

# GROUNDWORK ORGANICS



August 2, 2023

## In your box

Romaine lettuce  
Slicing cucumbers  
Carrots  
Beefsteak tomatoes  
Bunched red onions  
Garlic  
Green bell peppers  
Padron peppers  
Sweet Corn  
Fingerling potatoes

One more reminder, if you didn't pay in full, **second half CSA payments** were due August 1<sup>st</sup>. Checks can be mailed to the Maple Drive address below, or email me and I can charge a credit card or invoice you thru Square. Please be aware we pass on the 3% credit card charge. Half payments for Bend are \$390 (full season) or \$317.50 (main season). Half payments for Eugene are \$375 (full season) or \$305 (main season).

We squirreled away most of our **garlic** crop for seed this year, but wanted to get it to you once more. Big easy to peel cloves, this is our favorite variety that's been hard to come by. A super delicious sounding idea for spicy refrigerator pickles with padron peppers came from CSA member Rebecca White last week. Prepare 1 lb cucumbers, sliced into 1/4 inch circles, 2 chopped garlic cloves, 3-4 padron peppers sliced into rings and one small onion sliced into rings. Place in a wide mouth mason jar and pour in 3/4 cup white vinegar, 1 cup hot water, 1 tablespoon sugar, 2 tsp salt, 1/2 tsp mustard seeds. Put on a lid, place in fridge and turn the jar every few hours. Ready to eat in about 24 hrs. And **Corn!** While you probably just want to eat it straight off the cobb with some good butter in the next few days, I couldn't resist including two of my favorite recipes. Should have it in your boxes several times. Our little surprise, we threw **carrots** in this week too. Thanks everyone! *Sophie*

### **Corn Salad with Chili and Lime**

From Deb Perelman

1/2 a small red onion, thinly sliced  
2 tablespoons red wine vinegar  
1/2 teaspoon granulated sugar  
Slightly headed 1/4 tsp kosher salt  
6 medium ears corn, shucked  
1/3 cup sour cream  
1/3 cup mayonnaise  
Heaped 1/2 cup crumbled cotija cheese  
1 lime, halved,  
Tajin seasoning or chile powder  
Handful of cilantro leaves (optional)

Combine red onion, red wine vinegar, 2 tbsp cold water, salt and sugar in a bowl or jar. Set in fridge to pickle for an hour or until needed. Heat a grill to medium high. Lightly oil grill grates and place corn cobs directly on them. Cook corn until charred in spots all over, turning as often as needed. Transfer them to a cutting board to cool slightly.

While you're grilling corn, combine sour cream, mayo and cotija cheese. Spread on the bottom of your serving plate. Cut corn from cobs with a sharp knife and heap it over the cheese spread on the platter. Squeeze the juice of half a lime all over, then scatter the corn with pickled onion rings from the fridge. Generously shake Tajin or chile powder all over; if you're using plain chile powder, season with salt and an extra squeeze of lime, too. Top with cilantro leaves if you like. Cut remaining lime half into wedges and serve alongside. Eat right away, while the dressing is cold and the corn is hot.

### **Fresh Corn Polenta**

Adapted from [Verdura](#), by Viana La Place

1 1/2 quarts water  
2 teaspoons salt  
1 1/2 cups imported coarse cornmeal  
1-2 ears corn, cut from the cob  
1 tablespoon butter  
3 tablespoons good parmesan cheese  
olive oil for sautéing  
2 cups fresh tomato sauce  
greens such as kale, arugula or spinach  
sautéed quickly with a little garlic  
1 cup grated mozzarella cheese  
parmesan cheese to serve with

Bring the water to a boil and add salt. When the water returns to a boil, start adding the polenta in a thin, steady stream, stirring it well as you add it. Reduce the heat to medium and continue stirring steadily for 25 minutes. Add the raw corn kernels, the butter and the parmesan cheese. Continue cooking 5 more minutes, or until the polenta is thick and soft. To make slices, pour the hot polenta into a loaf pan and let cool. Unmold the polenta and slice about one inch thick.

In a wide, oven proof pan, heat a few tablespoons olive oil over medium heat. Add slices of polenta, and turn once when golden. Cover lightly in tomato sauce, add sautéed greens, and scatter mozzarella over the top. Put on the middle rack of your oven under the broiler, watching closely, till cheese is bubbling.

30699 Maple Drive, Junction City OR 97448

[www.groundworkorganics.com](http://www.groundworkorganics.com)

[groundworkorganics@gmail.com](mailto:groundworkorganics@gmail.com) 541.998.0900

Farm stand Phone 541.654.4941