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## My 3 CSA Things

Go-to recipes for produce I receive from my Community Supported Agriculture Farm source— [Pleasant Hill Produce, CSA](#)

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Why My 3 CSA Things? To remember them! The world keeps us busy and it is just too easy to forget the little things that make life better. In our house quality of life starts in the kitchen. Great ingredients, best cooking practices.

My 3 CSA Things are a few, go-to, easy staples that bear repeating. They are always easy, tasty, and go with many other things. They fill out a meal even on days you are too tired, distracted, whatever, to figure out a satisfying dinner.

3 things I love to do with CSA produce—all are easy, some can be used immediately or saved for later. These aren't cooking secrets, or my mysterious ways of cooking, just tried and true comfort food.

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### Freezer pickles

Slice pickling cucumbers about 1/4". For about 6 cups put them in a bowl with 2 tablespoons of pickling or kosher salt. Let stand 3 hours, rinse and drain.

Put into clean bowl with the following:

3 cups sugar, 1 cup vinegar, your favorite pickle spices: 1 tablespoon each celery seed and mustard seed.

Let stand in the fridge for 24 hours.

Place in freezer bag or other container for the freezer, freeze.

When ready to use, thaw in the refrigerator for best result, possibly overnight.

### Regulation "Harriet the Spy" tomato sandwiches

Ok, the only regulation is in the imagination of the reader, here's mine:

2 slices of really good sourdough bread, thick slices of tomato, mayo as you like it, salt and pepper. Everything is done to cater to the perfection of homegrown tomatoes.

It doesn't take much to turn this into the best BLT ever, or skip the mayo, add a great cheese, and have a fabulous grilled cheese and tomato sandwich.

