

GROUNDWORK ORGANICS



August 5, 2020

In your box

Butter lettuce
Cucumbers
Broccoli
Green cabbage
Walla Walla onion
Potatoes
Green beans
Jalapeno and Serrano mix
Cilantro
Corn

While I had originally put tomatoes on the list for this week, we had to switch them out for extra green beans and added broccoli. You'll have to supply your own for that salsa I had in mind for you, or go in more of a stir fry/Asian salad direction with the hot chili and cilantro in your box this week – would be a great way to use up some of this tremendous cabbage and broccoli too.

These aren't the daintiest **cucumbers** we've ever grown, a little rough from the field, but I was impressed last night by their flavor and texture. Peeled and seeded, grated and squeezed, then added to plain whole milk yogurt with garlic chopped mint, salt and white pepper, I had tzatziki for my falafel in about 2 minutes. First of the season **green beans** and **corn** with some nice big plantings coming on for your boxes this month. Hope you enjoy! Sophie.

Crispy Salt and Vinegar Smashed Potatoes

From Half Baked Harvest website

Check this recipe out on line to get a visual on what these beauties should look like. Thanks to Ariel Boggs for sharing!

2 pounds baby yellow potatoes
¾ cup +2 tablespoons apple cider vinegar
1 tablespoon kosher salt
½ cup extra virgin olive oil
2 teaspoons onion powder
1-2 cloves garlic, minced or grated
Fresh cracked black pepper
¾ cup grated white cheddar cheese
¼ cup fresh herbs such as basil, parsley or cilantro, torn
2 tablespoons fresh chopped chive or green onion (*or use minced onion top*)
2 cups plain Greek yogurt or sour cream (*optional*)

Preheat oven to 450. Place the whole potatoes, ¾ cup vinegar and the salt in a large pot. Add water to cover by 1 inch. Bring to a boil, then reduce the heat to a simmer. Simmer 15 minutes until the potatoes are fork tender. Drain the potatoes and transfer to a rimmed baking sheet, let cool slightly.

Place another rimmed baking sheet on top of the potatoes, then push down firmly to smash potatoes. Alternately use the bottom of a mug to smash each one individually. Toss the potatoes with olive oil, onion powder, garlic and season with salt and pepper, lightly breaking the potatoes as you toss. Transfer to the oven and roast the potatoes until light golden brown, 25-30 min. Remove from the oven, sprinkle on the cheese and return to the oven for another 10 minutes, until the potatoes are crisp and golden brown. Toss the potatoes with the remaining 2 tablespoons vinegar, herbs and chives. Spoon the yogurt onto a serving plate and then add the potatoes. Sprinkle with more fresh herbs and flaky salt to taste.

2nd HALF CSA PAYMENTS SHOULD BE MAILED TO THE ADDRESS BELOW.

\$295/ MAIN SEASON, \$360/ FULL SEASON. LET ME KNOW IF YOU HAVE QUESTIONS 👍

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