

GROUNDWORK ORGANICS



July 1, 2020

In your box

Little Gem baby romaine
Carrots
Zucchini
Eggplant
Basil
Padron peppers
'Jaqueline Lee' potatoes
Rainbow Chard
Strawberries

We have a Green Egg grill which Gabe invested in several years ago. I love it for being virtually indestructible and for the quality of heat which is amazing, as it radiates from the hefty iron lid and sides. Plus it's just fun to cook outside and keep my kitchen clean. There, that's my product placement plug for the week. All to say, a great week of grilling ahead should you choose.

Zucchini takes on such a different texture and flavor on the grill, slice it lengthwise down the middle and drizzle a little olive oil, salt and pepper to taste, maybe a little garlic. The recipe below is a wonderful way to transform **eggplant** into a versatile spread that lasts well in your fridge, and can be made even a few days after you grill the eggplant.

Throw them on at the tail end of grilling something else, save them for later in an air container in the fridge and stay one step ahead.

Padron peppers are a classic Spanish tapas pepper, typically prepared very simply in a hot skillet. Cook for maybe 3-4 minutes over high heat, with a bit of good quality olive oil until blistered and a little charred, then finish with coarse salt. Using the stem as a handle, eat them whole. It was a real pleasure to sit at market stalls in Barcelona and Madrid a few years back and enjoy them just like that. One in 15 or so packs some heat, but otherwise they are fairly mild.

Berry season continues on in full swing with blueberries just starting to come on too. Should have those for you next week. This mellow, mild weather is completely ideal - incredibly pleasant to work in, both for planting and picking and the ground is working up beautifully as we prep for fall crops. Lots to be grateful for around here. Wish you all a wonderful and safe holiday weekend, thanks everyone!

Baba Ganoush

2 large eggplants
olive oil
sea salt

3 tablespoons tahini
3 tablespoons olive oil
3 garlic cloves
½ lemon, juiced
salt & pepper
¼ cup coarsely chopped Italian parsley

Slice eggplants in half lengthwise, brush with olive oil and sprinkle with a little salt. Place eggplants cut side down on a hot grill, flip every few minutes until nicely charred and very soft, maybe 15 minutes total (or – bake in the oven instead and finish on broil for a minute if need be). Allow to cool, or store in an air tight container in the fridge until ready to use.

Drain off any excess liquid, and scoop flesh from the skin into the bowl of a food processor. Add tahini, olive oil, garlic and lemon juice, a little salt, and pulse to blend. Taste and adjust with salt and pepper. Transfer to a serving bowl, mix in parsley, and top with a little extra of your best quality olive oil. Serve with pita or toasted baguette and cucumber slices.

Vacation Credit – A reminder, we offer up to two weeks of vacation credit during the season. Please email with a minimum of five days notice, and I'll send a \$25 credit by mail for each box cancelled. These are good all year at any farmers market we attend, or at the farm stand. Of course, it's important you mark your own calendars too, we send an exact number of boxes each week based on these numbers. Thank you!