FRESH FETA &

TOMATO BASIL SOUP

INGREDIENTS

3 15-oz. *cans diced tomatoes*
2 *cloves of garlic, minced*
¾ cup *Sauterne white wine*
1/3 tsp. *salt*
1 tsp. *paprika*
3 tbsp. *dried basil*
½ cup *half-n-half*
1 cup *heavy cream*
3 ½ cups *whole milk*
1 ½ cups *feta, crumbled*
1/3 cup *parsley*

With UC Davis tomatoes!



DIRECTIONS

4 servings | prep 5 mins | cook time. 40 mins

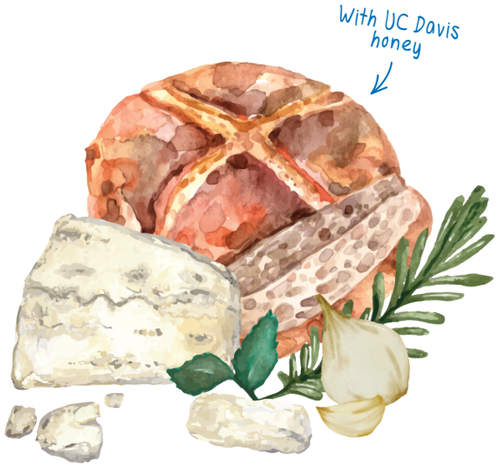
1. ***Combine*** white wine, garlic, and tomatoes and simmer until most liquid evaporates.
2. ***In a separate bowl, combine*** half-n-half, heavy cream, and whole milk.
3. ***Heat*** the mixture in double broilers or the microwave.
4. ***Add*** paprika, basil and salt. ***Stir*** well.
5. ***While whisking, combine*** heavy cream mixture to the tomatoes.
6. ***Add*** parsley.
7. ***Add*** 1 cup crumbled feta.
8. ***Heat*** through for about 10 minutes.
9. ***Serve and enjoy!***

This twist on a classic recipe is courtesy of the ASUCD Coffee House. Be sure to swing by the Student Farm's Market Garden for freshly harvested tomatoes and other produce, perfect for enhancing the flavors of this dish!

GOAT CHEESE
GRILLED CHEESE SANDWICH

INGREDIENTS

- ***2** slices sourdough*
- ***2 oz.** crumbled goat cheese*
- ***2 oz.** shredded white cheddar*
- ***2 tbsp.** honey*
- ***3 tbsp.** butter*
- ***1/8 tsp.** red pepper flakes*



DIRECTIONS

1 serving | prep 6 mins | cook time. 10 mins

1. ***Melt*** the butter in a large saucepan on medium-low heat. ***Add*** the red pepper flakes.
2. ***Carefully transfer*** the melted butter to a small bowl.
3. ***Use*** a pastry brush spoon to ***spread*** the butter on one side of both slices of sourdough bread.
4. ***Heat t***he pan again over medium-heat. ***Arrange*** one slice of bread buttered side down on the pan.
5. ***Layer*** the crumbled goat cheese, shredded cheddar and one tablespoon of honey on top of the bread.
6. ***Top*** this with the other piece of buttered bread, buttered side up to form the sandwich.
7. ***Cover*** with a lid to help the cheese melt. ***Cook*** until each side is golden brown and the cheese, likely 5-7 minutes.
8. ***Optionalz drizzle*** the top of the sandwich with another tablespoon of honey.
9. ***Slice, serve, and enjoy!***

Drawing inspiration from the Noel-Nordfelt Animal Science Goat Dairy and Creamery and the UC Davis Honey and Pollination Center, this grilled cheese creation bridges the essence of two notable programs at UC Davis.

