons of Balsamic vinegar, and one pinch of salt and black pepper. Stir until everything has mixed around.
5. Put in the oven for 25-30 minutes until the cauliflower is tender.

*If you want to make this side dish a little more indulgent, add some shavings of Parmesan and pop it under the grill before serving.

GLAZED DOUGHNUT STRAWBERRY SHORTCAKE

Ingredients:

- 2 cups heavy whipping cream
- ½ c confectioners' sugar
- One tsp vanilla extract
- Four glazed doughnuts, halved horizontally
- 1-quart strawberries, hulled and sliced

Instructions:

1. Beat cream, sugar, and vanilla extract together in a chilled glass or metal bowl with an electric mixer until stiff peaks form.
2. Place the bottom half of one doughnut on a plate. Spoon 1/4 cup whipped cream onto the doughnut, arrange 1/4 of sliced strawberries over whipped cream, and then spoon another 1/4 cup of whipped cream over strawberries. Top with the remaining doughnut half. Repeat with remaining doughnuts, cream, and strawberries.

Farm Favorite Recipes:

Ingredients: **BEET & TURNIP GRATIN**

- Nine tablespoons unsalted butter, divided (1 for the skillet, 8 for the sauce)
- 2 c. turnips peeled & sliced thin
- 2 c. beets peeled & sliced thin
- 3/4 cup finely chopped onions
- 2 tsp minced garlic
- 2 tsp chopped fresh thyme
- Kosher salt
- Freshly ground black pepper
- ¾ c chicken stock
- One tbsp chopped fresh chives

Instructions:

1. Preheat the oven to 400°F. Grease a 12-inch cast iron skillet with one tablespoon of butter. Prepare your turnips and beets by laying them flat in your skillet.
2. Warm three tablespoons of butter in a small skillet set over medium heat. Add onions and cook until soft, stirring frequently (about 4 minutes). Add the garlic and thyme and cook, stirring constantly, for 1 minute more. Take the pan off the heat, and stir in the remaining five tablespoons of butter. Once the butter is melted and incorporated, season to taste with kosher salt and freshly ground black pepper.
3. Pour the butter-garlic mixture evenly over the beets and turnips, then pour over the chicken stock. Cover the skillet tightly with foil, then bake in the oven for 45 minutes. Remove the foil and cook until the top of the gratin starts to brown and get crispy (about 30 minutes). Let the gratin cool for 30 minutes. Sprinkle with chopped chive just before serving.

Cakes, Cookies, & More!



Our custom cakes, cupcakes, and cookies are made in-house, from scratch, and just for you!



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Or THANK your favorite teacher!



Each item is hand decorated. Our icing is homemade, using the perfect blend of butter, sugar, and vanilla.

FATHER'S DAY SUPER HERO BREAKFAST

June 17th
8AM-12PM

Visit with
Spiderman &
Captain America!

Breakfast Menu:
Breakfast Sandwiches, Hashbrowns,
Biscuits and Gravy, assorted
breakfast pastries, coffee, and juice.

\$15/adult (12+ years)
\$10/children 12 & under

CALLING ALL
SUPERHEROES!

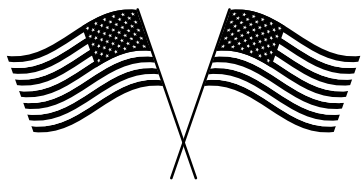
For tickets, please visit:
OldMcDonaldFarmStand.com

Father's Day!

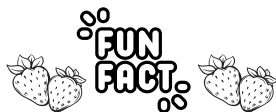
Let Dad know he is #1 in your book this Father's Day!



Father's Day Gift Baskets COMING SOON!



Don't let their sacrifices fade away with passing time, but always keep them fresh in your memories to thank them.
Happy Memorial Day.



You might think that an orange has the most vitamin C out of any fruit, but strawberries actually contain more. One large sweet red berry contains 10.5 mg, compared to 70 mg of vitamin C in an orange.

OLD MCDONALD HAD A FARM STAND

PRESENTS THE BRODBECKS BAND CONCERT

JUNE 30TH, 2023
6 PM

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