

# GROUNDWORK ORGANICS



May 5, 2020

## In your box

Salad mix  
Red leaf Lettuce  
Carrots  
French Breakfast Radish  
Bunched spinach  
Green garlic  
Basil  
Bunched fresh onions  
Romanesco zucchini

Good to be back in action! So glad to get the produce rolling your way after what feels like a very long winter, thank you for so much joining us this season. It's been a busy and productive spring around here, cooperative weather and an incredible crew have once again transformed these fields into a lush landscape. This last week of cooler temps and a bit of rain has been perfect for transplanting and direct seeding crops, but has slowed down the strawberries just a bit. They're coming on for some strong production in the next week or two, looking forward to getting them in the boxes soon.

Meanwhile, lots of spring veggies bursting at the seams. **Fresh onions** can be used all the way up their lovely tops, make the most of them by chopping the greens fine and using them like you would a green onion or chive, or throw the whole top in a batch of veggie stock or chicken broth.

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 three or four inches, finely chopped or sliced thin. It has a nutty allium sweetness that works in place of leeks, onions or garlic cloves in just about any recipe, and would be especially fantastic in pesto with the **basil** you have this week too. I've been enjoying messing around with the recipe below, like mini crustless quiches, very fast to make and a great little burst of protein. You could try it with some caramelized onions, sauteed spinach and a little gruyere too.

I won't tell you that we had a mess up in the propagation greenhouse and seeded our earliest planting of what was supposed to be all green zucchini for some of this wonderful Italian variety by accident. A happy accident. Costata Romanesco has wonderfully firm texture when cooked, and a mild nutty flavor. I like to slice it about ¼ inch thick lengthwise, brush with a little olive oil and salt and grill it. There is some green zucchini in the boxes too...

A couple very quick reminders, our drop spot hosts have graciously offered their space for pickup, thank you for being thoughtfully low impact and not leaving any empty boxes or containers at the drop spots. Please direct any questions or problems to the farm. If you forget your box, please email me as soon as you can. While we make no guarantees beyond official pickup time, boxes are often at the drop spot until noon the following day. Thanks again everyone! Hope you enjoy.

Sending all you mamas out there some special love,

*Sophie, Gabe and your GO crew.*

### **Green Garlic Egg Cups**

6 whole eggs  
4 medium or 3 larger 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.

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