

# GROUNDWORK ORGANICS



September 1, 2021

## In your box

Salad mix  
Red Butter lettuce  
Cherry tomatoes  
Carrots  
Corn  
Purple potatoes  
Sweet onions  
Marconi Italian peppers  
Italian kale  
Tomcord grapes

Such a welcome return to cooler temperatures, and with that comes the start to late summer and early fall crops, sweetening up during these crisp nights. I must say, no one better organized a cookbook to reflect these subtle but significant changes we move thru in the Pacific Northwest better than Joshua McFadden in Six Seasons, A New Way with Vegetables, which both recipes below come from. As a side note, if you're in search of good ricotta, one of the happiest new relationships I've struck up has been with Cowbell Creamery in Portland, which has been delivering uniquely delicious fresh mozzarella, hand dipped ricotta and a few other treats to our farm stand from Narragansett Creamery, run for three generations by an Italian family in Providence, Rhode Island. A dream come true for me, a total cheese-head. Thanks everyone, *sophie*

### **Farro with Tomatoes, Raw Corn, Mint, Basil & Scallions**

3 cups cooked and cooled farro  
2 cups torn croutons (2 large slice country bread, torn into bite size pieces and baked at 400 for 10-20 min tossed with olive oil and a little salt and pepper)  
1 bunch scallions, trimmed sliced on a sharp angle and soaked in ice water for 20 minutes and drained well  
1 pint cherry tomatoes, halved  
3-4 ears sweet corn, husked  
Handful of mint leaves and basil leaves  
¼ cup red wine vinegar  
1 tsp dried chile flakes  
Kosher salt and fresh ground pepper and extra virgin olive oil

Put the farro in a big bowl. Add the croutons, scallions and tomatoes. Using a paring knife, cut the corn kernels off the cobs into the bowl. Once the kernels are removed, scrape the cobs with the back of the knife blade so that you also capture all the milky pulp. Add the mint and basil and toss everything together. Add the vinegar, chile flakes, 1 tsp salt and a lot of twists of black pepper and toss again. Taste and adjust any of the seasonings to get the flavors nice and vibrant. Finish with 1/3 cup olive oil and toss. Taste and adjust again. Serve lightly chilled.

### **Tomato-Rubbed Grilled Bread with Cherry Tomatoes & Whipped Ricotta**

1 pint halved cherry tomatoes  
1 tablespoon red wine vinegar  
Kosher salt and fresh ground black pepper  
4 thick slices country bread  
2 garlic cloves, halved  
Extra virgin olive oil  
1 large tomato, halved  
Whipped Ricotta

#### *For the Whipped Ricotta:*

In a food processor, add 1½ cups whole-milk ricotta, ½ tsp salt and 20 twists of fresh ground black pepper and start to process. With the motor running, add ¼ cup olive oil in a thin stream. Pause and scrape down the sides. Taste and adjust with more salt pepper and olive oil. The mixture should be lovely and creamy, and you should taste the olive oil as well as the ricotta. Store in the fridge for up to 1 week.

Put the cherry tomatoes in a bowl and season with the vinegar and generous amounts of salt and pepper. Toss to mix and let sit. Grill the bread on both sides in the broiler, toaster or on a grill. Rub both sides of each slice of bread with the cut garlic cloves and then brush the bread with a bit of olive oil. Take a tomato half and rub it over one side of a piece of bread, so that the juices soak into the bread and bits of tomato flesh form a light coating on the bread. Spread the whipped ricotta over the tomatoed sides, arrange on plates and then tumble the cherry tomatoes with their juices over the breads. Finish with a hearty drizzle of olive oil.