



The

EXCHANGE

a Newsletter by Edible Garden



Welcome to **EDIBLE GARDEN!**

Edible Garden is a national brand grown by a Co-Op of local growers of fresh, hydroponic produce with a specialty in 'Living' produce, which assures consumers they are getting the freshest, most nutrient dense produce on their supermarket shelves.

Fall-ing Right In!

As sad as we are to see Summer go, it's time for Fall!

Leaves will change color, days will get cooler and everything will soon come in a pumpkin flavor.

One thing that won't change? Our herb and lettuce products! EG products are always in season.



Thanks to our state-of-the-art Dutch greenhouse technology, we are able to control our own environment, allowing us the ability to produce fresh, in-season herbs and produce all year round!

EG's Sunlight Recipe

Baked Brie with Maple Syrup & Thyme

Savory and delicious!

Ingredients

1. 8 oz brie cheese.
2. 3 tablespoons maple syrup (or honey).
3. 3 sprigs of EG thyme, leaves only.
4. Pinch of salt.

For Garlic Crostini:


1. 1/2 sourdough french stick, sliced.
2. Extra virgin olive oil.
3. 1 garlic clove, cut in half.

Instructions

EG Sunlight

Here at Edible Garden we have so many great products to choose from. That being said, we decided that it was only fair that each one of our products got a month entirely their own. A chance for that product to hog the spotlight... Or in Edible Garden's case, the Sunlight. All issues of *The Exchange* received during that product's month will feature cool facts, recipes, creative ideas, and so much more about that particular product! So without further adieu...

September's EG Sunlight

Shines on... 

Thyme



Welcoming Autumn with our new Pinterest board... Check it out!

1. Preheat oven to 375.
2. Place brie in a small, oven-proof dish.
3. Drizzle over maple syrup and sprinkle with thyme leaves. Sprinkle with salt.
4. Bake 15-20 mins or until melted through. To check, gently touch the center of the brie - it should feel very soft, like it's about to collapse.
5. Serve immediately with crostini and enjoy!



For Garlic Crostini:

1. Place bread slices on a baking tray and drizzle with olive oil.
2. Bake in the same oven as the brie until lightly toasted (about 10 mins).
3. Remove from oven and rub each slice lightly with the cut side of the garlic.

Picked Fresh From
The  Patch

4" Potted Living Thyme

Add fresh thyme to your home cooked meals for an excellent added source of Vitamin C!

Ancient Thymes



Thyme has been used since ancient times for its culinary, aromatic and medicinal purposes!



[Herb-Filled Autumn 2016](#)

Giving Back



Back to school! Edible Garden recognizes the importance of healthy school lunches. We take great pride in being a part of the Farm to School Network!