

GROUNDWORK ORGANICS



June 10, 2020

In your box

Salad mix
Romaine lettuce
Carrots
English Shelling peas
French Breakfast radish
Yellow new potatoes
Red onion
Basil
Strawberries

Welcome main season members, the wait is over! Great to get the whole group on board, here's a few updates on the season. First, boxes are intended to go home as is, no need to unpack them. They can be recycled or reused at home, we don't need them back. This still seems like the best way to simplify pickup, and keep things 100% clean for you as well as our crew. Second, if you gave vacation notice on your registration form, please let me know if your plans have changed. We leave an exact number of boxes at each drop spot based on those dates. Finally, please contact the farm if you forget to pick up - while we don't guarantee your box beyond the official pick up time, I'm happy to try and help coordinate the following morning.

Produce looked pretty lovely going into the boxes today. **New potatoes** are a variety called Jaqueline Lee, these beauties are a great all-purpose variety with flesh that is neither too waxy or dry. Our daughter Hannah has perfected wedging, dredging and baking them for super satisfying homemade Jojos. New potatoes should be stored in a bag in the fridge, and they do oxidize a bit over time. Best to use within a week. Lots of different opinions on methods for storing **basil**, the main goal is to keep the leaves as dry as possible. It can be treated like a bouquet of flowers with the stems in a jar of water and left in a cool spot on your counter. I usually just put it in a bag in the fridge and try and use it within three or four days. A big bunch like this makes a nice four-person serving of pesto.

So happy to have **English shelling peas** for you, a favorite crop for sure. Essential in fried rice, pot pies and to green up mac and cheese. Their season is fleeting, on the list of things to do today is to shell, blanch and get some frozen for the year. We are into a new planting of spring **carrots**, all this drizzly rain and cool weather has plumped them up nicely and kept them sweet, they should be easy to enjoy.

Other berries are just starting to come on and will make an appearance in the boxes soon. Raspberries and Boysenberries are looking particularly good this year. Meanwhile, **strawberries** are in full swing, it's a great time to stock up at market and freeze some if you're interested. Thanks so very much to you all, have a good week! Sophie

Hannah's Jojo Potatoes

4 large potatoes
¼ cup extra virgin olive oil
¼ tsp sea salt
¼ tsp garlic powder
½ tsp paprika
¼ tsp black pepper
¼ cup (or a little more) grated Parmesan cheese

Preheat oven to 450. Cut potatoes lengthwise into fat wedges (6-8 per potato). Place the salt, garlic powder, paprika, parmesan and black pepper into a large zip-lock bag. Add potatoes and shake them together. Next add ¼ cup of olive oil to the bag and toss until potatoes are well coated.

Place on a parchment lined sheet pan and bake at 450 for 30-35 minutes, flipping once, until the potatoes are cooked through and nicely browned.

Pickled Red Onions

From [Chez Panisse Vegetables](#)

1 large red onion
¼ cup red wine vinegar
1 ½ tablespoons sugar
¼ cup water

Peel the onions and cut them in half lengthwise. Slice them very thin – as close to paper thin as possible. Put them in a heat proof container. Put the vinegar, sugar and water in a small saucepan and bring to a boil. Add the boiling hot brine to the onions and leave to cool at room temperature. Drain just before serving. Use on burgers, sandwiches, or in composed salads. Keeps for up to one week in the fridge.