



October 2013

The Good Herb

A monthly newsletter with ideas for using the bounty of the garden!

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I want to apologize for getting behind on my newsletters. We have been busy relocating Grand Shire Farm to a new location! We're so excited to be moving about 9 miles north of our current location to a log home, which will offer a much larger classroom/workshop area, a commercial kitchen area, easier parking, and a much better set-up for our greenhouse and gardens. Our new location is a beautiful setting with a large pond on White Creek Ave. just north of 21 Mile Road. We will be holding our holiday sale there this year, so I hope you can join us for that. (See separate flier for directions.) I'll also include some great recipes for our beautiful autumn in Michigan!!

Apple Butter Pecan Tarts

8 ounces softened cream cheese
½ cup sugar
¼ t. cinnamon
½ cup apple butter
24 mini tart shells, prebaked (in freezer section)
Toasted chopped pecans

In a medium bowl, mix together the cream cheese, sugar, and cinnamon until smooth. Fill the tart shells half full with the cream cheese mixture. Top with approximately 1 heaping teaspoon apple butter. Sprinkle the pecans on top. Refrigerate until ready to serve.



Easy Sweet and Spicy Lamb Meatballs

- 1 pound ground lamb
 - 1 cup cooked and cooled couscous
 - ½ cup chives, chopped fine
 - 2 cloves garlic, chopped fine
 - 1 egg, beaten
 - ¼ cup fresh Italian parsley, chopped
 - 2 tablespoons extra-virgin olive oil
 - 2 tablespoons dried mint
 - 1 tablespoon dried oregano
 - 2 teaspoons salt
 - 1 teaspoon ground cumin
 - 2 teaspoons ground cinnamon
- 1/2 teaspoon cayenne pepper (optional)

Sauce:

- 3 tablespoons extra-virgin olive oil
- 1 (25-ounce) jar marinara sauce
- 1 teaspoon ground cinnamon

Directions

For the meatballs: In a large bowl, mix together the lamb, couscous, scallions, garlic, egg, parsley, olive oil, mint, oregano, salt, cumin, cinnamon, and cayenne pepper. Form the mixture into 15 to 16 (2-inch diameter) meatballs.

Heat the oil in a large nonstick skillet over medium-high heat. Add the meatballs and cook until brown on all sides, about 6 minutes. Add the marinara sauce and ground cinnamon. Bring the sauce to a boil and reduce the heat to a simmer. Cook, turning occasionally, until the meatballs are cooked through, 10 to 12 minutes. Transfer the meatballs and sauce to a large bowl and serve.

Local Artist Holiday Sale at Grand Shire Farm

18325 White Creek, Sand Lake, MI
(first house on the west side, just north of 21 Mile Rd.)

Friday and Saturday, November 1 and 2

10 am to 4 pm each day

Our own soup mixes and cheeseball blends, unique bird feeders and bird food blends, woolen mittens, beeswax luminaries, beautiful jewelry, handmade candies, herbal soaps, fragrant lavender gifts, unique felted items, baby hats in fruit and vegetable patterns, and much more!

Tea and cookies while you shop!!