

# GROUNDWORK ORGANICS



June 29, 2022

## In your box

Salad mix  
Diva cucumbers  
Carrots  
Radishes  
Operle potatoes  
Walla Walla onions  
Chives  
Green cabbage  
Raspberries OR  
Strawberries

One change from the proposed list, **Diva cucumbers** are in their prime right now, and the zucchini pick was smaller than anticipated so we swapped this week. The next planting of zucchini and summer squash is about to come on, so those will be in your boxes soon. Harvested yesterday, these **Operle potatoes** are a new variety we're growing, with light yellow skin and flesh, and a more waxy texture. Should be fantastic in a potato salad. **Raspberries** are just starting to come on in earnest, we had enough for Eugene this week, and **strawberries** for Bend, we'll switch that next week. And one more round of late radishes and salad mix before the heat of summer kicks in, a few little flea beetle holes in some of the arugula but other than that we're very happy with the quality on both for late into June. Including a couple takes on classic Fourth of July salad recipes from one of my favorite sources, Deb Perelman's Smitten Kitchen website, she has some real gems on there, and writes with gusto like the New Yorker she is. Thanks everyone, enjoy a lovely week of easy weather, *Sophie*

### **Pickled Cabbage Salad**

*(Modeled after Zabar's health salad)*

#### Brine

1 ½ cups white vinegar  
1 ½ cups water  
1/3 cup sugar  
½ teaspoon celery seed  
1 tablespoon plus 2 teaspoons kosher salt  
Plus more to taste

#### Salad

1 small head green cabbage  
1 red bell pepper  
1-2 carrots  
2 cucumbers

Mix brine ingredients in the bottom of a medium bowl and set aside. Prepare your vegetables: Trim and core cabbage and slice thinly with a knife, food processor slicing blade or adjustable blade slicer. Place in a large bowl. Core, seed and thinly slice red pepper; peel and thinly slice or julienne carrot; thinly slice cucumbers (quartered first if you like). Add vegetables to cabbage bowl.

By the time you're done preparing your vegetables the sugar and salt in your brine should have dissolved. If not, whisk a few times until they do. Taste and adjust salt. Pour pickling brine over vegetables and cover bowl with a lid or plastic wrap. Refrigerate for 1 hour or up to 1 week. Salad becomes more pickled as it rests. Eat with everything.

### **Dilled Potato and Pickled Cucumber Salad**

*(A very large recipe you may prefer to halve it)*

6 tablespoons distilled white vinegar  
4 teaspoons coarse kosher salt  
2 lbs cucumbers very thinly sliced  
A few branches plus 3 tablespoons chopped fresh dill  
3 ½ # yellow potatoes, unpeeled  
1 cup very thinly sliced white onion  
8 radishes trimmed and thinly sliced  
¾ cup mayonnaise

**The day before, make pickles:** Pour vinegar and 4 teaspoons salt into gallon-size resealable plastic bag and swish around to combine. Add cucumbers and dill branches; turn several times to coat mixture. Refrigerate overnight, if and when you pop into the fridge, turn the bag to keep things well mixed.

**Cook your potatoes:** Although you don't have to, I also like to boil my potatoes the day before, because I like them very cold and it seems easier to get it out of the way. Boil them in a large pot of salted water, until tender, about 30 minutes. Drain, then cool completely. I leave them in the fridge overnight.

**The next day:** Drain cucumber mixture in a colander, if you've got an hour you can drain them that long but I never do. Discard brine and dill.

**Assemble your salad:** Cut potatoes crosswise into ½ inch thick slices. Place potatoes in a large bowl; sprinkle generously with coarse salt and pepper. Add drained cucumbers, onion, sliced radishes and remaining 3 tablespoons fresh dill; toss to blend. 1-2 hours before serving, stir mayonnaise into salad, add salt and pepper to taste. Serve cold or at room temperature.