

# GROUNDWORK ORGANICS



August 17, 2022

A few little changes, we'll have arugula for you next week, broccoli was ready and hadn't gone in the boxes yet this season. Also, we had extra Roma tomatoes this week and included them as well. Try the recipe below which takes almost no prep time at all and is surprisingly delicious. I was glad to have dill for you on a week you were also getting potatoes, cucumbers and beets – three veggies that pair so well with it. If you want to dry it for use all winter, you can cut the main stems off and either use a dehydrator on the lowest heat setting, or place on a flat basket in a shaded corner of your kitchen and flip a few times over the course of three or four days, till it's crisp, then store tightly sealed.

A heads up that we may only attend the Bend farmers market thru September this year, a few weeks short of the end of the season (CSA boxes will of course continue thru October 26). If you're in Bend and have vacation credit to request or use up, it would be best to take care of that in the next month. So much great produce to stock up on right now for canning or freezing, perfect time to get on it! Thanks all, *Sophie*

## In your box

Little Gem lettuce  
Cucumbers  
Yellow Potatoes  
Dill  
Broccoli  
Red Ace beets  
Beefsteak tomatoes  
Roma tomatoes  
Mixed zucchini  
Eggplant  
Blackberries

## Oven Dried Tomatoes

From A16 Food & Wine by Nate Appleman & Shelley Lindgren

1 1/2 pounds kosher salt  
15 large Roma, San Marzano (or tomatoes of your choice)  
about 1/2 cup extra virgin olive oil

Preheat the oven to 200. Spread the salt on a 13-by-18 inch rimmed baking sheet, creating a layer 1/2 inch thick. Core the tomatoes and halve them lengthwise. Arrange the halves, *skin side down*, in rows on the salt layer. Bake for 6 hours or until the tomatoes are completely dried and look like sun-dried tomatoes.

Remove the tomatoes from the salt (the salt can be reused for another batch) and pack them into a container with a tight fitting lid. Pour in olive oil, cover and store in the refrigerator for up to 1 week.

*\*\*These can be made with heirlooms or even cherry tomatoes. Just be sure to carefully place them with their skin-side down so they peel off the salt when they are done. Delicious in pasta, on pizza or plain as part of an antipasto spread, and they get even better as they marinate in the fridge.*

## Method: Roasting Beets

This is a simple and delicious way to prepare roasted beets, try over salad greens with fresh goat cheese and a handful of chopped hazelnuts, or as a wonderful side dish.

Top greens a 1/2 inch above the beet. Wash well and cut off tails. Don't peel. Line a small baking dish with foil, toss clean whole beets with a little olive oil and kosher salt and place in pan. Wrap foil up and over the beets tight. Bake at 375 for 30-45 minutes, depending on size, checking with a tooth pick which should just poke in with a little resistance.

To peel, allow beets to cool enough to handle. Using a paper towel or clean cloth, gently rub the skin off. Serve hot or cold, sliced into rounds or quarters. Or store whole in the fridge for up to five days.

## Roseanne Cash's Potato Salad

Another classic from Smitten Kitchen

3 pounds medium potatoes, scrubbed & unpeeled  
8 dill pickles or handful of cornichon, chopped  
3 celery stalks, roughly chopped  
1 small red onion, roughly chopped  
3 hard boiled eggs, peeled and chopped  
2/3 cup mayonnaise  
2 tablespoons Dijon mustard  
2 tablespoons apple cider vinegar  
2 tablespoons minced fresh dill  
Salt and pepper to taste

Place potatoes in a medium size pot and cover with a few inches salted water. Bring to a boil and cook until fork tender, 20-30 minutes. Drain and cool completely. (Overnight in the fridge makes this easy and the potatoes even easier to cut cleanly).

Cut cooled potatoes into chunks and transfer to a large bowl. Add pickles, celery, onion and eggs.

Combine mayo, mustard, vinegar and dill in a jar. Stir about half of dressing into salad, tossing to combine evenly. Add more dressing to taste, and season well with salt and pepper. Keeps for up to four days in the fridge.