

GROUNDWORK ORGANICS



July 14, 2021

In your box

Romaine lettuce
Spinach
Green cabbage
Red radish
Cucumbers
German Butterball potato
Fresh onion
Heirloom tomatoes
Padron Peppers
Raspberries

Hi everyone! A couple housekeeping notes, I mentioned on Monday we'd be happy to take back our cardboard boxes now if you'd like us to reuse them. Just bring a bag or box to unpack your veggies into, and leave the box unfolded flat at the drop spot – please don't bring the boxes home and then return them. In consideration of our drop spot hosts, we need boxes absolutely clean, empty and stacked flat (it's super easy, just unfold them from the bottom) and we ask that you take out and recycle the paper liners. I've had a number of members request this option and we totally appreciate it, box costs have gone sky high this year, and they're of course a valuable resource. But it is totally optional, if you'd rather take your produce home as you have been and recycle or reuse boxes at home that's fine too.

Second, if you didn't pay in full with your registration, final half payments are due August 1st. Checks can be mailed to the Maple Drive address below, \$295 for main season, \$360 for full season. I'm happy to check my records for a balance on your account if you can't recall. I can also email you an invoice thru Square if you'd like to pay by credit card, or charge a card on file. We don't automatically do this so just let me know. Thanks so much, all! Hope you enjoy, this should be a tasty box. In honor of all the berries, here's the recipe Hannah and I are making today.

Cheesecake Bars with all the Berries

from Smitten Kitchen

Crust:

2 cups graham cracker crumbs
¼ cup granulated sugar
6 tablespoons unsalted butter, melted
A pinch of salt
½ teaspoon vanilla

Cheesecake:

3 8oz packages cream cheese, room temperature
1 cup granulated sugar
4 large eggs
1 teaspoon vanilla

Topping:

2 cups sour cream
2 tablespoons granulated sugar
1 teaspoon vanilla
3-4 cups mixed berries, dry

Heat oven to 325 degrees. Line bottom and sides of a 9x13 inch rectangular baking pan with 2 sheets of foil (crisscrossed), leaving a 2-inch overhang on all sides.

Make crust: Combine crumbs, sugar, butter, salt and vanilla in a bowl with a fork until evenly mixed. Press firmly into bottom of prepared pan. Bake for 10 minutes.

Make cheesecake: While crust is baking, beat cream cheese until fluffy with sugar, then beat in eggs, one at a time until thoroughly mixed, scraping down the sides and bottom of your bowl between each addition. Beat in vanilla. Pour over prepared crust (still hot is fine) and bake for 25 minutes, until puffed but still jiggle like Jell-O when shimmied. Let cool on rack for 5 minutes, and while it does...

Make topping: Whisk together sour cream, sugar and vanilla. Drop spoonfuls of topping all over bars and spread gently in one thin layer. Bake bars with topping for 10 minutes.

Set pan on a cooling rack and let cool: refrigerate at least 2 hours, or ideally overnight.

To serve: Use foil sling to carefully lift bars out of pan and transfer them to a cutting board. If you can, carefully slide them off their foil – this should be doable, but I did manage to crack my whole slab of bars while doing so, so proceed at your own risk. Scatter berries all over cake (*a mix of raspberries, blueberries, halved strawberries and red currants is shown on her website*). Cut gently into 2x2 ish inch squares with a serrated knife. Keep leftovers in fridge.