

# GROUNDWORK ORGANICS



July 26, 2023

## In your box

Red leaf lettuce  
Diva cucumbers  
Grape mix Cherry tomatoes  
Beefsteak tomatoes  
Heirloom tomatoes  
Basil  
Green onions  
Red potatoes  
Triple Crown blackberries

It's all about the tomatoes this week, with several rotations of **beefsteak** and **heirlooms** coming on together. So many ways to enjoy! To move thru some in a hurry, you could make a big batch of sauce, which keeps well for close to a week in your fridge, or can even be frozen. Two methods would work well, either slow roast them for an hour or so in a 250 degree oven, (sliced in half and placed skin side down on a sheet pan with a little olive oil and salt till juices start releasing, then press them thru a sieve to remove skins if you like) or core them and quickly blanch in boiling water to remove the skins. From there, add them rough chopped to a large pot with olive oil and whole garlic cloves, and cook down till you're satisfied, adding fresh basil and salt to taste. We switched thai basil which wasn't quite ready with regular basil, a better combo with all these tomatoes anyhow. Also the kale was looking 'miserable' with bug holes, so we went ahead and included both heirlooms and beefsteaks. Lots of newly planted greens coming for the fall.

**Triple Crown blackberries** are distinctly huge and very tasty, we're putting in full pints with the crop in its prime this week. Peaches should be on very soon and we hope to get those in the boxes shortly, and we should have corn for you in the next week or two as well.

A couple housekeeping notes. If you have **vacations** coming up, just let me know the dates you'd like to cancel and I'll mail you vouchers for each box cancelled. We ask for a minimum of five days notice please to cancel for credit. Also, it's possible that we may not be at the Bend market beyond August, so we encourage you to come down and use your credits sooner rather than later. You can also use them anytime at our markets in Eugene, Portland or at our farm stand thru the year.

If you didn't pay in full, **second half CSA payments** should be sent in by August 1<sup>st</sup>. Checks can be mailed to the Maple Drive address below, or email me and I can charge a credit card or invoice you thru Square. Please be aware we pass on the 3% credit card charge. Half payments for Bend are \$390 (full season) or \$317.50 (main season). Half payments for Eugene are \$375 (full season) or \$305 (main season). Any confusion, don't hesitate to ask, thank you! *Sophie*

## Cherry Tomato and Caramelized Onion Tart

*Adapted from Tartine by Elizabeth Prueitt and Chad Robertson*

### Flaky tart dough

1 tsp salt  
2/3 cup water, very cold  
3 cups + 2 tbsp all purpose flour  
1 cup + 5 tbsp unsalted butter, very cold

*makes 2x10" crusts (you'll only need one)*

In a small bowl, combine the salt and water and stir to dissolve. Keep very cold until ready to use. Cut the butter into 1 inch pieces and scatter over the flour in a food processor. Pulse briefly until the mixture forms large crumbs, and some of the butter is still in pea-sized pieces. Add the water and salt mixture, and pulse for several seconds until the dough comes together but is not completely smooth. On a lightly floured surface, divide into two equal balls, flatten, and refrigerate in plastic wrap for 2 hrs. Roll out, pat into tart pan and trim, chill again 30 minutes, then partially bake at 375 for about 20 minutes. If it rises up in the center, gently pierce with knife.

### For the filling

Prepare 1x10" partially baked and cooled tart shell. Turn oven to 350. In a baking dish with plenty of room, combine one pint cherry tomatoes with enough olive oil to coat, a few cloves of garlic and a little coarse salt. Roast for 35-45 minutes until some have burst and given up a bit of liquid. Meanwhile, sauté one sliced large sweet onion in a few tablespoons of butter over medium-low heat until they have taken on some nice color, about as long as the tomatoes take.

Combine 1 cup crème fraiche with 3 large egg yolks, and 1 tbsp chopped thyme or other fresh herb and salt and pepper to tastes. Whisk until smooth. Pour the custard into the shell over the tomatoes and onions. Bake until the custard is barely firm to the touch in the center, about 20 minutes. Let cool on a wire rack, serve warm or at room temperature.

30699 Maple Drive, Junction City OR 97448  
[www.groundworkorganics.com](http://www.groundworkorganics.com)  
[groundworkorganics@gmail.com](mailto:groundworkorganics@gmail.com) 541.998.0900  
Farm stand Phone 541.654.4941