

# PASTURE AND PLENTY

DECEMBER 29, 2025 | VEGETARIAN

## HOORAY, IT'S MONDAY!

We're excited that it's almost the New Year! We look forward to our annual celebratory New Year's fondue kit from Landmark Creamery with veggies from Winterfell Acres and seed & grain bread from Madison Sourdough all year long! And, when you throw in a smoky black-eyed pea soup to bring good luck, health, and abundance in the coming year and a new fave, mushroom doria, a cheesy Japanese-style rice gratin? Well, the year is off to a GREAT start!



**fondue kit from Landmark Creamery with roasted vegetables and MScO seed & grain boule**



**smoky black-eyed pea soup and Tart's parmesan peppercorn biscuits**



**baked mushroom doria**



### PRODUCER SPOTLIGHT

*We source our ingredients from local producers whenever possible. This week's meal kits feature ingredients from these amazing producers:*

Landmark Creamery  
Winterfell Acres  
Madison Sourdough Co.  
Tart  
Elderberry Hill Farm  
Vitruvian Farms  
Saffi Saana

### EXTRA GOODNESS

## plum & ginger mocktail

Instructions: Mix as much syrup as desired into ginger beer and enjoy! Extras are great on vanilla ice cream or mixed with soda water.

Ingredients: Plum syrup (Winterfell Acres plums, water, sugar, cinnamon, mace, salt), Barritt's ginger beer (carbonated water, high fructose corn syrup, natural & artificial ginger flavouring, citric acid, neutral cloud, sodium benzoate, natural extract of quillaia bark, caramel colour).

Contains: n/a

### WEEKLY MENU

Find our weekly menu and notes under "Kitchen Notes" on our website.

### SHARE THE LOVE

We love to see how your dishes turned out. Please tag us in your photos and use the hashtag #pastureandplenty. Don't forget, you can always add extra servings or items from our deli or farm-to-freezer case. Check our website to see the current inventory.



① THE COOK KIT

**fondue kit from Landmark Creamery with roasted vegetables and MSCo seed & grain boule**

PREP & COOK TIME

**40**  
MINUTES

IN YOUR BAG

Landmark Creamery Fondue Kit

Winterfell Acres Vegetable Bag

Madison Sourdough Co. Seed & Grain Boule

Spice Mix

White Wine

PAIR WITH the rich and flinty Iconic Sidekick Chardonnay or the drinkable Up North

Wisconsin Lager from One Barrel

- 1 Preheat oven to 400°F.
- 2 Prep your vegetables. Peel and trim the onions; cut in quarters or eighths (depending on size). Trim and peel the carrots, then cut into bite-sized chunks, about 1/2" to 3/4". Scrub the potatoes, then cut into quarters or halves depending on size (they should be similarly sized to the other veg).
- 3 Toss vegetables with the spice mix, a splash of olive oil, salt and pepper. Spread on a sheet tray and roast until everything is beginning to brown and is cooked through, 25-30 minutes, stirring occasionally.
- 4 While the vegetables are roasting, cut the boule into bite-sized cubes. If you want, feel free to toss the bread on the vegetable sheet pan to heat up, too, for the last minute or two.
- 5 About five minutes before the veg is done, heat up a heavy-bottomed saucepan (or fondue pot) over medium heat. Add wine and bring to a simmer. Add a handful of the cheese fondue mix at a time to the simmering wine, stirring until first handful melts before adding next. Reduce heat to medium-low and stir constantly until cheese is completely melted. Season with a few grinds of black pepper, if desired.
- 6 Place the roasted veg and toasted bread cubes in serving dishes and serve fondue immediately right from the pot at the table. Use a fork to spear some veggies and bread and dip it right into the fondue!
- 7 If the fondue cools too much and solidifies, carry it back to the kitchen and reheat it while stirring gently. Then enjoy all over again.

**Landmark Creamery Fondue Kit:** Fontina (pasteurized cow's milk, cultures, salt, enzymes), Zenter alpine (pasteurized cow's milk, salt, cultures, enzymes), cornstarch, dried mustard and sodium citrate  
**Winterfell Acres Vegetable Bag:** Potatoes, carrots, cocktail onions  
**MSCo Seed & Grain Boule:** Flour (wheat and rye), steel cut oats, sunflower seeds, sesame seeds, flax seeds, water, salt  
**Spice Mix:** Fennel, salt, pepper, onion powder, garlic powder, red chile flake  
**White Wine**

*Contains: Milk, wheat, sesame, alcohol (optional)*

② READY-TO-EAT

**smoky black-eyed pea soup and Tart's parmesan peppercorn biscuits**

Preheat oven to 375°F. Place frozen biscuits on a parchment lined sheet pan. Bake for about 15 to 20 min, until top is a rich golden brown and the internal temperature of the biscuits read 200 to 205°F.

While the biscuits are baking, heat soup in a saucepan over medium heat until hot, about 8 min. Stir occasionally and, if needed, add a splash of water to thin out.

Serve piping hot soup with warm parmesan peppercorn biscuits!

**Smoky Black-Eyed Pea Soup:** Vegetable stock, black-eyed pea, onion, leek, jalapeño, green bell pepper, celery, carrot, garlic, guajillo chile, smoked paprika, red wine vinegar, olive oil, salt  
**Tart's Biscuit:** Unbleached enriched hard wheat flour, kosher salt, baking powder, baking soda, sugar, butter, buttermilk, parmesan, black pepper

*Contains: Milk, wheat*

③ FARM-TO-FREEZER

**baked mushroom doria**

See label for instructions and ingredients.



We are a local meal kit service, restaurant, deli and event space serving Wisconsin-grown goodness for breakfast & lunch Tues - Fri, Saturday brunch and Sunday workshops and community events.

GET IN TOUCH

2433 University Avenue  
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**M** 3:30pm-7:30pm **T-F** 11am-7pm  
**SAT** 9am-2pm