

CITRUS AVOCADO SALAD

Ingredients

1 small head lettuce, washed and rough chopped
1 avocado, sliced
1 orange, sectioned

Instructions

Toss all ingredients in as much or as little dressing as you like. Season with salt and pepper to taste.

1-ounce blue cheese, crumbled
1-ounce candied pecans, chopped
Lisbon lemon herb dressing, to taste
Salt and Pepper, to taste

LISBON LEMON DRESSING

Ingredients

¼ cup lemon juice
¼ cup Dijon mustard
¼ cup extra virgin olive oil
¼ cup honey
¼ cup mixed herbs, picked and fine chopped

Instructions

Combine all the ingredients in a bowl and whisk. Alternatively, blend in a blender or food processor.

SNAP PEA HUMMUS

Ingredients:

1 cup fresh sugar snap peas, blanched and chopped
1 cup chickpeas
1/2 teaspoon dried ground cumin
1/2 cup fresh herb leaves, mint or cilantro
2 garlic cloves, minced
1/4 cup well-stirred tahini
1 tablespoon fresh lemon juice
¼ cup olive oil
Salt and pepper, to taste
Serve with veggies or toast

Instructions

Cook peas in boiling salted water 1 to 3 minutes or just until crisp-tender; drain. Plunge sweet peas into ice water to stop the cooking process; drain. Pulse blanched snap peas, chickpeas, cumin, chopped fresh herbs, garlic clove, tahini, lemon juice, and half the olive oil in a food processor 4 or 5 times or until smooth. Drizzle in more olive oil if you desire a creamier consistency. Season with salt and pepper to taste. Store in an airtight container in refrigerator up to 3 days. Serve with assorted vegetables and toasted bread slices.

RED WINE BRAISED LAMB LEG

Ingredients

1 onion, quartered	1 fourteen ounce can tomato paste
2 celery stalks, quartered	One 8-pound semi-boneless leg of lamb
2 large carrot, quartered	1-quart chicken or vegetable stock (low-sodium preferred)
6 garlic cloves	1 bottle red wine
3 thyme sprigs	Salt and pepper
3 parsley sprigs, tied with the other herbs	Vegetable oil
3 rosemary sprigs, tied with the other herbs	
1 fresh bay leaf, tied with the other herbs	

Instructions

Preheat the oven to 300°. Season the lamb leg generously with salt and pepper, then sear on all sides with vegetable oil on high heat on the stovetop using a roasting pan, heavy bottomed pot, or French or Dutch oven. Remove the lamb and set aside. Once cool enough to touch, rub the tomato paste all over the lamb leg.

In the same pan, saute on medium heat the onion, celery, carrot, and garlic in the lamb fond, scraping up all the brown bits, for 4 or 5 minutes, until the vegetables are softened and have a little browning. Season with salt and pepper.

Add the tomato rubbed lamb leg back to the pot with the vegetables, throw in the herb bouquet, then add the wine and stock to cover the lamb leg. If you don't have enough liquid to cover the leg, you can either turn the leg over halfway through cooking, or add more stock and wine. Cover pot tightly with a lid, or foil.

Oven braise the lamb for 25 minutes per pound. For even more delicious results, braise the lamb overnight at 200 degrees instead, or for 45 minutes per pound.

Once the lamb is cooked, remove from the jus, let it rest for 15 minutes, the slice and serve with the jus. If you prefer, you can make a gravy. To make gravy, remove the lamb and the herbs from the braising liquid, then throw the contents of the pot in a blender and blend until smooth. Return the lamb and gravy to the pot and serve.

Mix all dressing ingredients and whisk together like the dickens or throw it all in the blender and pulse until blended.

APRICOT LANE FARMS



Apricot Lane Farms is located 40 miles north of Los Angeles and 20 miles east of Ventura in Moorpark, CA. Our team has been charged with the mission of creating a well-balanced ecosystem and rich soils that produce nutrient-dense foods while treating the environment and the animals with respect.

Our farm residents include pigs, goats, sheep, chickens, ducks, guinea hens, horses, highland cattle, and one brown swiss dairy cow named "Maggie." Our land consists of Biodynamic Certified avocado and lemon orchards, a vegetable garden, pastures, and over 75 varieties of stone fruit.

All produce and meats except as noted below can be sourced from Apricot Lane Farms.

Chickpeas – Suncoast Farm

Head Lettuce – Rancho La Familia

Honey – Honey Pacifica or Energy Bee

Onions – Smith Family Farms

Garlic – Vang Farm

The Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse by promoting the preservation of the agricultural arts, prosperity of CA farmers and small food businesses and sustainable food systems.

