

December 2016 - Issue #52



*The*

# EXCHANGE

*a Newsletter by Edible Garden*

*Happy Holidays*

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.



## Giving the Gift of Antioxidants!

It seems as though we added Superleaf to the Edible Garden family of products at the perfect time. The holidays are here!

Throw some salad into the mix this Christmas with EG's new Superleaf Spring Mix!

Superleaf allows you to serve your family a delicious tasting salad that is also the healthiest possible lettuce they could be eating. Talk about a great gift! Merry Christmas and Happy Holidays from our Edible Garden family to yours!



## EG's Sunlight Recipe

### Brie & Pomegranate Crostini

*The perfectly healthy holiday appetizer!*

#### Ingredients

1. 1 cup balsamic vinegar.
2. 2 tablespoons brown sugar.
3. 1/4 cup pomegranate liqueur.
4. 1 french baguette, sliced into 1" slices.
5. 2 tablespoons olive oil.
6. 8 wt oz brie cheese, sliced.
7. 1/4 cup pomegranate seeds.
8. 2 tablespoons chopped flat leaf EG parsley.

#### Instructions

1. Add the balsamic vinegar, brown sugar and pomegranate liqueur to saucepan over high heat. Bring to a boil, stirring occasionally. Reduce heat

## 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...

December's EG Sunlight  
Shines on... 

## Living Superleaf Spring Mix



*(Cut lettuce version coming soon!)*

DIY decorations, recipes  
& much more!



[Holiday Pinterest Board!](#)



- to a simmer and allow to cook until thick and syrupy, about 15 mins.
- Preheat the broiler in your oven. Add the bread slices to a baking sheet and brush the top sides with oil. Broil until golden brown, about 3 mins. Remove from the oven.
  - Flip the slices over, place sliced brie on the non-toasted side. Return slices to the broiler until the cheese has melted, 1-2 mins.
  - Plate crostinis and drizzle with balsamic glaze. Sprinkle with pomegranate seeds and EG parsley.
  - Serve immediately and enjoy!



## Giving Back



Edible Garden donated fresh produce to City Harvest following the NY Produce Show. Check out their incredible organization and see how you can give back this holiday season!

## Picked Fresh From The Patch

### Superleaf Spring Mix

Grown in local, sustainable greenhouses using no harmful pesticides! The healthiest addition to your daily diet!

### *Did you know?*



Antioxidants play a vital role in anti-aging!

Edible Garden Herbs, 283 County Road 519, Belvidere, NJ 07823

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