

GROUNDWORK ORGANICS



June 15, 2022

In your box

Red leaf lettuce
Spinach
Fingerling potatoes
Yellow onions
White turnips
Italian kale
Fresh Garlic
Basil
Strawberries

One small change from the proposed list, we had some lovely spinach for you this week and switched out for Diva cucumbers. We'll aim for those to go in next week. A few quick reminders as we head into summer. We offer up to two weeks of **vacation credit** during the season, with a minimum of five days notice by email please. For each box cancelled, you'll receive a \$25 credit by mail, good all season at farmers market or our farm stand. Please mark your calendars for the dates you've requested off, we send an exact number of boxes each week based on these numbers, though your name will remain on the check off list. I'm always happy to check which dates off you may have requested so don't hesitate to ask if you can't recall! Should you ever forget to pick up your share, please check your drop spot the following morning. While we make no guarantees beyond official pick up time, we ask drop spot hosts to leave any extra boxes out until noon on Thursdays.

I've put this recipe in once every year since my dear friend Ariel was kind enough to share it with me. The dressing is thick, glossy, garlicky and fun to make. It can be done in a blender as well, but there's something I like about slowly drizzling the oil in and whisking by hand to marvel at the miracle of emulsification. This recipe makes enough dressing to coat two bunches of Italian kale. Side note and shameless plug, we sell some incredible olive oil from our friends at Le Mandrie in Assisi, Italy at the farm stand. It is a world apart from your grocery store options, like a little trip to Italy with every taste. Happy weekend and thanks to all you fathers out there!

Ariel's Kale Caesar Salad

Wash 1 bunch kale, remove the large ribs and roughly chop. Spin dry if needed. Squeeze juice of one lemon over the kale in your serving bowl, and massage it in with your hands. Toss with Caesar dressing to coat, this makes a little more dressing than you may need.

Caesar Dressing

3 teaspoons anchovy paste
1 large garlic clove, chopped
1 teaspoon (or more) kosher salt
1 large egg yolk
2 tablespoons fresh lemon juice
3/4 teaspoon Dijon mustard
1/4 cup vegetable oil
2 tablespoons olive oil
4 tablespoons Parmesan, finely grated

DIRECTIONS:

Place first 6 ingredients in a medium size bowl. Drizzle a few drops of oil into yolk mixture. Continue, going slowly, until mixture looks slightly thickened and glossy. Continue to whisk, gradually adding oil in a slow, steady stream until all oil has been used and mixture looks creamy. Add parmesan and whisk until smooth. Taste and adjust seasoning with salt and pepper if needed. Can also be thinned with a little water if it seems too thick. Top with coarse toasted bread crumbs and a little more parmesan if you like to finish.

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