

GROUNDWORK ORGANICS



May 24, 2023

In your box

Salad mix
Red butter lettuce
Bunched spinach
Diva cucumbers
Red Gold new potatoes
Fresh onions
Garlic scapes
Zucchini
Italian kale
Strawberries

Strawberries in the field are absolutely loving this weather. We're growing Albion and Cabrillo this year, day-neutral varieties that have excellent flavor and are coming on strong right now. It's time for U-pick! starting tomorrow May 25, we should be open all thru this holiday weekend and well into June. The Farm stand is open Thursday thru Sunday, 9am -5pm, and located at 91360 River Rd, just a few miles north of Beltline Hwy. Berries are (of course) certified organic and \$3.50/lb. If you're coming out later in the day, it wouldn't hurt to give a call and double check availability, (541) 654-4941.

We added **garlic scapes** to the boxes this week, they are the flowering tops of hardneck garlic that have a pleasant garlic flavor and an asparagus-like texture once cooked. I love them as a beautiful side dish, cut off the bottom inch or two which can be a little tough, and sautee them up whole with a little olive oil and a splash of water. Or cut them into segments (leaving the flowering top intact), give them a quick sautee and add them to pasta or potato dishes.

Fresh onions are such a treat this time of year. Store in a bag in the fridge, and use the greens too, like you would a green onion, or save them and toss into a veggie stock. I'm a big fan of the added flavor even a quick stock can bring to a batch of homemade beans for example. In a medium pot of water, I put in a carrot or two, some whole black peppercorns, a few cloves of garlic and any type of onion scrap, plus a few tablespoons olive oil. A handful of parsley or celery leaf is extra tasty too. Simmer for at least 30 minutes, more if you like, then strain. Thanks everyone, wishing you a wonderful weekend! *sophie*

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.

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