

# GROUNDWORK ORGANICS



September 23, 2020

## In your box

Rainbow carrots  
Bunched beets  
Red onions  
Cherry tomatoes  
Jaqueline Lee potatoes  
Dill  
Rainbow chard  
Delicata squash  
Honey Crisp apples

There is something reassuring about any sort of predictability right now, and the coming of fall feels especially like clockwork this year. Leaves are starting to change, the mornings suddenly seem dramatically darker, and the produce reflects it too. Lots of beautiful varieties of winter squash on the way - **delicata** are the first to finish up and some of the easiest to enjoy too, with their thin skin that does not need to be peeled. Leeks and sweet potatoes are almost ready, as well as lots of fall greens – the ash really did a number on the end of summer head lettuce and little gem we had planted, but we'll be coming into more plantings soon. Spinach, salad mix, cabbage and watercress are all looking good.

**Fresh dill** can be dried if it's too much to use up in the coming week. Either hang upside down in a dry shaded part of your house in a slitted paper bag for 10-14 days, or destem it and put in a food dehydrator at 95 degrees for 4-6hrs, or on a cookie sheet in your oven at the lowest possible setting for 2-4 hrs, opening the door occasionally to keep it from getting too hot. Store in a tightly lidded jar once completely dry and destemmed. Thanks to you all who donated your shares this week! There has been an amazing response, and I'm working hard to get all these beautiful boxes distributed. We'll continue the option for one more week and then reassess with our partners at Food For Lane County and the Dream Center. Thanks everyone, Sophie

### **Squash with Yogurt Sauce and Frizzled Onions**

From Bon Appetit, by way of CSA member Mary Scull

2 medium red onions, thinly sliced  
10 tbsp extra virgin olive oil  
Kosher salt  
2 delicata squash cut into 1" rings, seeded  
1 Tbsp Honey  
¾ tsp Aleppo-style pepper  
1 ½ cups plain whole-milk Greek yogurt  
1 garlic clove, coarsely chopped  
½ bunch dill, coarsely chopped plus more for serving  
½ cup Castelvetrano olives, pitted, smashed plus 1 tbsp brine (optional)  
3 cups cooked brown rice

Place racks in lower and upper thirds of oven. Preheat to 375. Toss onions, 3 Tbsp oil and a large pinch of salt on a rimmed baking sheet. Bake on lower rack, tossing every 5 minutes until onions are browned and frizzled, about 40 minutes.

Meanwhile, toss squash rings, honey, Aleppo pepper and 2 Tbsp oil on another large rimmed baking sheet. Season with salt. Arrange in an even layer and bake on upper rack until tender, 25-30 minutes.

When onions are ready, remove them from the oven and increase oven temp to 450. Continue to bake squash until browned, about 10 minutes longer.

Combine yogurt, garlic, ½ bunch dill, olive brine, half the frizzled onions and remaining 5 tablespoons oil and blend till smooth. Add optional olives and pulse until finely chopped. Season to taste with salt.

Divide rice among bowls. Pour ½ cup sauce over each. Arrange roasted squash over rice. Top with remaining frizzled onions and garnish with dill. Serves 4