

Dear CSA Members,

Pluots: A Sweet Surprise in Your Shares

I wanted to take a moment to share a little about pluots—something new for many of you this season. Pluots, sometimes called plumcots, are a delicious hybrid of plums and apricots. That's why you'll notice their unique flavor: the juicy sweetness of a plum balanced with the bright tartness of an apricot.

We grow several varieties here, including Flavor King, Flavor Grenade, Flavor Rich, and Dapple Dandy. Their colors range from deep purple to golden yellow to soft pink, making them just as beautiful as they are tasty. Pluots are wonderful for snacking right out of hand, but they also shine in baking and cooking.

Although we've been growing pluots on one of our farms in Long Valley for over ten years, the harvest has usually been too small to share widely. This year, just as we were preparing to replace some of the older trees, they surprised us with an incredible crop! We're thrilled that it allowed us to include pluots in your CSA shares, and we hope you've been enjoying this seasonal treat.

Fruit is something we love to share through CSA—especially since not many farms in our area offer such a wide variety. Along with pluots, you've had the chance to customize with peaches, apples, and more this summer. As peaches wind down and apples begin to take center stage, you'll still see pluots for just a little while longer before we shift fully into apple season.

We hope this year's mix of fruits has brought both surprise and delight to your table!

Rebekah Alstede Modery

Assistant Farm Production Manager, Co-Owner



Member Weekly Digest

Week 20: Sept 7 - Sept 13, 2025

YOUR BOX CONTENTS MAY VARY; PLEASE READ BELOW:

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|--------------------|------------------|--------------------|
| • Peaches | • White Potatoes | • Eggplant |
| • Pluots | • Kale/Collards | • Italian Roaster |
| • Gala Apples | • Radishes | Peppers |
| • Musk Melons | • Tomatillos | • Plum & Reg |
| • Org. Raspberries | • Husk Cherries | Tomatoes |
| • Corn | • Beets | • Lunchbox Peppers |
| • Arugula | • Scallions | • Chili Plants |
| | • Swiss Chard | • Cabbage |
| | | • Cherry Tomatoes |

*Your actual CSA share contents will be listed on the label inside of your box and may differ from this list. Your share contents are based on your individual preferences and customizations that you make on your CSAware profile, as well as changes in availability.



If you need any assistance, please contact us:

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Eggplant & Sausage Bake

Recipe by Jenn Borealo, Culinary Specialist

Ingredients:

- 2 sausage links (hot or sweet), casings removed
- 1¾ cups tomato sauce, divided
- 4 eggplant slices (½" thick, lengthwise)
- 1 egg (divided)
- Breadcrumbs, olive oil
- ¾ cup ricotta
- ¼ cup shredded mozzarella +
 - extra for topping
- 2 Tbsp Parmesan
- 2 Tbsp parsley
- Salt, pepper, fresh basil



Instructions:

1. Cook sausage: Brown; reserve half. Simmer rest with 1¼ cups sauce for 15 min.
2. Prep eggplant: Dip slices in beaten egg + breadcrumbs, brown in olive oil, then bake at 350°F for 15 min.
3. Make filling: Mix ricotta, ½ egg, Parmesan, mozzarella, parsley, salt & pepper.
4. Assemble: In a parchment-lined 9" dish, spread ½ cup sauce. Layer eggplant, ricotta filling, eggplant, then sausage-tomato sauce.
5. Bake: Cover with foil; bake 15 min at 375°F, then 25 min at 350°F. Uncover, top with mozzarella, and bake until melted.
6. Finish: Rest 10 min. Garnish with reserved sausage and basil.

Honey Roasted Plums

Recipe by Jenn Borealo, Culinary Specialist

Ingredients:

- 1/2 cup (packed) dark brown sugar
- 1/4 cup honey
- 4 tablespoons (1/2 stick) unsalted butter
- 6 large assorted ripe but firm plums (about 2 pounds), halved, pitted – can use any of the plums we grow, including the European and Oriental varieties
- Crème Fraiche

Instructions:

Preheat oven to 475°F. Stir the first 3 ingredients in a large ovenproof nonstick skillet over high heat until butter melts. Cook for 2 minutes, stirring constantly (mixture will bubble vigorously).

Add plum halves, and cut side down. Cook plums without stirring for 2 minutes.

Turn plums over and transfer skillet to oven.

Roast until caramel is deep brown, checking frequently to prevent burning, about 4 minutes.

Divide plum halves among 6 plates.

Spoon sauce from skillet over plums. Drizzle plums with crème fraiche,

Sprinkle with fresh thyme (optional) and serve



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