



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

Recipe Page for August 21st Week 11

Salad Greens (Barking Moon Farm and Jema Farm)

Onions (L&R Family Farm)

Lettuce (Full Bloom Farm)

Summer Squash (L&R Family Farm, Barking Moon Farm, Wolf Gulch Farm, and Seven Seeds Farm)

Cucumbers (Seven Seeds Farm and Jema Farm)

Green Beans (Barking Moon Farm and White Oak Farm)

Eggplant (Wandering Fields Jema Farm and Wolf Gulch Farm)

Basil (Barking Moon Farm) for small shares- the best way to store basil is out of the fridge, stems in a glass of water, covered with a plastic bag

Broccoli (Full Bloom Farm) for small shares

Tomatoes or Cherry Tomatoes (L&R Family Farm, Dancing Bear Farm and Wandering Fields) for small shares

Strawberries (Wolf Gulch Farm, L&R Family Farm and Full Bloom Farm) for small shares

Radishes (Dancing Bear Farm) for small shares

Carrots (Seven Seeds Farm) for large shares

Napa Cabbage (Barking Moon Farm) for large shares

Tomatoes for large shares

Potatoes (White Oak Farm) for large shares

Chard (Jema Farm) for large shares

Plums (Dancing Bear Farm) for large shares

Chard, Potato and Carrot Au Gratin

1 bunch chard	2 Tbs butter
2 Tbs flour	4 garlic cloves
1 lb potatoes	2 carrots
2 cups grated cheddar cheese	1 cup milk
salt and pepper to taste	

Remove and roughly chop the green part of the chard leaves. Cut the stalks into 2cm lengths and steam for 10 mins. Stir in the green leaves and continue to cook for a few minutes. Wash the potatoes and carrots and cut into 1cm slices. Boil for 5 mins until just tender. Drain. Grease a shallow baking dish and layer with half of the potatoes, carrots, the chard and then the remaining potatoes. To make the sauce: melt the margarine and fry the crushed garlic for 2 mins. Stir in the flour and continue stirring for 1 min. Gradually add the milk, stirring until the sauce thickens. Add half the grated cheese and season with salt and pepper. Pour the sauce over the vegetables and top with the remaining cheese. Bake at 180° for 35 mins.

**Siskiyou Sustainable Cooperative CSA phone 541-899-9668
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Ratatouille's Ratatouille

As envisioned by Smitten Kitchen- thanks to Mary Curtis for sending in the link to this article

1/2 onion, finely chopped
1 cup tomato puree (such as Pomi)
1 small eggplant
1 longish red bell pepper (optional)
Few tablespoons soft goat cheese, for serving

2 garlic cloves, very thinly sliced
2 tablespoons olive oil, divided
2-3 summer squash
Few sprigs fresh thyme
Salt and pepper

Preheat oven to 375 degrees. Pour tomato puree into bottom of an oval baking dish, approximately 10 inches across the long way. Drop the sliced garlic cloves and chopped onion into the sauce, stir in one tablespoon of the olive oil and season the sauce generously with salt and pepper. Trim the ends off the eggplant, zucchini and yellow squash. As carefully as you can, trim the ends off the red pepper and remove the core, leaving the edges intact, like a tube. On a mandoline, adjustable-blade slicer or with a very sharp knife, cut the eggplant, zucchini, yellow squash and red pepper into very thin slices, approximately 1/16-inch thick. Atop the tomato sauce, arrange slices of prepared vegetables concentrically from the outer edge to the inside of the baking dish, overlapping so just a smidgen of each flat surface is visible, alternating vegetables. You may have a handful leftover that do not fit. Drizzle the remaining tablespoon olive oil over the vegetables and season them generously with salt and pepper. Remove the leaves from the thyme sprigs with your fingertips, running them down the stem. Sprinkle the fresh thyme over the dish. Cover dish with a piece of parchment paper cut to fit inside. (Tricky, I know, but the hardest thing about this.)

Bake for approximately 45 to 55 minutes, until vegetables have released their liquid and are clearly cooked, but with some structure left so they are not totally limp. They should not be brown at the edges, and you should see that the tomato sauce is bubbling up around them. Serve with a dab of soft goat cheese on top, alone, or with some crusty French bread, atop polenta, couscous, or your choice of grain.

Broccoli and Radish Salad with Gorgonzola

6 cups broccoli flowerets, cut into bite sized pieces
1 bunch radish, trimmed and cut into fourths lengthwise
1/4 cup Blue Cheese salad dressing (use more or less to taste)

salt, fresh ground pepper to taste
1/4 cup Gorgonzola cheese

In large bowl combine broccoli and radishes. Toss with blue cheese dressing, add Gorgonzola, and toss again. Season with salt and pepper. Serve immediately.

Green Bean Fritters

2 cups fresh green beans, cut in 1/4-inch and cooked until crisp-tender
1 1/2 cups all-purpose flour
1 tablespoon baking powder
3/4 teaspoon salt
1 egg, beaten
1 cup milk
oil for deep frying

Heat oil in deep-fryer to 370°. In a medium bowl, stir together flour, baking powder, and salt. In a separate bowl, whisk egg with milk; stir in beans. Add bean mixture to dry ingredients, mixing until just moistened. Drop batter by tablespoonfuls into hot oil (370 °). Deep-fry in batches until golden brown, or for about 3 to 4 minutes. Remove to paper towels to drain.

Crunchy Cucumber Spread

8 oz cream cheese, softened
1/2 c sour milk or buttermilk
1 T milk
1 t grated onion
1/4 t Worcestershire sauce
1/3 c finely chopped cucumber

Combine all ingredients except cucumber, mixing until well-blended. Add cucumbers. Chill for several hours.

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