



THE PENDULUM

MAY 27-30, 2020



"A recipe is a story that ends with a good meal."

What's in the Box?

- **Whole Chicken**
- **Ground Beef**
- **Al Pastor Sausage**
- **Olympia Provisions Chorizo Rioja Salami**

Al Pastor Sausage

This pork sausage is made with garlic, chipotle peppers, pineapple, onions, and cilantro. It is great for tacos, rice bowls, and frittatas.



Olympia Provision Chorizo Rioja Salami

This salami is made in Portland, Oregon with sweet and smoked paprika, oregano, and garlic. It is great in soups, stews, and paella. It is fantastic with clams and mussels. But if you are anything like me, it might not make it into a recipe because it is hard not to slice and eat the whole thing!



White Wine and Herb Roasted Chicken

INGREDIENTS:

1 Whole Chicken
2 Carrots
2 stalks Celery
5 cloves Garlic
2 tbsp Oregano, fresh
2 tbsp Rosemary, fresh
2 tbsp Thyme, fresh
1 Yellow onion
1/2 tsp Paprika
1 tsp Salt
4 tbsp Butter
1/4 cup White wine, dry



INSTRUCTIONS:

Preheat the oven to 400° F. Place the chicken in the roasting pan. Chop the celery, carrots, and the carrots, and place to the side. In a blender, combine butter, garlic, white wine, rosemary, oregano, thyme, salt, and paprika. Blend until the herbs and garlic are finely chopped. Begin to coat the chicken with the butter marinade, making sure to get in between the skin and the meat. Stuff the cavity of the chicken with the diced carrots, celery, and onion. Whatever is left over can be placed inside the roasting pan. Place the chicken breast side up in the oven and cook until the chicken has an internal temperature of 165°F. Start to check the temperature after an hour of cooking. When chicken is done cooking, remove from the oven, and let the chicken rest for ten minutes before serving. Serve with pan drippings and roasted vegetables.



Need something added to your CSA pickup? Email dana@pendulummeats.com and we will invoice you to pay online and have it ready with your CSA pickup. It is super easy to add deli meats, eggs, cheese, wine, etc.