

# GROUNDWORK ORGANICS



June 9, 2021

## In your box

Red Butter lettuce  
Romaine lettuce  
Diva cucumbers  
Red Gold potatoes  
Walla Walla onion  
Broccoli  
Mixed summer squash  
Dill  
Italian kale  
Strawberries

Welcome to main season members! We can't thank you all enough for the incredible show of support this year, the CSA has filled to ideal capacity and we look forward to doing our part to feed you well.

Tumbling towards summer, and you can practically watch things grow this time of year. Crops like cucumbers and summer squash need to be harvested almost daily, and with weeds growing just as fast, big plantings of potatoes, melons and winter squash going in, and all kinds of berries and cherry tomatoes coming on in earnest, hands are very full around here right now. Year of the Ox. We will try to keep the big picture in mind but focus on each task one at a time. Our crew really does an incredible job of that, very inspiring.

This box is bursting at the seams, you have your work cut out for you too!

**Summer squash mix** this week includes Patty Pans, Crookneck and a Lebanese type called Magda. All three are excellent on the grill, cut them lengthwise into ½ inch strips and toss with a little olive oil and coarse salt. Or roast in a hot oven with some quartered **new potatoes** in a pan beside them (I'm always surprised how quickly fresh dug potatoes cook, but even still they'll take a little longer to roast than the squash).

Rest assured, we don't often include **dill**, so this great big bunch might be something you care to dry or dehydrate some of. A little jar of it on hand for a couple pinches in dressings or sauces is great to have thru the winter. If you own a food dehydrator, that's the best way to go. Otherwise you could put the dill fronds on a parchment lined sheet pan with large stems removed in your oven's lowest setting until it's lost all moisture, 2-4 hrs. I always find it best to double check jarred up dried herbs after a day or so, as they usually sweat a little and may need to be laid out a final time.

The other week a friend made us a lovely weeknight meal of ground lamb kebabs on the grill, with diced cucumber, tomato and homemade tzatziki (with dill in it!) on a big pile of lovely chopped lettuce. Delicious and light. And it really made me think, I don't give lettuce enough credit. This **red butter** is especially gorgeous, the big outer leaves make a perfect bun substitute for your burger if you're one of *those* people, and the inner leaves are so precious and crisp. Looks like we are lucking into some pretty perfect **strawberry** weather this next week or two, quality is excellent and it would be a great time to stock up your freezer if you're interested. Thanks everyone!

## **Grilled Broccoli with Ginger-Scallion Sauce and Chile Paste**

From Everyone's Table by Portland chef Gregory Gourdet

*"Broccoli is a marvel when you cook it on scalding-hot grill grates, the stems turning tender and crisp and the florets crackly. From there, I spoon into its nooks an aromatic chile paste and a wildly delicious Chinese condiment made from ginger and scallions doused in hot oil to mellow their harshness and bloom their flavors."*

Fire up a grill to cook with medium-high heat or preheat the broiler with an oven rack in the top position. Using about 1 ½ pounds broccoli, cut the florets off the stalks and cut them into 2 ½ inch pieces. Trim the bottom of the stalks by about ½ inch, peel the stalks if they're thick or tough, then cut them into similar size pieces. Combine the broccoli in a large mixing bowl with 1 tablespoon avocado oil and a teaspoon of kosher salt and toss to coat well. If you're broiling, spread it in a single layer on a sheet pan. Grill or broil the broccoli, occasionally flipping and rotating it for even cook, until it's bright green, charred at the edges and tender but still crisp, 5 to 8 minutes. Transfer the broccoli to a platter, add the ginger scallion sauce and chile paste or chili crisp and sprinkle with a little chopped cilantro. Serve warm or at room temp.

**Ginger-Scallion Sauce:** Combine 1 bunch scallions thinly sliced (or use finely chopped tops of your fresh onion this week), 1 inch knob of ginger, peeled and minced, and 1/3 tsp kosher salt in a medium heatproof mixing bowl and stir well. Heat ¼ cup avocado oil in a small skillet over high heat until just smoking, about 2 minutes. Immediately pour the oil over the ginger and scallions. You'll hear the oil sizzle and pop as it scalds the mixture. Stir well, then flatten the scallions and ginger so they're covered by a thin layer of oil that rises to the top. Refrigerate the bowl and allow to cool uncovered. Any extra will keep one week in a jar in the fridge.

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