

Recipe Page

August 17th, 2006- Week 11

What's in Your Box this Week?

Cucumbers (Dancing Bear Farm and Quartz Creek Farm)

Apples (Rolling Hills Farm)

Tomatoes (Wolf Gulch Farm and Dancing Bear Farm)

Onions (Seven Seeds Farm)

Potatoes (Boones Farm)

Lettuce (Quartz Creek Farm)

Melons (Seven Seeds Farm)

Summer Squash (Wolf Gulch Farm and Quartz Creek Farm)

Peppers (Wolf Gulch Farm and Dancing Bear Farm)- anaheim or ancho, and jalapeno

Beets (Wolf Gulch Farm and Quartz Creek Farm)

Tomatillos for small shares (Dancing Bear Farm)

Spinach for small shares (Quartz Creek Farm)

Cherry Tomatoes for small shares (Boones Farm)

Chard for large shares (Seven Seeds Farm)

Eggplant for large shares (Wolf Gulch Farm)

Carrots for large shares (Quartz Creek Farm)

Tomatillo Pistachio Salsa for small shares

Ingredients:

1/2 lb. fresh tomatillos

1 clove garlic

1 small onion, chopped

lime juice

1/4 cup raw pistachios

Remove husks from tomatillos and wash them. Cut in half and put into a 3-4 quart saucepan with just enough water to cover the tomatillos. Cover saucepan and bring to a boil over high heat. Boil about 2-3 minutes. Using a slotted spoon, put the tomatillos and onions into a food processor along with the garlic. Add lime juice and salt. Add nuts and process briefly. Pour into a bowl and refrigerate.

Stuffed Summer Squash Recipe

Ingredients:

3 summer squash, unpeeled
2 tablespoons butter
6 to 8 ounces chopped fresh mushrooms
2 tablespoons flour
1/2 teaspoon salt
1/4 teaspoon oregano
1 cup shredded Monterey Jack cheese
2 tablespoons sour cream
1/4 cup grated Parmesan cheese

Cook squash in boiling salted water, covered, for about 10 minutes. Drain and cut in half lengthwise. Scoop out centers, leaving a 1/4-inch thick shell, then chop centers. In a large skillet over medium low heat, melt butter; add mushrooms and sauté until tender. Stir in flour, salt, and oregano. Remove from heat; stir in monterey Jack cheese, sour cream, and chopped zucchini. Fill zucchini shells, using about 1/4 cup of the filling for each shell. Sprinkle stuffed zucchini with Parmesan cheese. Broil until hot and bubbly, about 4 minutes.

Beet, Cucumber and Sweet Onion Salad with Honey-mustard Dressing

Ingredients:

6 medium beets, trimmed
1 large English hothouse cucumber, unpeeled, cut into 1/4-inch-thick rounds
1/2 sweet onion (such as Maui or Vidalia), halved lengthwise, thinly sliced
4 teaspoons honey
4 teaspoons apple cider vinegar
1 1/2 teaspoons Dijon mustard
1/3 cup corn oil

Preheat oven to 400°F. Wrap each beet in foil, enclosing completely. Place on rack in oven and bake until beets are tender when pierced with fork, about 1 hour 30 minutes. Cool in foil. Peel beets, then cut each into 6 slices.

Arrange beets, slightly overlapping, on half of large platter. Arrange cucumber slices on other half. Scatter onion in center. Chill. Whisk honey, vinegar, and mustard in small bowl to blend. Gradually whisk in oil. Season with salt and pepper. Drizzle over vegetables.

Eggplant-Almond Enchiladas

CSA Member Laura Stille sent this recipe in from the Moosewood Cookbook by Mollie Katzen

Twelve Tortillas

6 cups cubed eggplant (approximately two medium-sized cut into 1/2-inch cubes)
1 cup chopped onion
1 cup chopped green pepper
black pepper to your taste
1 cup chopped, toasted almonds
Vegetable oil for frying tortillas OR you can heat green enchilada sauce in a pan and dip them in that instead.

Large Can Green Enchilada Sauce

2 medium cloves crushed garlic
1 1/2 tsp. salt
1 packed cup grated mild cheese
2-3 Tbls. olive oil for sautéing vegetables

In a large skillet, begin sautéing onions and garlic. Add salt. Cook, stirring occasionally, over medium heat for about five minutes. Add the eggplant (which should be in 1/2-inch cubes). Mix. Cover and cook about ten minutes, or until eggplant is soft. Add green peppers, almonds and black pepper. Cook another five minutes, stirring frequently. Remove from heat and add cheese. Mix. Heat about one-half inch of vegetable oil in a heavy skillet (OR use green enchilada sauce instead). Heat each tortilla on both sides, about 10 seconds on each side. If you fry, don't fry long enough to crispen or they'll break when you try to roll them up. Drain on paper towels.) If you heat them in enchilada sauce, you can use the baking pan as a place to roll them. Fill each tortilla by placing a hunk (more or less 1/4 cup) of filling on one side and rolling it up. Situate your filled enchiladas gently, side-by-side in a baking pan. Pour enchilada sauce over the top. Heat in a 350 degree oven, about 20 minutes