

CSA WEEKLY SHARE GUIDE

How to Use Your Share This Week

Farm Fresh Highlights for Week 20

The September harvest continues to fill our fields and CSA shares with a wonderful mix of flavors. This week brings crisp apples, sweet corn, colorful peppers, fresh greens, and the first tastes of autumn squash a delicious reflection of the season as summer favorites share the spotlight with fall's bounty.

Meal Inspirations

From a simple apple and arugula salad to roasted Acorn Squash with garlic and shallots, this week's share offers plenty of inspiration for easy, seasonal meals. Try pairing sweet peppers and corn with beans for a quick skillet dinner, or add fresh scallions, cilantro, and cherry tomatoes to brighten tacos, grain bowls, or roasted vegetables.



Hometown Farm & Global Roots Recipe

FIFA World Cup™ - Hot Honey Bacon Corn Dip

This week's recipe brings together corn, peppers, and tomatoes in a flavorful dip inspired by ingredients and culinary influences from Mexico, the United States, and South Korea. Sweet corn and smoky bacon meet spicy peppers and hot honey for a delicious combination of sweet, savory, and heat, ideal for sharing.

Countries Represented: Mexico • USA • South Korea

Get the recipe on our website or see below:

[Hot Honey Bacon Corn Dip](#)



Hometown Farm, Global Roots

Hot Honey Bacon Corn Dip Recipe

Ingredients

- 4 ears Alstede Farms sweet corn, kernels removed
- 6 slices bacon
- 1 small onion, diced
- 2 jalapeños, diced
- 1 hot pepper, minced
- 2 cloves garlic, minced
- 1 cup tomatoes, seeded and diced
- 8 oz cream cheese, softened
- ½ cup sour cream
- 1 cup sharp cheddar, shredded
- ½ cup Monterey Jack, shredded
- 3 Tbsp Alstede Farms honey, divided
- 2 scallions, sliced
- Salt & pepper, to taste
- 1 Tbsp fresh cilantro, chopped (optional)

Directions

1. *Char the corn: Cook bacon until crisp; set aside. Leave 1 Tbsp bacon fat in the skillet. Add corn and cook over medium-high heat for 5–7 minutes until golden and lightly charred. Remove half and set aside.*
2. *Build the flavor: Add onion and jalapeños; cook 3–4 minutes. Add hot pepper and garlic; cook 1 minute. Stir in tomatoes and cook until slightly softened.*
3. *Make it creamy: Reduce heat to low. Stir in cream cheese, sour cream, cheeses, and 2 Tbsp honey until smooth. Fold in reserved corn and most of the bacon. Season with salt and pepper.*
4. *Bake: Transfer to a baking dish and bake at 400°F for 12–15 minutes, until hot and bubbly.*
5. *Finish: Mix remaining 1 Tbsp honey with a little minced hot pepper. Drizzle over the dip and top with remaining bacon, scallions, and cilantro.*

Serve warm with tortilla chips, toasted baguette, or fresh farm vegetables.