

GROUNDWORK ORGANICS



August 26, 2020

In your box

Little Gem baby romaine
Carrots
Cherry tomatoes
Cilantro
Walla Walla onions
Eggplant
Red potatoes
Raspberries
Watermelon

Last box of August, how'd that happen so fast? First patch of melons and watermelons came on late this year but they have been excellent, and we should be able to put them in a few more times. This week you're getting either **Mini Love** (a classic small round red-fleshed watermelon) or **Superbowl** (oblong with dense red flesh and very few seeds). A later variety of **raspberries** is coming on strong right now, and am happy to get those in again this week. Beautiful new **carrots** from a huge planting in our south field are looking lovely, and should be consistently nice all thru the fall. And a couple of beds of **Modoc potatoes** to share with you as well, strikingly red with very white flesh. Hoping to set a few days aside this week to get tomatoes canned and some pesto frozen, and keep up this crazy balancing act of farm, family and future planning. Wish you success in your daily well being, too! Sophie

Zhoug (spicy cilantro sauce)

Thanks goes to CSA member Kristina McCann for sending this recipe in, which could be cut in half for a smaller batch if short on cilantro.

4 medium cloves garlic, roughly chopped
2 packed cups cilantro, mostly leaves but skinny stems are ok
4 medium jalapenos, seeds removed but reserved
1 teaspoon fine sea salt
1 teaspoon ground cardamom
¾ teaspoon ground cumin
½ teaspoon red pepper flakes
¾ cup extra virgin olive oil

Place garlic in food processor until the garlic is broken into tiny pieces. Add the cilantro, jalapeno, salt, cardamom, cumin and red pepper flakes. Process until the mixture is all mixed together and very finely chopped. While running the food processor, slowly drizzle in the olive oil. Scrape down the sides and blend until the sauce is mostly smooth. Adjust to taste – for a spicier sauce add the jalapeno seeds or additional red pepper flakes and blend again. Chill for an hour before serving to allow flavors to combine.

Watermelon Agua Fresca

For about 2 quarts, cut a medium watermelon into big chunks, carve away all the rind and cut the flesh into smaller chunks. Working in batches, liquefy the melon in a food processor or blender, pulsing for about a minute in brief spurts so as not to grind up the seeds. Strain, pushing as much pulp through the strainer as you can. You should have about 5 cups juice. Thin out with about 2 cups water, 1/4 cup sugar and the juice of one lime. Chill in the refrigerator, and serve over ice. *From Chez Panisse Fruits by Alice Waters*