



## Siskiyou Sustainable Cooperative CSA: What's in Your Box?

### Recipe Page for August 14<sup>th</sup> Week 10

Salad Greens (Barking Moon Farm, Seven Seeds Farm and Luna Farm)  
Onions (L&R Family Farm)  
Garlic  
Summer Squash (L&R Family Farm, Barking Moon Farm, Wolf Gulch Farm, and Seven Seeds Farm)  
Cucumbers (Jema Farm)  
Basil (Barking Moon Farm) for small shares  
Broccoli (Full Bloom Farm) for small shares  
Tomatoes or Cherry Tomatoes for small shares  
Green Peppers (Wolf Gulch Farm) for small shares  
Strawberries (Wolf Gulch Farm and Full Bloom Farm) for small shares  
Potatoes for large shares  
Eggplant (Wandering Fields and White Oak Farm) for large shares  
Green Beans (White Oak Farm) for large shares  
Strawberries (Full Bloom Farm) for large shares  
Parsley for large shares

#### Grilled EggPlant with Olives

1 large eggplant	1/4 cup tahini, plus more as needed
3 garlic cloves, minced	1/4 cup fresh lemon juice,
1 pinch ground cumin	salt, to taste
1 tablespoon extra-virgin olive oil	1 tablespoon chopped fresh parsley
1/4 cup brine-cured black olives, such as kalamata	

#### Directions:

- .1 Prepare a medium-hot fire in a charcoal grill.
- .2 Preheat an oven to 375°F.
- .3 Prick the eggplant with a fork in several places and place on the grill rack 4 to 5 inches from the fire.
- .4 Grill, turning frequently, until the skin blackens and blisters and the flesh just begins to feel soft, 10 to 15 minutes.
- .5 Transfer the eggplant to a baking sheet and bake until very soft, 15 to 20 minutes.
- .6 Remove from the oven, let cool slightly, and peel off and discard the skin.
- .7 Place the eggplant flesh in a bowl.
- .8 Using a fork, mash the eggplant to a paste.
- .9 .Add the 1/4 cup tahini, the garlic, the 1/4 cup lemon juice and the cumin and mix well.
- .10 Season with salt, then taste and add more tahini and/or lemon juice, if needed.
- .11 Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well.
- .12 Drizzle the olive oil over the top and sprinkle with the parsley.
- .13 Place the olives around the sides.
- .14 Serve at room temperature.