

Favorite Kitchen Tools for CSA

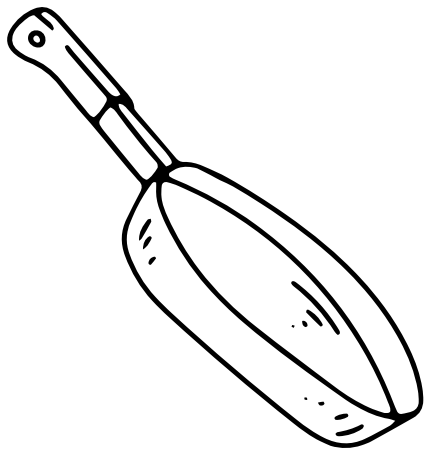


Salad Spinner

Wash greens and get rid of excess water so they store better in the fridge.

Vegetable Peeler

Take the skin off of winter squash or root vegetables and make strips of raw vegetables for salads.

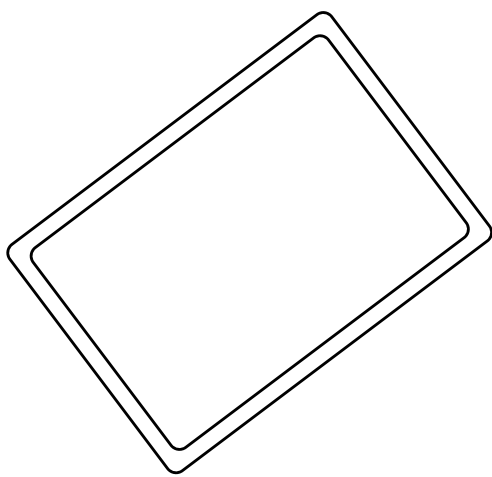
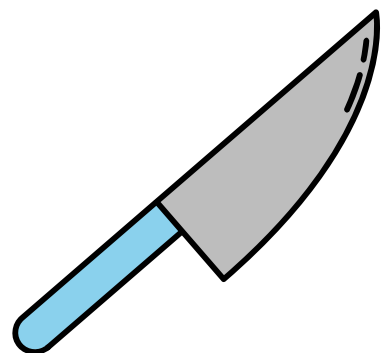


Saute Skillet

Choose a nice wide skillet and start making almost any meal with garlic and onion.

Chef's Knife

Chop, dice, and mince with a good multipurpose knife.

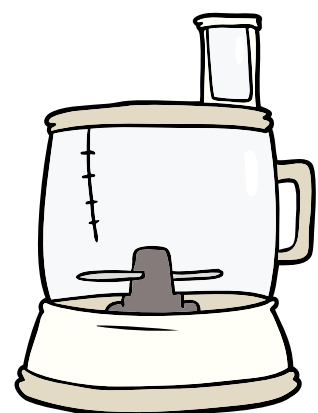


Baking Sheet

Make a sheet pan meal for an easy way to use up a lot of vegetables and save on dishes.

Food Processor

Open the door to the fresh pesto, salsa, hummus with this go-to kitchen gadget.



Happy cooking
this season.

KENTUCKY
**FARM
SHARE**
COALITION

Visit www.kyfarmshare.org for more CSA resources.