

FEBRUARY 3 - 4, 2022

BAYFIELD FOODS CSA

Community Supported Agriculture



Enjoying Culinary Creativity

KATHY PRESNELL - STARLIT KITCHEN

What's new at Starlit Kitchen? Lots! Winter is the quiet time for the shop and bakery leaving plenty of room for culinary creativity. The biggest change is that Starlit Kitchen is an official "nochery" featuring carry-out mega-stacked sandwiches, bursting burritos, inspired soups and chili and harmonious sides. The shop completes the offerings with an eclectic selection of specialty drinks and snacks. We are stocking the cases with scratch-made sweets and savories, the kind you've come to expect from our bakery, selected from the list of yummys that pack our Bayfield Foods Family, Small and Sweet CSA boxes.

We are rolling out a new sign, a new icon and website in mid-February that will integrate with our beloved Bayfield Foods sites. Just type starlitkitchen.com to see what's next. As always, feed back is always welcome!

Come visit beautiful Bayfield and check us out during our chilly season hours, Thursday-Saturday 9-2, Sunday 10-2. Contact us at 715-779-0175 or 715-913-0315.



"One of our favorite winter soups made with Great Oak Farm carrots, complimented by Starlit Kitchen Crostini." - Kathy

(L): Our shop stocked with a mix of specialty snacks. (R): Made-from-scratch deli meals - our chili, crostini, mega-stacked sandwiches and cookies.

Starlit Kitchen's Thai Carrot Soup

- 1/2 cup organic XV first press olive oil
- 2 medium onions
- 8 cloves garlic

Combine all in a larger stock pot after chopping the onions and smushing the garlic. Bring to a steady simmer. When the alliums are tender and transparent add:

- 4 cups H2O + 2 cubes of veggie boullion (I like Edwards & Sons, low salt)
- 2# chopped carrots

Simmer 'til the carrots are soft. Remove from heat and add:

- 2 cans coconut milk (I like Roland's organic) 14 oz. each
- 1 1/2 cup smooth peanut butter
- 3/4 cup agave nectar (honey will give it slightly different taste)
- 1T Sriracha "rooster" sauce (more if you like heat, or not at all)
- 2 limes-worth of zest and juice
- 1 heaping T ginger powder

Use a standing or immersion blender to cream the soup. Reheat gently. It freezes well without separating. Best partnered with crunchy, garlic-y Starlit Crostini.

