

GROUNDWORK ORGANICS



September 4, 2019

In your box

Little Gem baby romaine
Rainbow carrots
Beefsteak tomatoes
Vates kale
Russet potatoes
Corn
Shishito peppers
Canadice grapes
Margarita melon

I am big into cookbooks. Sitting on top of my mom's old desk in our back room off the kitchen, they are piled up and climbing the walls. I keep adding shelves to accommodate them. Not that I use recipes for most of my cooking by any means, but I love to learn new techniques, and hear chef's stories. My latest fling is with Gjelina, a new book from a restaurant in Venice beach we sort of went to years ago (we got take-out pizza and salad from their to-go wing, and ate it on the side walk with Gabe's dad).

The recipe below caught my eye, though it requires you have a bit of cilantro left over from last week, and does call for a little more corn than is in your box. Figured you could cut the recipe down by a third if need be. A nod to the brace-faced and aged among us, corn off the cob is a great way to go. And corn broth makes great use of the cob, which he recommends using the rest of in a 'rad corn chowder'. Or sub veggie broth or water if you want to simplify the recipe.

Russet potatoes this week are fresh-dug and will contain a little more moisture than you might be used to, but can certainly be baked in the traditional way. (I like to wrap individually in foil, and pierce a few times with a tooth pick half way thru cooking). **Margarita** melons are a Crenshaw type with juicy green flesh, and grapes are here in full force! More for next week too. Thanks everyone, Sophie.

Braised Sweet Corn with Chili, Cilantro, Feta & Lime

From Gjelina by Travis Lett

6 ears corn, shucked
Kosher salt
3 Tbsp extra virgin olive oil
2 medium heat green or red chiles, Fresno or other (*sub 4 or 5 shishito!*)
1 shallot minced
2 ½ oz feta cheese, crumbled
Juice of 1 lime
¼ cup fresh cilantro leaves

Using a knife, shave the corn kernels off the cobs into a medium bowl and set aside. Working over a small bowl, scrape the cobs with the back of the knife to extract the milk. Set aside the milk. Cut the scraped cobs into 2 inch pieces.

In a 1 gallon saucepan over high heat, combine the cob pieces with cold water to cover and season with salt. Bring to a boil, cover the pan, turn the heat to medium low, and simmer until the stock becomes cloudy and is deliciously corn scented, 20 to 30 minutes. Strain and discard the cobs. Set aside ½ cup of this corn stock and reserve the rest for another use.

In a medium saute pan over medium heat, warm the olive oil until hot but not smoking. Add the chiles and shallot and cook until tender but not browned, about 3 minutes. Add the corn kernels and season with salt. Add the corn stock, the milk from the corn cobs, and half the feta cheese and cook until the liquid has slightly reduced, 2 to 3 minutes. Season with additional salt and stir in the lime juice. Remove from the heat and stir in half the cilantro leaves.

Transfer to a serving dish, sprinkle with the remaining feta cheese and cilantro leaves, and serve warm.

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