ESPRESSO BEAN
BANANA BREAD

INGREDIENTS

3 very ripe bananas, mashed well
1 large egg
***2 tbsp.** sour cream*
***2 oz.** shot of espresso*
***1 tsp.** vanilla extract*
***1/3 cup** melted, unsalted butter*
***3/4 cup** granulated sugar*
***1 ½ cups** all-purpose flour*
***1 tsp.** baking soda*
***1 tsp.** Kosher salt*

With UC Davis Coffee Beans



DIRECTIONS

1 loaf serving | prep 15 mins | cook time. 40 mins

1. ***Heat*** your oven to 350°F and ***grease*** a 9 x 5-inch loaf pan.
2. ***In a medium-large mixing bowl, stir*** the mashed bananas together with the egg, sour cream, espresso, and vanilla extract, until everything is well combined.
3. ***Next, stir*** in the melted butter until it is completely incorporated. Follow this by ***stirring*** in the sugar until everything is well mixed.
4. ***In a small bowl, stir*** together the flour, baking soda, and salt. ***Dump*** this mixture into the wet ingredients and ***stir*** just until there are no dry streaks left. The batter will still be lumpy.
5. ***Scrape*** the batter into the prepared loaf pan and ***bake*** in the oven about one hour, until a tester inserted into the loaf comes out clean.
6. ***Top*** this with the other piece of buttered bread, buttered side out to form the sandwich.
7. ***Remove*** from the oven. Allow to cool in the loaf pan for 10 to 15 minutes, then ***gently run*** a knife around the edge of the bread and ***turn*** it out of the pan.
8. ***Let it cool and enjoy!***

Indulge in the delightful flavors of banana bread by incorporating an Aggie blend right from The Coffee Center, part of the UC Davis College of Engineering. It's a perfect treat infused with a refined roast crafted by our talented students and staff.

FY24 Stewardship Mailer - *HOLDER*

FINAL DESIGN- Folded Bottom

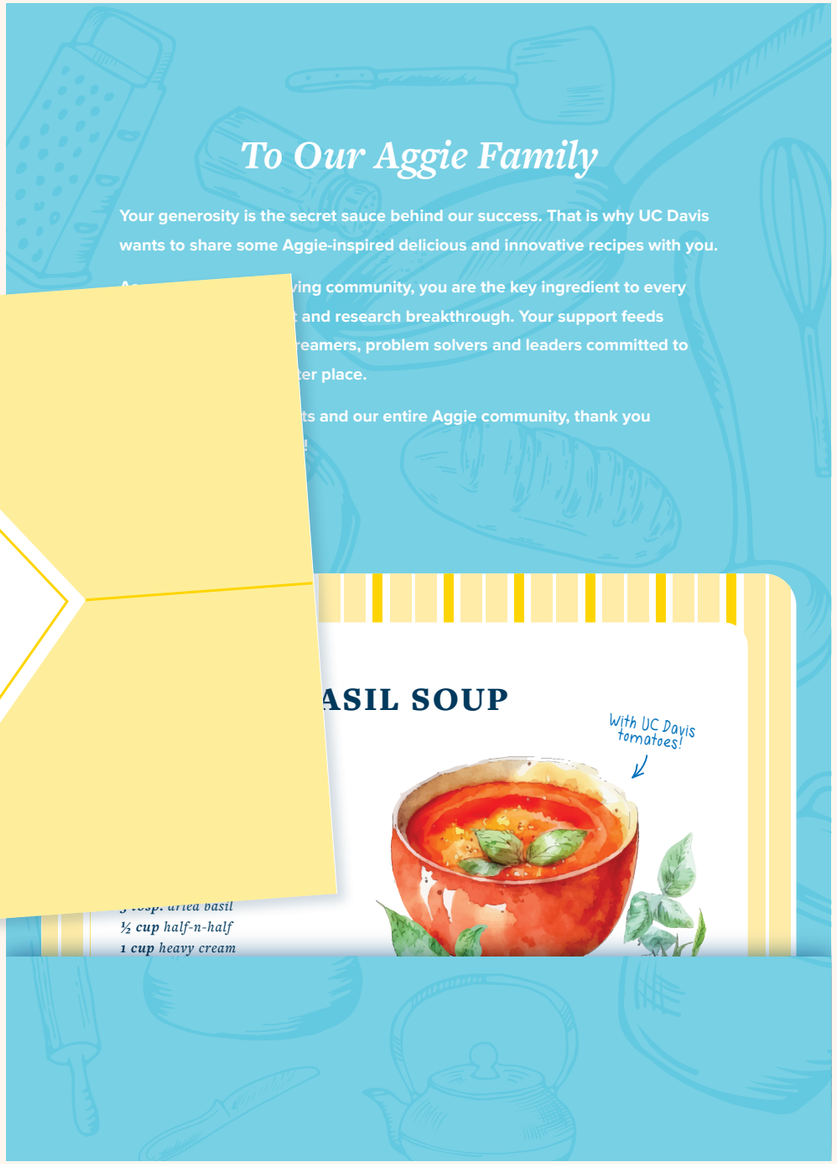
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OUTSIDE- Horizontal Fold

