

We've welcomed new friends to Johnson Family Pastures in the last month and are so excited to tell you about it! Say hello to the most adorable animal babies on a farm – ducklings. These Khaki Campbell ducks will lay delicious duck eggs, rich in flavor and excellent for baking. They'll start producing eggs this spring - about the same time that they'll join our hogs on pasture as part of our multi-species grazing system.

Another new member to the farm team is a 1965 International 424 Diesel tractor. Farmer Chris has been excitedly putting his new farm hand to task lifting straw bales, moving the egg mobile, turning the compost and more. We look forward to getting a lot of work done more efficiently with this machine.



A hearty thank you to our partners – Baker Orchard – and to the wonderful customers we met there. We were really happy to offer our meats and eggs in our local community through the Baker Orchard apple stand. Our livestock were thrilled too, as they continue to get windfall apples, which are typically destined for the compost. Apples and pork may just be the perfect pairing.

November Farmers Market Schedule *Chicken CSA pick-up points

- [Neighborhood Roots Holiday Market](#), at Bachman's 6010 Lyndale Ave S., Mpls MN **Sun., Nov. 13, 9am - 1:30***
- [Northeast Minneapolis Winter Farmers Market](#), at Solar Arts by Chowgirls 711 15th Ave. NE
- **Wed., Nov. 16, 4-7 pm***
- [Café Wren's Holiday Art Sale](#) Our homemade preserves will be for sale at Café Wren 2956 Wisconsin 35, Luck WI **Nov. 25-27 and Dec. 2-4**
- Visit us [on the Farm](#) – by appointment

Cider Braised Pork Meatballs & Polenta

This recipe was adapted from Oprah.com.
Looking for more recipes? Follow us on [Pinterest](#). We've tried each recipe we pin with our pasture-raised and farm fresh products so you can trust that they are good!



Ingredients

For the meatballs & sauce

- 1 ¼ pounds ground pork
 - ¾ cup bread crumbs
 - 2 eggs
 - 1 Tbl chopped, fresh sage leaves
 - ½ tsp lemon zest (optional)
 - 2 tsp salt
 - ¼ tsp pepper
 - 3 Tbl olive oil
 - 2 cloves garlic, sliced
- 1 Tbl tomato paste
 - 1 Tbl sugar
 - 1 cup chicken stock
 - 1 cup apple cider
 - ½ cup ACV

For the Polenta

- 4 cups chicken stock
- 1 cup medium or fine cornmeal
- 1 tsp. kosher salt
- 2 Tbl butter

Steps

1. **Meatballs & sauce:** Place pork, crumbs, eggs, sage, lemon zest, S&P in a bowl. Mix and form into meatballs.
2. Brown meatballs in a dutch oven w/ olive oil over medium. Don't worry about cooking them through. Remove meatballs from pot.
3. With 1/3 of the remaining oil, saute garlic on medium for ~ 1 min. Add tom paste and cook 1 min. Stir in chicken broth, cider and ACV. Bring to boil, then simmer. Add meatballs back to pot. Cook half covered 15-20 min.
4. **Polenta:** Slowly pour cornmeal in a saucepot of boiling stock stirring to remove clumps. Reduce heat and simmer on stovetop for ~ 30 min. Stir occasionally and add water if needed.
5. Remove polenta from heat & stir in butter. Serve with meatballs & sauce on top. Enjoy!

