

# GROUNDWORK ORGANICS



June 8, 2022

## In your box

Romaine lettuce  
Red radishes  
Carrots  
New potatoes  
Fresh red onion  
Green cabbage  
Chives  
Swiss chard  
Strawberries

Welcome to main season members! Still a bit of spring left, especially this year, it feels like we've been in this pattern of cool wet weather for uhm, a while now. And I'm not exactly complaining, I'd take this over summer temps starting in April. But ground prep and planting have had to be very strategic, and sometimes more drawn out than we'd have liked. Seems like everything but the weeds grow slowly in this weather. The one task that we've gotten a break on for now has been irrigating. Things look lush. And hopefully the rains subside as our field berries start coming on, and we enjoy some actual sunshine and warmer temps to help tomatoes, peppers, corn and eggplants start doing their thing.

Lots of nice staples this week. Lovely little **cabbages**, a most versatile vegetable for slaws and stir fries or cooked way down to bring out it's sweetness. At this point in the harvest, these **Red Gold new potatoes** are holding up a little more firmly for roasting or boiling whole. Their skins are also more set, so they're oxidizing less quickly and should store well for a week or more in the fridge.

Lots of options with these freshly harvested **red onions** too. Try them chopped in pita style sandwiches or Greek salads with good feta and cucumbers, or cooked down to a goopy sweet mess to accompany roasted meats. They would also be great sliced thick, brushed with a little olive oil, grilled and placed atop a home cooked burger. Growing up in LA, our very old next door neighbor Sid told my sister and I that he eat a raw onion a day. I thought that was weird and amazing but mostly took it to heart that one could really love onions and they might help you live to be a hundred.

When I have the time, making these chili sauced wontons makes me feel like a winner. I bet there's a lot of good recipes out there, but I've found Serious Eats Sichuan-Style Wontons in Chili Oil Sauce works for me. It helps to have all the visuals, so I'll just put the link here: <https://www.serious-eats.com/sichuan-wonton-chili-oil-suanla-chaoshou-recipe>. Last weekend I subbed half the pork for fresh chopped shrimp -very nice - but the key ingredient in my mind really the **chives** and plenty of minced garlic. You could use shredded **green cabbage** and grated **carrot** to bulk up a vegetarian or ground chicken version. A little steamed rice on the side and it's meal worthy.

## **Strawberry Shortcake**

*Adapted from Tartine by Elisabeth Prueitt*

2 1/2 cups + 2 tbsp all-purpose flour  
1 tbsp baking powder  
1/4 cup sugar  
1/4 tsp salt  
7 tbsp unsalted butter, very cold  
1 cup heavy cream, very cold +  
1/4 cup heavy cream for brushing tops  
2 tbsp sugar for topping  
1 quart strawberries  
1 1/2 cups whipping cream  
2 tbsp sugar

Preheat the oven to 425. Butter a baking sheet. To make the biscuits, sift the flour and baking powder together in the bowl. Add the sugar and salt. Cut the butter into 1/2-inch cubes and scatter the cubes over the dry ingredients. Using a pastry blender or 2 knives, cut the butter into the dry ingredients. You want to end up with a coarse mixture with pea sized lumps of butter visible.

Make a well in the center of the flour mixture and pour in the cream. Gently mix the dough together with a wooden spoon or your hands, but don't overmix. It should look a bit shaggy at this point.

Turn the dough out onto a floured work surface and pat into a smooth ball. Dust the top with flour and roll out about 1 inch thick. Use a biscuit or cookie cutter to cut out as many circles as possible.

Place the circles on the prepared sheet pan. Brush the tops with cream and sprinkle with sugar. Bake until the tops are golden, about 10-12 minutes. Let cool on a wire rack.

While the biscuits are cooling, whip the cream, and cut the berries. To assemble, split the biscuits in half, top with strawberries and whipped cream. Serve immediately. Serves 6-8.