

# GROUNDWORK ORGANICS



May 11, 2022

## In your box

Romaine lettuce  
Spinach  
Red radishes  
Celery  
Green garlic  
Basil  
New potatoes  
White turnips  
Swiss chard

It's been a week! Cold temps and lots of rain. The river level went up enough that we got some flooding in our lower field, taking out an early planting of field cucumbers. Pretty abnormal to get this much rain so late into May, and it's made transplanting outside a dicey endeavor. On the flip side, it allows our crew to get caught up trellising tomatoes and taking care of greenhouse crops, something we can fall a little behind on this time of year if we're not careful. We made the decision to hold off on mid-week markets in Bend and Eugene until June, so as not to stretch ourselves too thin. Sad to not be there for our market customers, truly. But it was the right choice and it's helping us feel a bit more sane and stay on top of things here at the farm.

**Spinach** this week is looking lovely, Bend is getting 'Red Kitten' spinach, a red veined variety with great flavor. I love spinach for its versatility – throw it on a sandwich, chop fresh for a salad, wilt it into a pot of just cooked pasta or ravioli, or cook it way down in a gingery garlicky Saag paneer. It knows no borders.

After running out of our family stash of frozen pesto, heading out to the greenhouses to pick the first **basil** of the season for a fresh batch brings joy. This time of the year it's delicious to sub green garlic for garlic cloves, just rough chop it and include a few inches of the green stalk too which will help bulk it up. In a cuisinart, combine basil leaves with plenty of olive oil, plus lemon juice, pine nuts (or hazelnuts work great too), parmesan and a pinch of salt.

New potatoes again this week because I just thought you needed more of these beautiful glowing orbs in your life. Try them steamed or boiled instead of pasta with your pesto, you won't be sorry. Or roast them in a hot oven with the whole little **white turnips** too. These are super mild Japanese salad turnips, tender and sweet enough to eat raw, or delicious steamed up till fork tender – they cook quickly, maybe 6 minutes. Steam or sauté the greens to add in at the end, or try them in combination with spinach or swiss chard this week. Thanks all! *Sophie*

## Green Garlic Egg Cups

*A fleeting spring treat, green garlic is the whole garlic plant pulled up young and tender before the bulb has formed. Use all but the top few inches. It has a nutty allium sweetness that works in place of leeks, onions or garlic cloves in just about any recipe.*

6 whole eggs  
4 medium or 3 large stalks green garlic  
1 tablespoons butter  
4 tablespoons crème fraiche, cream or milk  
¾ cup finely grated cheese of your choice  
6 pieces bacon, cooked and crumbled  
½ teaspoon kosher salt  
Fresh ground black pepper

Preheat oven to 375. Grease a mini muffin tin with a bit of olive oil. Slice green garlic and saute briefly in a small pan with the butter and salt to taste, 5 minutes. Bake the bacon in preheated oven till crispy.

In a medium bowl, beat eggs well, add cream, milk or crème fraiche, & salt and pepper. Place a small amount of green garlic, bacon and grated cheese evenly into each muffin tin. Ladle custard on top, to almost fill. Bake about 15 minutes, rotating once, until custard is puffed and golden brown. Turn out onto cooling rack, and serve with spring greens. Makes 24 mini egg cups.

30699 Maple Drive, Junction City OR 97448  
PO Box 42292, Eugene OR 97448 [www.groundworkorganics.com](http://www.groundworkorganics.com)  
[groundworkorganics@gmail.com](mailto:groundworkorganics@gmail.com) 541.998.0900