

SUPER FRESH JANUARY!

Fruits & Veggies

visit us at briarpatch.coop

On Sale! Jan 10 - Jan 23



\$2.79
per lb



Cosmic Crisp Apples

On Sale! Jan 10 - Jan 23



\$4.49
per lb



Red Bell Peppers

On Sale! Jan 10 - Jan 23



3 for \$5



Large Haas Avocados



LOCAL



*Johansen Ranch
Meyer Lemons*



LOCAL



*Plum Possom Farm
Yellow Turmeric*



LOCAL



*Super Tuber Farm
Red Cabbage*

Meyer Lemon Finishing Salt

The natural oils from the Meyer lemon zest perfume the sea salt making it a beautiful finish for fish, popcorn, vegetables or grilled foods.

INGREDIENTS

- ½ cup sea salt
- 2 Meyer lemons, scrubbed

INSTRUCTIONS

- Preheat the oven to 150F.
- Line a baking sheet with parchment paper and measure salt into the middle of the paper.
- Zest the lemons directly onto the salt, then rub the zest into the salt with your finger tips.
- Spread the salt evenly around the pan and place in the oven.
- Bake for about 15 minutes until the salt feels dry and the zest looks dehydrated.
- Remove pan from oven and let cool completely, then transfer to a jar and seal.

Real Tasty!

