

# GROUNDWORK ORGANICS



May 31, 2023

## In your box

Romaine lettuce  
Arugula bunch  
Red Radishes  
Yellow potatoes  
Celery  
Italian parsley  
Rainbow chard  
Basil  
Fresh garlic  
Strawberries

Happy to have some lovely **celery** for you this week from a big planting that's looking remarkably good. It's one of the few things I'll buy thru the winter, crucial in potato, egg or tuna salads and a wonderful addition to veggie stocks. I remember my mom would spread cream cheese down the middle of a stalk, and slice radishes thinly for the top, a pretty and satisfying snack.

Extra **basil** was picked yesterday, so we included that too, hopefully you aren't too tired of it yet. I've pretty much been making a weekly batch of pesto to have on hand, great for a last minute school lunch, or to add to a homemade pizza with a little chopped fresh **arugula** and some of the delicious ricotta we sell at the farm stand. Our first week of u-pick strawberries went super great at the stand too, we're looking forward to the next few days of ideal weather and should have a good supply if you'd like to come out. Thanks all, this marks the end of the early spring boxes, Main season starts next week! Sophie

## Chard Gratin

An indulgent way to eat your greens...

Wash and dry one bunch chard, stack leaves, and cut into wide ribbons, including all but the bottom inch of stems. Heat a tablespoon of good olive oil in a medium, oven-proof pan, add one whole clove garlic, and sautee chard 3-4 minutes. Add salt and pepper to taste. Heat oven to 350. Meanwhile, prepare a small batch of basic béchamel sauce: Melt 3 tablespoons butter in a small pot over medium-low heat. Whisk in one tablespoon flour and continue stirring and cooking a minute or so until uniformly and barely colored. Add about 1 cup whole milk, in small increments, very slowly until a rich sauce is achieved. Flavor to taste with salt and fresh ground white pepper.

Combine sauce and greens, top with buttered breadcrumbs and bake till bubbly and golden, about 25 minutes. Serves 2-4 as a side dish.

**Just a reminder, we are happily taking empty boxes back this year, you can either unpack your produce at the dropspot into your own bag or box, or return your clean and flattened box the following week at pick up. Thank you!**

## Chard and White Bean Stew

By Dan Barber

1 lb Swiss chard, ribs and stems removed  
3 tablespoons olive oil  
1 cup chopped carrots  
1 cup chopped celery  
1 cup chopped shallot (or sub onions)  
2 garlic cloves finely chopped  
1 cup dry white wine  
2 15oz can white beans, drained and rinsed (or 3 ¾ cup homemade)  
2 cups vegetable broth  
1 cup pureed tomatoes (canned is fine)  
Salt and fresh ground black pepper  
3 fresh thyme sprigs  
1 bay leaf  
Handful of chopped parsley and basil  
1 tablespoon sherry vinegar

Bring a medium pot of salted water to boil. Cook chard for one minute, then drain and squeeze out as much extra water as possible. Coarsely chop chard. Wipe out medium pot to dry it, and heat olive oil over medium. Add carrots, celery, shallots and garlic and saute gently for 15 minutes. Add wine, scraping up any bits that have stuck, and cook until it's reduced by 3/4s. Add beans, broth, tomatoes, a few pinches of salt, fresh ground black pepper, thyme and bay leaf and bring to a boil. Reduce heat to medium-low and simmer for 20 minutes. Add chard and cook for 5 minutes more. Remove thyme and bay leaf. Add more broth if you'd like a thinner stew, and adjust salt and pepper to taste. Serve as is drizzled with sherry vinegar, or you can ladle the stew over a thick piece of toasted country bread or baguette that has been rubbed lightly with half a clove of garlic. Finish with a little grated parmesan and a handful of chopped fresh herbs.

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