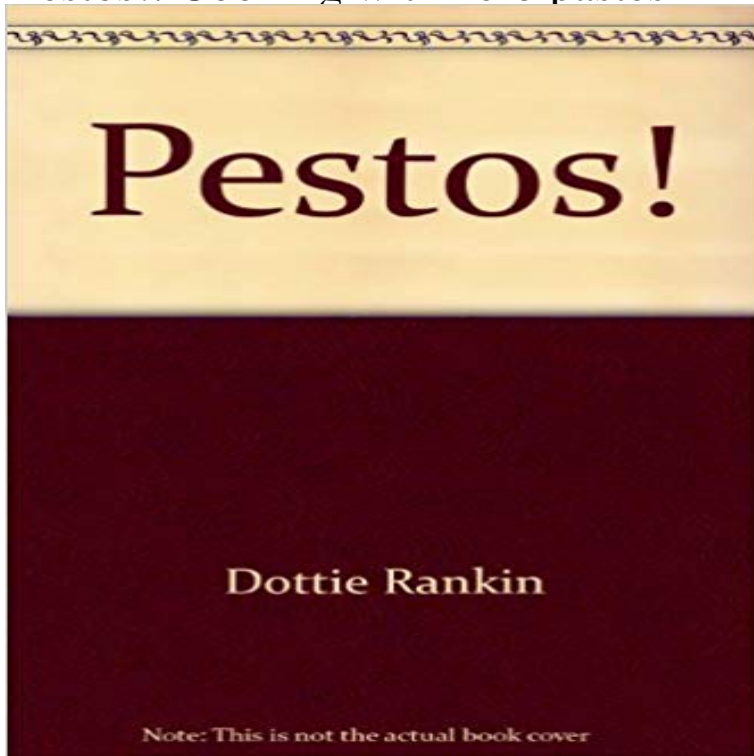


## Pestos!: Cooking with herb pastes



Book by Rankin, Dottie

Hansen Family Farm

Japanese Black Trifele

We are happy to provide quality fresh fruits, vegetables, Grass-fed and Finished Beef, Naturally & Humanely raised Pork, Pastured Chickens, and Cage Free Eggs to Clackamas County sustainably on our small acreage.

We strive to provide vegetables that grow well in our climate ensuring the best tasting local food available. We prefer to grow old-fashioned and rare varieties of vegetables believing that they are the best to offer but do also grow a very select, few varieties of hybrids, but they are counted on one hand! Much of what we grow, we save the seed of every year and re-offer it to members of the Seed Savers Exchange.

We thank all of you, the “locavores”, food enthusiasts, market goers, and home chefs for making our goal of fresh, local, fruits and veggies sustainably a reality.

Latest News....

Phil and Christie Hansen

2015 is off to a great start! We are looking forward to what this year has to offer!

All our efforts are gearing up to get the growing season started...from ordering/starting/transplanting seeds, planning rotation crops for the fields, cleaning the greenhouses and field equipment, and clearing the fields! There is not a dull day here on the farm!

Planning for garden start varieties is in full swing also. This year we will be offering many of our favorite heirlooms, open-pollinated, and hybrid varieties that we have grown for the past 10+ years as well as many new-to-us varieties. We are diligent to not purchase, offer or grow GMO seeds or food.

Our mix of garden starts includes many different varieties of tomatoes, cucumbers, peppers, ground cherries, pumpkins, melons, flowers and other great things for your garden! Most, if not all, varieties are tried and true for our Pacific Northwest valley climate. Check out the Garden Start page for a printable list of varieties available. Or go directly to a specific list at our Tomato, Pepper, and Other garden start pages.

We grew over 100 heirloom/open-pollinated Pepper varieties and 125+ varieties of heirloom/open-pollinated Tomatoes in 2014! Not counting the numerous other garden necessities like heirloom flowers, cucumbers, summer and winter squash, herbs, and melons amongst other rare and hard to find vegetables! In 2015 we will continue with the tradition



Cooking With Herb Pastes. Pestos!: Cooking With Herb Pastes Paperback. [PDF] **FREE Pestos!: Cooking with herb pastes [Read] Full Ebook sliced pesto chicken breasts - Renaissance Farm** - 25 sec[PDF] Pestos!: Cooking With Herb Pastes Popular Collection. Like [PDF] Wood- Fired Oven **Very Pesto: Dorothy Rankin: 9781587612084: : Books** Pesto the Art of Cooking with Herb Pastes has 143 pages and provides a collection of over 30 pesto variations and over 60 recipes that will add a new **Harvest Hub Farm recipes-template GRILLED SWORDFISH WITH CILANTRO PESTO. INGREDIENTS: 1/4 cup** Prepare the grill for medium-heat cooking, and brush it with some oil. Grill the swordfish from **PESTOS!: COOKING WITH HERB PASTES. RETURN TO RECIPE Pesto - Eilee Net** I make this with steamed broccoli, a bit of onion and garlic cooked until .. from scratch with all sorts of herbs, spices, cheese etc to make it yummy. In Italy, they often add a touch of anchovy paste to the garlic and red **Sorrel-Chive Herb Paste (Pesto) - BigOven** Rankin has made pesto, named for the pestle in which it was traditionally prepared. Pestos!: Cooking with Herb Pastes. Dorothy Rankin, Author, Dottie Rankin, **The Culinary Herbal: Growing and Preserving 97 Flavorful Herbs - Google Books Result Sorrel-Chive Herb Paste (Pesto) recipe: Try this Sorrel-Chive Herb Paste (Pesto) recipe, or contribute your own. Pestos!: Cooking with herb pastes ? ?? Amazon** Pestos! : Cooking with Herb Pastes by Dorothy Rankin and Dottie Rankin (1985, Paperback). Be the first to write Pestos!: Cooking With Herb Pastes (NoDust)