

# GROUNDWORK ORGANICS



September 22, 2021

## In your box

Salad mix  
Bunched arugula  
Red radishes  
Carrots  
Onions  
Squash/Zucchini mix  
Lemongrass  
Butternut squash  
Bartlett Pears  
Grape mix

There is something that feels especially spring-like about these past few weeks, with a solid dose of rain and then all this crispy sunshine. Veggies this week reflect it too, we're back on with salad mix and some lovely **arugula** to tuck into your sandwiches, omelettes or wilt in at the very end of cooking pasta or pizzas. A little planting of **radishes** too, grown especially for you, dear CSA. Crisp and mild just like this beautiful weather!

We always like to include **lemongrass** once during the fall, it stores pretty much indestructibly in your fridge, and you'll primarily use the fat bottoms that hold all the flavor if you care to trim it back a bit for storage. Most recipes call for peeling off the tough outer layer or two and either mince the bottom third or run it thru a Cuisinart to puree. A little goes a long way towards flavoring marinades or curries, and it pairs very well with coconut milk in classic Thai dishes like tom kha soup. It also can be steeped fresh for tea. You could follow the first half of the recipe below to make lemongrass tofu, and use that in any way you please, but I thought Banh Mi worked great for pickling some of the other veg in your box this week too.

**Bartlett pears** may have some rough spots here and there, but their flavor is excellent. Great to bake with - I have fond memories of an almond based tort with sliced pear from Eugene City Bakery where I worked decades ago. **Grapes** one last time before they're gone, best year yet with them, onward and upward! Gabe already has his head buried in seed info for next year. It's crazy how fast the season wraps up and it's time to turn attention to crop plans all over again. Final Bend market is Wednesday October 6<sup>th</sup>, for our members over there who may still have vacation credits to use up. Thanks so much to you all, enjoy a beautiful week. Sophie

## Lemongrass Tofu Banh Mi

A vegetarian take on a traditional classic, this from the website [myrecipes.com](http://myrecipes.com)

1 package tofu, water drained  
2 tablespoons finely chopped peeled fresh lemongrass  
2 tablespoons water  
1 tablespoon low sodium salt soy sauce  
2 teaspoons sesame oil, divided  
¼ cup rice wine vinegar  
¼ cup water  
1 tablespoon sugar  
¼ tsp salt  
1 ¼ cup thin matchstick-cut (or grated) carrot  
1 cup thin matchstick-cut (or grated) radish  
1 cup thinly sliced cucumber  
(cut lengthwise, some seeds removed)  
1 ½ tablespoon chopped fresh cilantro  
3 tablespoons mayonnaise  
1 ½ tsp Sriracha sauce  
1 French baguette, halved lengthwise

Cut tofu crosswise into 6 (2/3-inch-thick) slices. Arrange tofu on several layers of paper towels. Cover with additional paper towels; top with a cast-iron skillet or other heavy pan. Let stand 15 minutes. Remove tofu from paper towels.

Combine 2 tablespoons lemongrass, 2 tablespoons water, soy sauce, and 1 teaspoon sesame oil in a 13 x 9-inch glass or ceramic baking dish. Arrange tofu slices in a single layer in soy mixture, turning to coat. Let stand for 15 minutes.

Combine vinegar and the next 3 ingredients (through salt) in a medium bowl, stirring until sugar and salt dissolve. Add carrot and radish; toss well. Let stand for 30 minutes, stirring occasionally. Drain; stir in cilantro.

Combine remaining 1 teaspoon sesame oil, mayonnaise, and Sriracha in a small bowl, stirring with a whisk. Cut bread horizontally. Spread mayonnaise mixture evenly on cut sides of bread.

Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Remove tofu from marinade, and discard marinade. Pat tofu slices dry with paper towels. Add tofu slices to pan, and cook for 4 minutes on each side or until crisp and golden. Arrange tofu slices on bottom half of bread; top tofu slices with carrot mixture and cucumber slices. Cut loaf crosswise into 6 equal pieces.