



**Make it at home:**  
Recipes for your Idaho's  
Bounty food

Still have a few of those winter items left in storage? Or never tried cooking with lamb? Here are a couple of recipes that you'll be sure to enjoy!

**Ground Lamb Ravioli** from Scott Mason, Ketchum Grill and Lava Lake Land and Livestock's website

*Ground Lamb Ravioli Noodle Dough*

1 lb. high gluten flour (or bread flour) can add fresh herbs to flavor, if desired

- 6 eggs
- 1 TBSP olive oil
- 1 pinch kosher salt
- touch of water if necessary

1. Mix together into ball and allow to rest at least 1 hour before rolling into noodles or ravioli.
2. Using a pasta machine or heavy rolling pin...roll thin.
3. Use back of knife to lay out a grid for the filling (3x3).
4. Place top layer of dough, use a round cutter (not cutting side) to shape ravioli filling area. Seal with egg wash.
5. Cook in boiling water for 4-5 minutes. Put in pasta sauce.

*Ground Lamb Filling*

- Ground lamb
- Salt to taste
- Shallots
- 2 eggs
- fresh sage

1. Mix together and place spoonful in each 3x3 area of dough. Following instructions above.
2. For a nice sauce, combine shallots, garlic and wine.

**Spanish Potato and Onion Frittata** from Deborah Madison's *Vegetarian Cooking for Everyone*

Serves 6 to 8

- Scant ½ cup fruity olive oil
- 6 to 8 eggs, beaten
- 2 pounds white or red potatoes, peeled and sliced very thin
- 1 large onion, thinly sliced or diced
- Salt and freshly milled pepper

1. Warm 5 tablespoons of the oil in a very wide non-stick or cast-iron skillet. Add the potatoes and cook over medium heat, stirring frequently, until they are cooked through and golden, about 20 minutes. Separate any slices that stick together so that they'll cook evenly. When done, transfer the potatoes to a bowl with a slotted spoon.
2. If there's no remaining oil in the pan add another tablespoon and sauté the onions until they are lightly browned. Add them to the potatoes and season well with salt and pepper. Pour in the beaten eggs.
4. Wipe out the pan with a towel, then return it to the stove and add 2 tablespoons oil. Pour in the egg mixture, smooth down and potatoes that stick up, and cook over low heat until golden on the bottom, about 10 minutes. Invert the omelet onto a plate, slide it back into the pan, and cook until set, a few minutes.

This recipe would go great paired with some sausage from Parrot Family Farms for breakfast or any other meats from MM Heath, Kings Crown Organics, CA Bull Elk and more!



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## An explanation of milk bottle returns and adjustments

### Milk bottle returns

When you return milk bottles to the pickup site, your credit shows up on your next order. However, we input returns on the invoice of the cycle you returned them, but the actual redemption amount will show up on the following invoice at the bottom as a credit.

So, while you'll end up paying the amount shown on the invoice of the night you are returning bottles and picking up an order, the amount credited on your account for the returned milk bottles will carry over to the next time you order. It will show up as "Previous Credits". You can view and confirm this credit by going into the website and viewing your current invoice. If it's during the current order cycle, click on View Your In-Process Invoice. If it's after the current order cycle, click on View Past Invoices.

### Adjustments

On delivery day, all products are picked up from our producers and brought to the Armory for sorting and quality control. Missing, defective, or poor quality products are identified and an adjustment is made by computer at that time to both the producer and customer invoices. Adjustments show up on the bottom of your invoice with an explanation.

For example, if we are short on eggs, your invoice will still show you ordered eggs, but at the bottom there will be an adjustment for the egg price showing as a credit just before your total.

Our new programmer is helping us customize our system and we will eventually be able to show an adjustment made right next to the item. For now, next time you think an item is missing, check the bottom under adjustments first!



### *Imagine ...*

- + Knowing where your food comes from, who is producing it, and their ethics and farming practices
- + Working in support of the health of your local community food shed where energy stays local and supports our rural economy

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