

# GROUNDWORK ORGANICS



July 29, 2020

## In your box

Romaine lettuce  
Cucumbers  
Carrots  
Green onions  
Roma tomatoes  
Zucchini  
or Summer Squash mix  
Red radishes  
Rainbow chard  
Raspberries or Blueberries

Cucumbers, zucchini and summer squash are in the height of production right now, but this heat will start to take its toll. Hopefully you're not crazy sick of them yet, keep in mind what a difference it makes how you slice them, as in the recipe below. If you are in need of a mandoline, I highly recommend the Japanese-made Benriner, totally amazing and very affordable. Looking forward to getting corn and peaches in your box hopefully next week, green beans on the way too...

One last reminder that for those of you who did not pay in full, **second half payments are due August 1<sup>st</sup>** and can be sent to the Maple Drive address below: \$360 for full season, \$295 for main season. If you'd like me to run a credit card on file, please let me know as we don't automatically charge them. Thank you so much all!

## **Squash Ribbons with Tomatoes, Peanuts, Basil, Mint and Spicy Fish-Sauce**

From Six Seasons by Joshua McFadden

Getting the squash ribbons really thin requires a mandoline slicer, but if you don't have one, do your best with a sharp knife to very thinly slice the zucchini. The flavors in this dish riff on those in the classic Thai green papaya salad- a deliciously vibrant collision of spicy salty tangy herbal and nutty.

4 firm medium zucchini or summer squash  
Kosher salt  
1 pint cherry tomatoes, halved or 3 diced Roma tomatoes  
½ cup salted roasted peanuts, roughly chopped  
1 bunch scallions, trimmed (including ½ inch off the green tops)  
sliced on a sharp angle, soaked in ice water for 20 minutes and drained well  
1 small handful basil leaves  
1 small handful mint leaves  
¼ cup spicy fish sauce  
¼ cup extra virgin olive oil

Using a mandoline, carefully slice the zucchini from the bottom to the top to create very thin ribbons of squash. Toss the squash with 1 teaspoon salt and put in a colander so the salt can draw out excess moisture. Let them sit for 30 minutes. Blot the squash on paper towels to remove the moisture and excess salt. Pile into a large bowl. Add the tomatoes, peanuts, scallions, basil and mint. Pour in the spicy fish sauce and toss again. Taste and adjust for salt. Add ¼ cup olive oil and toss again. Do a final taste and toss, arrange on plates and serve right away.

**For the spicy fish sauce:** Mince ¼ cup seeded, deribbed fresh hot chiles and 4 large cloves of garlic. Combine with ½ cup Red Boat fish sauce, ¼ cup water, ¼ cup white wine vinegar and 2 tablespoons sugar. Stir everything together in a small bowl until the sugar dissolves. Taste and adjust so you have an intense sweet-salty-sour-hot balance. Ideally, make this a day ahead, and be aware the chile heat is likely to get stronger. This recipe yields about 1 ¼ cups, much more than you need for the salad, but will keep for a month or two in the fridge