

November 2016 - ISSUE #50



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.

Celebrating 50 Issues of The Exchange!

Edible Garden started this newsletter over two years ago as a direct and simple way to communicate with our customers.

Here we are 50 issues later!



The Exchange is just that, an exchange between EG and our consumers. We love keeping you updated on all things Edible Garden, as well as hearing whatever feedback you may have. With Thanksgiving approaching, we are especially appreciative and thankful for all of our loyal customers. Thanks for coming along for the ride, and here is to 50 more issues!

EG's Sunlight Recipe

Sea Salt & Oregano Domino Potatoes

A delicious alternative to the Thanksgiving mashed potato!

Ingredients

1. 1 1/2 - 2 lbs of fresh yellow fleshed nugget potatoes.
2. 1/4 cup unsalted butter, melted.
3. Sea salt.
4. Fresh ground pepper.
5. 1 tablespoon fresh EG Oregano, finely chopped.

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...

November's **EG Sunlight**
Shines on... 

Oregano



The Holidays are here!

1. Preheat oven to 425 F.
2. Brush a 9" cast iron skillet with 1 tablespoon of the butter and set aside.
3. Slice the very edges off of the potatoes, to make a cube. Then place on a mandolin and slice into 1/8" thick slices.
4. Arrange in the skillet, spreading potatoes out slightly. Repeat until the skillet is full. Don't be afraid to pack the potatoes in tightly, as they will shrink during baking.
5. Brush the potatoes with the remaining butter, or desired amount. Then sprinkle generously with sea salt, pepper and EG oregano.
6. Bake for 30 minutes, then rotate the skillet. Bake for another 15-30 minutes, until edges are golden and crispy.
7. Serve immediately and enjoy!



[EG Holiday Season '16-'17](#)

Giving Back

HAPPY THANKSGIVING!

Let our
lives be full
of both
THANKS
and
GIVING.

Picked **Fresh** From
The  Patch

4" Potted Living Oregano

EG Oregano is naturally grown using the most sustainable practices on the market today!

Did you Orega-know?



Oregano became popular in America after soldiers returned from WWII and were craving pizza!

With the holiday season growing near, EG is reflecting on the many things that we are thankful for. What are you thankful for?