

GROUNDWORK ORGANICS



August 3, 2016

In your box

Baby lettuce mix
Romaine lettuce
Red onions
Cucumbers
White turnips
Heirloom tomatoes
Cherry tomatoes
Basil
Mixed zucchini
Peaches or strawberries

The bunched **white turnips** this week are a Japanese salad turnip, mild enough to grate or slice thin and eat raw. Also delicious steamed till tender, about 10 minutes and flavored with nothing more than butter and salt – top leaving a ½ inch of stem and slice in half or leave whole, depending on their size. Greens could be thrown into the steamer at the very end of cooking too – they are very tender and mild. **Heirloom tomatoes** this week are a mix including Black Krim, Cherokee Purple, Marvel Stripe, Brandywine, Copia, and Red Zebra.

A nice planting of field grown **cucumbers** this time of year is something we've struggled with, so we're pleased with our success this year. It would be a great week for the classic marinated salad of cucumber and red onion (thin slice the veggies into a bowl and pour a dissolved mix of half white or rice wine vinegar and half sugar, hot from the pan, to cover the cucumber onion mix, and refrigerate till chilled).

We complete our switch this week, Eugene gets **strawberries** & Portland and Bend get **peaches**. These are a mix of Red Haven and Suncrest, the season is going quickly, so I'm pleased we got them in the boxes when we did. One last notice ~ **second payments** were due on Monday, if you haven't sent yours in, please do so! Reminder postcards go out today by mail. Season runs thru November 18th, thanks everyone!
Sophie and crew

Cherry Tomato and Caramelized Onion Tart

This fabulous tart dough recipe is the one I use for all pies, galettes, quiches. Add this delicious custard and you have a great jumping off point for all kinds of savory creations. The original recipe is a wild mushroom tart from Tartine by Elisabeth Prueitt and Chad Robertson, one could add finely chopped basil or thinly sliced zucchini too.

Flaky tart dough

1 tsp salt
2/3 cup water, very cold
3 cups + 2 tbsp all purpose flour
1 cup + 5 tsp unsalted butter, very cold
makes 2x10" crusts

In a small bowl, combine the salt and water and stir to dissolve. Keep very cold until ready to use. Cut the butter into 1 inch pieces and scatter over the flour in a food processor. Pulse briefly until the mixture forms large crumbs and some of the butter is still in pea-sized pieces. Add the water and salt mixture and pulse for several seconds until the dough comes together but is not completely smooth. On a lightly floured surface, divide into 2 equal balls, flatten, and refrigerate wrapped in plastic wrap for 2 hours. Roll out, pat into tart pan and trim, chill again 30 minutes, then partially bake at 375 about 20 minutes. If it rises up in the middle, gently pierce with a knife.

Prepare 1 10" partially baked & cooled flaky tart shell. Preheat oven to 350. In a baking dish with plenty of room, combine 1 pint cherry tomatoes with enough olive oil to coat, a few cloves garlic and a little coarse salt. Roast for 35-45 minutes, until some have burst and given off a bit of liquid. Meanwhile, sauté 1 sliced sweet onion in a few tablespoons butter, with 1 sliced shallot and a few more cloves garlic. Add salt and continue cooking until onions have taken on some nice color, about as long as the tomatoes take.

Arrange the roasted tomatoes evenly in the tart shell. Combine 1 cup crème fraiche with 3 large egg yolks and 1 tbsp chopped thyme and whisk until smooth. Add the onions, and pour the custard into the shell over the tomatoes. Bake until the custard is barely firm to the touch in the center, about 20 minutes. Let cool on a wire rack, serve warm or at room temperature.