

GROUNDWORK ORGANICS



June 17, 2020

In your box

Red Leaf lettuce
Baby bok choi
Carrots
White turnips
Green onions
Vates kale
Fresh garlic
Romano green beans
Tayberries

Happy to include these **Hakurei white turnips** for the main season folks before our last rotation for the spring was done. They are a Japanese salad turnip, mild and sweet, which can be grated or thinly sliced and eaten raw. They can also be simply steamed whole till just tender, about five minutes, and topped with a little butter and salt, or halved lengthwise with a little of the stem left on and cooked in the recipe below from a favorite customer, Joshua McFadden of Ava Gene's in Portland.

Romano green beans are one of those vegetables that's been overlooked by American main stream consumers, and really only found locally at farmers markets. Snappy, crisp and full of flavor, these are an Italian pole bean that come on early and are easy to enjoy. Prepare them just like green beans – steam, sautee or chop up and put in stir fries or fried rice. They're really delicious raw, too with a little dressing or dip.

Baby bok choi and **green onions** are both coming out of some of the last spring planted tunnels to make room for late plantings of tomatoes and peppers. While somewhat of an ordinary staple, I have to say a pretty bunch of slender green onions is one of my favorite things to have on hand. A cold faro salad the other evening was flavored just with a few of these chopped thinly, some halved cherry tomatoes (coming soon in your boxes!), a little lemon juice, good salt and excellent olive oil ~ if you're a fan, my friends in Umbria have shipped some direct to me for sale at the farm stand.

Fresh garlic is best kept in the fridge, and is just starting to paper up. Smaller cloves can be chopped up with that fresh skin on, no need to peel past a few outer layers. It has a bit less heat but is still quite fragrant and will be wonderful in the recipe below.

With so much rain this past week, we are holding off on strawberries and putting in **tayberries**, kept nice and dry in the high tunnels we use for early production. These are a Scottish cross between a blackberry and a raspberry, tart and tangy with a great texture for baking too. Enjoy some beautiful sunshine this week! Sophie

Half Steamed Turnips with Alla Diavola Butter

From Six Seasons by Joshua McFadden

2-3 garlic cloves, smashed and peeled
1 bunch small turnips, cut in half lengthwise with ½ inch of stem
Kosher salt and fresh ground pepper
4 tablespoons Alla Diavola butter
Extra Virgin olive oil

Put a nice glug of olive oil in a large skillet that has a lid and heat over medium heat. Add the garlic and cook slowly till it's very soft and fragrant and nicely golden brown. Arrange the turnips in the pan in an even layer. Season with ½ teaspoon salt and several twists of pepper. Increase the heat to medium high, add about ¼ cup water and put the lid on right away. Steam the turnips until tender, adding more water a few times. You want enough water that they steam, but not so much that they sit in water and get soggy. Should take less than 10 minutes. Pile the turnips in a bowl, add the diavola butter, and toss gently until the turnips are glossy with it. Serve warm.

For the Alla Diavola butter:

(this is a large recipe to make 1 cup, could be cut in half.)

½ pound unsalted butter, at room temperature
1 tablespoon smoked paprika
1 tablespoon dried chile flakes
1 tablespoon cracked black pepper
½ teaspoon kosher salt
¼ cup finely chopped seeded pepperoncini (patted dry on paper towels after chopping)
1 tablespoon hot sauce, such as tabasco

Fold all ingredients together with a wooden spoon and pile into whatever container you want to save it in. Chill the butter for at least an hour to let the flavors marry. Adjust heat up or down depending on how hot you like it. Other uses: stuff in the center of a chicken breast before roasting, swirl into soup or smear over grilled skirt or flank steak.