

# GROUNDWORK ORGANICS



July 22, 2020

## In your box

Salad mix  
French Breakfast Radishes  
Cherry tomatoes  
Heirloom tomatoes  
Bunched yellow onions  
Green bell peppers  
Eggplants  
Basil  
vates kale  
Blackberries

Not the easiest to work in this heat with face masks on. But our crew is committed and wonderful, and we're all doing our best to stay sane and safe and keep working hard. This time of year is always a challenge and must be well thought out - cool mornings for harvesting greenhouse crops and berries with massive amounts of tomatoes ripening up. One little change, butter lettuce wasn't up to snuff this week, so we substituted cherry tomatoes. Lots of heirlooms for you this week too. If I haven't said it yet, best not to refrigerate tomatoes, they prefer a cool spot on your counter. Thanks for all the prompt half payments already, very much appreciated. We ask for checks to be sent in by August 1<sup>st</sup>, or let me know if you'd like to pay with credit card. ½ season payments are \$295 main season, \$360 full season. Thank you and stay well! Sophie

## **Herbed baked goat cheese over salad greens**

*From Cooks Illustrated*

To make ahead:

- 3 oz white melba toasts
- 1 teaspoon ground pepper
- 3 large eggs
- 2 tablespoons Dijon mustard
- 2 tablespoons fresh chopped herbs
- 16 oz firm goat cheese
- extra virgin olive oil

In food processor, blend melba toasts to fine even crumbs. Combine in a small bowl with pepper. Whisk eggs and mustard in a medium size bowl. Using kitchen twine, divide cheese into 16 pieces. Roll each piece into a ball, roll into herbs, dip into egg, then coat with crumbs. Flatten each ball into a disk about 1 1/2 " wide and set on a baking sheet. Repeat process, then freeze disks until firm, about 30 minutes. Preheat oven to 475. Remove cheese and brush lightly with olive oil. Bake until golden and brown, about 7-10 minutes. Transfer to a paper towel lined plate, and allow to cool slightly. Serve over mesculin greens with a simple vinaigrette & thin sliced radish

## **Eggplant Rollatini**

*Thanks go to Bethany Little for this one...*

Slice the eggplants lengthwise in 1/4-inch thick strips, coat lightly with olive oil and a bit of salt. Pre-cook them on the grill or in a 375 degree oven until mostly tender, and beginning to darken.

Let cool, then spread each piece with a mixture of fresh ricotta, shredded parmesan, and goat cheese to equal about two cups, plus chopped garlic, basil, salt and pepper to taste. Roll them up starting at one end until you have a nice tight spiral. (You can freeze them on sheet pans at this point and store in ziplock bags for the winter.)

Top with tomato sauce and mozzarella and bake at 375 for about 20 minutes, till bubbling and cooked well throughout.