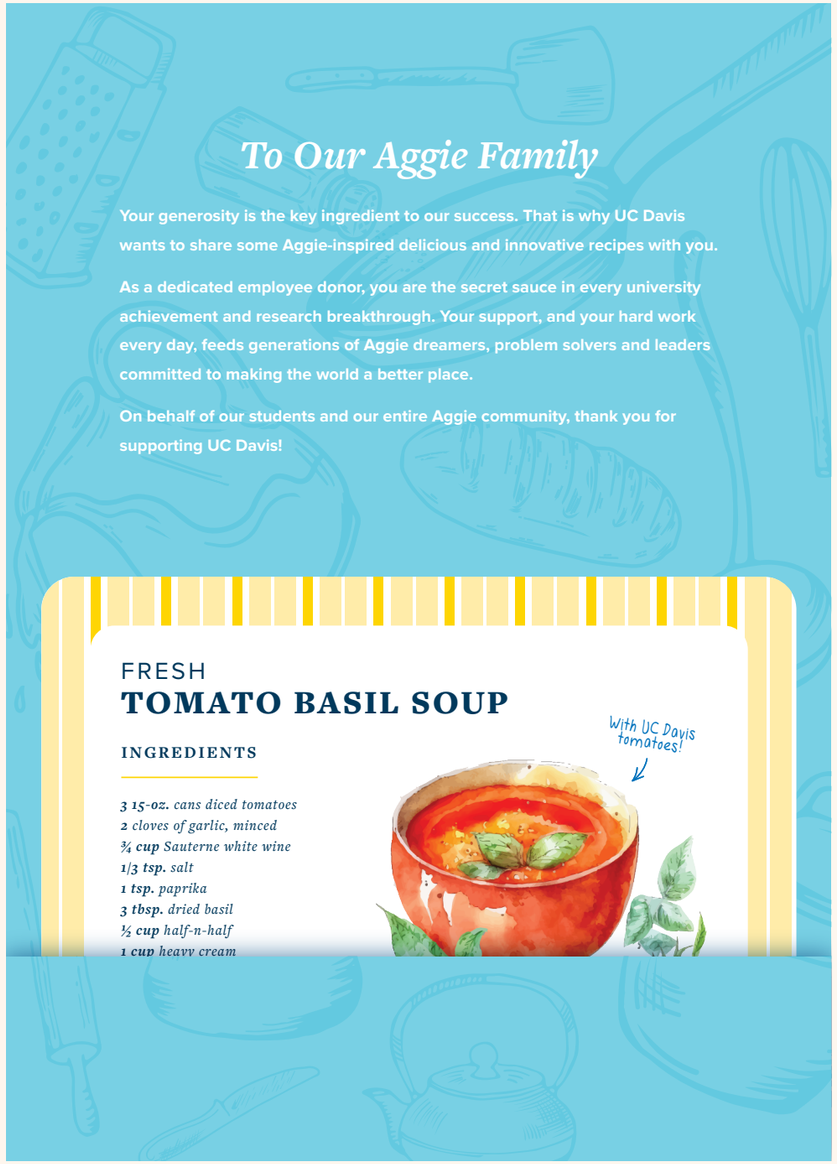


INSIDE- Horizontal Fold

Folded Bottom Pocket



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FY24 Stewardship Mailer - *ENVELOPE*

FINAL DESIGN

A7 5.25 x 7.25

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