

GROUNDWORK ORGANICS



August 10, 2022

In your box

Romaine lettuce
Red cherry tomatoes
Heirloom tomatoes
Roma tomatoes
Green zucchini
Shishito peppers
Green cabbage
Basil
Garlic
Corn

Oh, **corn**. I love you. We have many big plantings coming on that should keep us in good supply to have for your boxes pretty regularly thru fall. So I won't give you any of my favorite corn recipes this week, we'll save those till you've grown weary of just boiling for a minute and slathering on good butter to eat off the cobb, hopefully tonight.

Lots of **basil** right now, a reminder that you can keep socking away batches of pesto in the freezer if you're not going thru it fast enough. Rubbermaid makes small 4 oz containers that are my go-to size to freeze pesto in, they defrost quickly for last minute school lunches and it's just the right amount for a family meal with no leftovers to go brown on you.

Shishito peppers are more mild than padrons, with a slightly wrinkled exterior and a beautiful lime green waxy color. They can be sauteed over high heat like tapas style padrons, but their texture makes them a little more versatile for incorporating into other dishes. My sis sent me the recipe below a few years back, its decadent and delicious.

One little change, we were short on summer squash this week, so you're getting plain old green zucchini today. We'll have a mix for you in the next week or two.

If you haven't yet gotten in your second half payments, please send those in this week or let me know if I can be helpful. This marks the halfway point of the season, kinda crazy right? I have pretty much not left the farm all summer, better hurry up and get a few adventures in quick. Anyhow, boxes run thru October 26. *Thanks all!*

Creamed Shishito Peppers from the website Serious Eats

1 tablespoon extra-virgin olive oil
8oz shishito or padron peppers, stemmed and thinly sliced into rounds 2 medium shallots, thinly sliced
2 garlic cloves, thinly sliced
Kosher salt and fresh ground pepper
1 cup heavy cream
1 oz grated Parmigiano-Reggiano cheese & pinch of nutmeg

In a 10-inch skillet, heat oil over medium heat until shimmering. Add peppers, shallots and garlic, season with salt and pepper, and cook stirring frequently with rubber spatula until vegetables are softened but not brown and peppers are still bright green, 5-7 minutes. Add heavy cream, season lightly with salt and bring to a rapid simmer. Lower heat and simmer for another 5-7 minutes, stirring frequently until cream is reduced to a saucy consistency. Remove from heat, add parmesan and nutmeg, and season with salt and pepper. Spread on toast, use as a dip or pizza topping, keeps well in a lidded container in the fridge.

Simple Tomato Salad from Chez Panisse Vegetables by Alice Waters

Slice large tomatoes in wedges or slices, cherry tomatoes in half. Moisten with balsamic vinegar (how much will depend on the sweetness and acidity of the tomatoes), season with salt and pepper, and drizzle generously with fine olive oil. Mix gently to keep the tomatoes intact and garnish with any of the following, singly or in combination: basil leaves, torn, cut into a chiffonade or left whole; garlic croutons – torn up bite size pieces of levain bread, oiled, toasted and rubbed with garlic while still warm from the oven (they are best mixed in with the tomatoes so they absorb the juice); slices of fresh mozzarella or the tiny bocconcini mozzarellas; sliced red onion.

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