



THE PENDULUM

DECEMBER 20-24, 2020



Happy Holidays!!!!

What's in the Box?

Christmas Morning Breakfast Box

- **1 lb. Bacon**
- **1 Dozen Eggs**
- **1 lb. Breakfast Sausage**
- **4 Biscuits**
(Reheat on 350 degrees for 20 minutes)
- **1 Bottle of Marfil Cava**
- **1 lb. Ground Beef**

Pickup Information

While this pickup is scheduled for the week of Christmas, we will need to make adjustments for our holiday hours. Our Town Center pickup will occur on December 23rd as normal. Our in shop pickups will have to be adjusted. You can begin picking up on Sunday, December 20th and pickup through Thursday, December 24th. Hours are listed below. Come anytime between the 20th-24th that is convenient for you. If you can't make it, place your box on hold. Your box must be placed on hold through CSAWare by Saturday, December 19th at 8:00pm in order for your card on file to not be charged at 11pm that evening. We will be closed December 25-29 for a holiday break.

Holiday Week Hours:

Sunday, December 20th: 11am to 5pm

Monday, December 21st: 11am to 5pm

Tuesday, December 22nd: 11am to 5pm

Wednesday, December 23rd: 10am-6pm

Thursday, December 24th: 10am-3pm

Christmas Morning Breakfast Casserole

This is a Christmas morning tradition in our home, mostly because it allows us to enjoy Christmas morning with our daughter while it bakes. The bulk of the work is done the night before. Pop it in the oven on Christmas morning and enjoy.

Ingredients

1 pound breakfast sausage
8 slices bread, cubed
4 cups shredded Cheddar cheese
6 eggs
½ teaspoon salt
¾ teaspoon dry mustard powder
2 cups milk
1 (10.75 ounce) can cream of mushroom soup
½ cup milk



Instructions

The night before Christmas:

Heat a large skillet over medium-high heat; cook and stir the sausage in the hot skillet until crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Grease a 9x13 inch baking dish. Spread the bread cubes into the prepared dish; sprinkle the browned sausage and Cheddar cheese overtop. Beat the eggs in a mixing bowl until smooth; add the salt, mustard powder, and 2 cups of milk and whisk until evenly blended. Pour the egg mixture over the bread cubes. Cover and refrigerate overnight.

Christmas Morning:

Preheat an oven to 300 degrees. Whisk together the cream of mushroom soup and 1/2 cup milk; pour over the casserole. Bake in the preheated oven until firm and golden brown, about 1 1/2 hours.

Marfil Brut

The Marfil Brut is made from Xarel-lo, Macabeo and Parellada, the three classic Cava varietals. It is aged in the bottle on the lees for no less than 14 months before being degorged. A pale golden hue, tiny, consistent bubbles, and aromas of bright citrus fruit and toast make this Cava a versatile classic. It makes a smooth progression on the palate from almond and toast to pear and apple. It then concludes with a crisp, silky finish of lemon and lime. Alella Vinícola has been making wine in Alella since 1906. Like the cellar itself, most of their vineyards are located in the center of the town of Alella, 15 kilometres to the north of Barcelona.

All of the wines produced by Alella Vinícola carry distinct similarities resulting from their proximity to the Mediterranean, the area's main geological force, and the striking traits of the varieties typical of Alella. Perfect for mimosas on Christmas morning, or toasting the holiday season, or gifting to a friend to toast 2021!

