



Farm To Table

Siskiyou Sustainable Cooperative CSA Recipe Page

Week Twelve: September 2nd - 9th, 2010

Corn, Tomato and Basil Salad Bon Appétit | August 1997

2-4 large ears white corn, husked	5 tablespoons olive oil
1 tablespoon finely chopped garlic	1/2 cup (packed) thinly sliced fresh basil
5 tomatoes, seeded, chopped	3 tablespoons balsamic vinegar

Using large knife, cut corn kernels from cob. Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add garlic; sauté 1 minute. Add corn; sauté until just cooked through, about 5 minutes. Remove from heat. Add half of basil. Transfer corn mixture to large bowl. Cool slightly, stirring occasionally. Stir in tomatoes, vinegar, 3 tablespoons oil and remaining basil. Season with salt and pepper. Cover; chill 3 hours or up to 8 hours.

Steamed Vegetables and Aioli Epicurious | September 1999

2 large egg yolks	1/4 cup freshly squeezed lemon juice
4 cloves garlic, minced	salt and pepper, to taste
3/4 cup extra-virgin olive oil	6 hard-boiled eggs, halved
Steamed cut-up fresh vegetables (such as broccoli, cauliflower, and green beans)	

Combine yolks, lemon juice, garlic, and pepper in a blender. With blender running, slowly drizzle in olive oil, and blend until an emulsion forms. Taste and season with salt and pepper. Place bowl of aioli on platter. Surround with vegetables and eggs.

Farfalle and Broccoli Salad with Gorgonzola Dressing Bon Appétit | July 2001

1 pound broccoli, tops cut into 3/4-inch florets, stems cut into 1/4-inch-thick rounds	
1 pound farfalle (bow-tie) pasta	3/4 cup mayonnaise
1/2 cup sour cream	3 tablespoons white wine vinegar
8 ounces Gorgonzola cheese, crumbled	6 green onions, chopped
3 celery stalks, thinly sliced	3 tablespoons chopped fresh parsley

Cook broccoli stems in large pot of boiling salted water 2 minutes. Add florets and cook until stems and florets are crisp-tender, about 2 minutes longer. Using slotted spoon, transfer broccoli to strainer. Refresh under cold water. Drain. Bring same pot of water to boil. Add pasta; cook until just tender but still firm to bite. Drain. Rinse under cold water. Whisk mayonnaise, sour cream, and vinegar in large bowl. Add half of Gorgonzola cheese. Using rubber spatula, mash until cheese is almost smooth. Stir in remaining cheese. Add pasta, green onions, celery, parsley, and broccoli; toss to coat. Season salad to taste with salt and pepper. Cover and refrigerate until cold, about 2 hours. (Can be made 1 day ahead. Keep refrigerated.)

Gazpacho

1 medium onion, 1/4-inch cubes	1 cucumber, peeled and cut into 1/4-inch cubes
1/4 cup fresh cilantro, roughly chopped	2 tbsp red wine vinegar
1 lemon, juiced	1/2 tbsp Tabasco
Kosher salt and freshly ground black pepper	1/4 cup extra-virgin olive oil
8 tbsp aged balsamic vinegar	
3 cups red bell peppers, cored, seeded and cut into 1/4-inch cubes	
6 large tomatoes, seeded and diced into 1/4-inch cubes (reserve seeds and juices)	

In a bowl, combine tomatoes, seeds, and juices, along with onion, cucumber, and peppers. Add cilantro, red wine vinegar, lemon juice, and Tabasco. Add a few pinches of salt and black pepper. Using hands or two forks, squish vegetables into a juicy soup, leaving a few big pieces. Add oil in small increments, tasting as you go. Refrigerate for at least 1 hour before serving. Ladle soup into bowls and drizzle with balsamic vinegar.

Eggplant Rolls Filled with Basil and Cheese **Gourmet | September 1992**

1 onion, chopped	2 tablespoons olive oil
1 small garlic clove, minced	2 pounds tomatoes, chopped coarse
a pinch of sugar	a 1-pound eggplant
1 cup grated mozzarella (about 1/4 pound)	2 to 3 tablespoons olive oil
1/2 cup goat cheese, at room temperature	1/4 cup shredded fresh basil leaves
fresh basil leaves for garnish	sea salt and pepper

Make the tomato sauce: In a heavy skillet cook the onion in the oil over moderately low heat, stirring, for 3 minutes, stir in the garlic, and cook the mixture, stirring, until the onion is softened. Add the tomatoes, the sugar, and salt to taste and cook the mixture over moderate heat, stirring, for 20 minutes. Force the mixture through the fine disk of a food mill set over a saucepan and cook the sauce over moderately high heat for 5 to 10 minutes, or until it is thickened to the desired consistency. Make the eggplant rolls: With a hand-held slicing device or large sharp knife cut the eggplant lengthwise into 1/4-inch slices. Sprinkle the slices on both sides with salt and let them drain in a colander for 30 minutes. In a bowl stir together the mozzarella, the goat cheese, and the shredded basil. Pat the eggplant dry, arrange one layer of it on the oiled rack of a broiler pan, and brush it with some of the oil. Broil the eggplant under a preheated broiler about 4 inches from the heat for 3 to 4 minutes, or until it is golden. Turn the eggplant, brush it with some of the remaining oil, and broil it for 3 to 4 minutes more, or until it is golden. Transfer the eggplant to a large platter to cool and broil the remaining eggplant, brushing it with the remaining oil, in the same manner. Spread a mounded teaspoon of the cheese mixture lengthwise down the middle of each eggplant slice, leaving a 1-inch border at the wide end, and, beginning at the narrow end, roll up the eggplant jelly-roll fashion. Arrange the rolls, seam sides down, in an oiled flameproof shallow baking dish just large enough to hold them in one layer and broil them for 3 minutes, or until the cheese is just melted and bubbling. Transfer the eggplant rolls with a spatula to serving plates, spoon the tomato sauce over them, and garnish the rolls with the basil leaves. Makes about 12 rolls.

The Mothership Tomato Salad **Jamie Oliver – excerpted from “Jamie At Home”**

2 1/4 pounds mixed ripe tomatoes, different shapes and colors	
Sea salt and freshly ground black pepper	A good pinch dried oregano
Red wine or balsamic vinegar	Extra-virgin olive oil
1 clove garlic, peeled and grated	1 fresh red chile, seeded and chopped

Depending on the size of your tomatoes, slice some in half, some into quarters and others into uneven chunks. Straightaway this will give you the beginnings of a tomato salad that's really brave and exciting to look at and eat. Put the tomatoes into a colander and season with a good pinch of sea salt. Give them a toss, season again and give a couple more tosses. The salt won't be drawn into the tomatoes; instead it will draw any excess moisture out, concentrating all the lovely flavors. Leave the tomatoes in the colander on top of a bowl to stand for around 15 minutes, then discard any juice that has come out of them. Transfer the tomatoes to a large bowl and sprinkle over the oregano. Make a dressing using 1 part vinegar to 3 parts oil, the garlic and the chile. Drizzle the tomatoes with enough dressing to coat everything nicely. This is a fantastic tomato salad, which is totally delicious to eat on its own. It's also great served with some balls of mozzarella or some nice, grilled ciabatta bread.

Siskiyou Sustainable Cooperative -- Organic Local Agriculture
“Stewarding the land for future generations”
7000 Little Applegate Jacksonville, Or 97530 (541)-899-9668
www.siskiyoucoop.com