



The Incredible Egg

"A box without hinges, key, or lid,
Yet golden treasure inside is hid."
- J.R.R. Tolkien, The Hobbit

What is the answer to Tolkien's riddle? An egg!

Eggs are a staple in our home - with them being the protein for one meal per day. While sunny-side down eggs and omelets are the most common way we eat eggs, we love their versatility.



Brunch Eggs

We will eat eggs for any meal of the day, but my favorite meal for eggs is brunch. Brunch eggs can be more decadent than our everyday eggs. If we're having eggs for brunch, we make either eggs benedict or strata.

[Eggs Benedict for a Crowd](#)

Every Easter, we make eggs benedict. This is the technique we use, and it turns out perfect every time.

[How to Make a Strata](#)

Strata is a casserole made of eggs, cheese, and bread. It is best assembled the night before. All you have to do in the morning is pop the casserole in your hot oven. This recipe is a good starting point. Our favorite flavor combinations are spinach, shallots, and parmesan and breakfast sausage, sweet peppers, and cheddar.



Coloring Eggs with Natural Dyes

This Easter, we experimented with coloring eggs with natural dyes. It was a success! I used beets, red cabbage, turmeric, red onion skins, and yellow onion skins. The longer I left the hard boiled eggs in the dye, the more vibrant the colors turned out.

[Here are the instructions that I followed.](#)

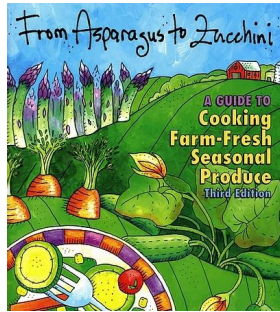
...and our favorite dessert: [Pots de Crème](#)

Sweetened with either maple or honey, we love this simple, decadent dessert. Add some sugar or maple sugar to the cooled Pots de Crème, caramelize with a

torch, and - voilà! - you have Crème Brûlée!

Farmhouse Favorites

In this segment of The Monthly Meadowlark, we'll be sharing a few of our favorite (cooking-related) things. Cookbooks, ingredients, techniques, tools, et cetera to inspire you in your kitchen adventures.



From Asparagus to Zucchini

With recipes created by farmers, CSA members, home cooks, and chefs passionate about fresh, local food and seasonal cooking, this cookbook is an awesome resource for your kitchen. Organized by vegetable, cooking tips, storage tips, and recipes are shared for each veggie.

To have this cookbook (or it's partner cookbook - Farm Fresh and Fast) sent along with your first CSA delivery, [place an order here](#).



Local, Organic Flour from Meadowlark Organics

The winter before we moved to Wonewoc, Craig worked as a baker at Madison Sourdough. Since then, he has baked our bread which means we buy our grain in bulk. A couple of years ago, we started buying local, organic flour from Meadowlark Organics, and I don't know that we'll ever for back to storebought flour! The quality of their products is outstanding.

[Visit Our Website](#)

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— farm

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