



SPRING RECIPE: FETA AND HONEY



GROUNDSKEEPING: EUROPE EXPEDITION 2016



GARDEN RECIPES: A TASTE OF SUMMER WITH PASTA MEYER LEMON



Eye of the Day • eyeofthedaygdc.com • 805-566-6500 • sales@eyeofthedaygdc.com

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FROM YOUR EDIBLE GARDEN: GO FROM TERRACOTTA BOWL TO SALAD BOWL



1. Pick a bunch of young, black kale (lacinato kale, Tuscan kale, dinosaur kale) from the beautiful Italian terra cotta bowl you so carefully planted. Alternatively, purchase a bunch at your farmers' market.
2. Do the same with a bunch of cilantro. Stem both kale and cilantro and mix together in a large bowl.
3. Douse it with the best tasting olive oil you know. Squeeze a lemon on it. Scatter salt and pepper then toss it all together. Taste it and add more lemon juice if it needs more sparkle.
4. It's so perfect just the way it is, but thin shards of Parmigiano Reggiano only make you want to have a never ending supply of kale and cilantro for this salad.