



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

Recipe Page for September 4th Week 13

Salad Greens (Barking Moon Farm and Jema Farm)

Onions (Dancing Bear Farm and L&R Family Farm)

Eggplant (Wandering Fields Jema Farm and Wolf Gulch Farm)

Tomatoes (L&R Family Farm and Dancing Bear Farm)

Peaches (Rolling Hills Orchard)

Lettuce (Full Bloom Farm)

Cucumbers (L&R Family Farm and Jema Farm)

Cilantro (Barking Moon Farm)

Green and Colored Peppers (Wolf Gulch Farm) for small shares

Melons, Strawberries or Apples (L&R Family Farm, Full Bloom Farm and Seven Seeds Farm) for small shares

Green Beans (White Oak Farm) for large shares

Corn (L&R Family Farm) for large shares- Warning: Corn will have worms in them!

Carrots (L&R Family Farm) for large shares

Spicy Roasted Eggplant with Tomatoes and Cilantro

1 medium eggplants, halved lengthwise
1 large onion, coarsely chopped
1/2 pound tomatoes, coarsely chopped
1/2 teaspoons sweet paprika
1/4 teaspoon cayenne pepper

1/6 cup vegetable oil
1 tablespoons chopped ginger
1 teaspoon ground cumin
1/2 teaspoon ground coriander
1/4 cup chopped fresh cilantro

Preheat oven to 350°F. Oil rimmed baking sheet; place eggplant halves, cut side down, on sheet. Roast eggplant until flesh is soft, about 1 hour. Cool slightly. Using spoon, scoop pulp from eggplant halves into medium bowl; mash. Discard skins. Heat oil in heavy large skillet over medium-high heat. Add onions and sauté until golden brown, about 6 minutes. Add ginger and stir 1 minute. Add tomatoes and next 4 ingredients; sauté 5 minutes to blend flavors. Add eggplant and stir until slightly thickened, about 5 minutes. Remove from heat. Stir in cilantro. Season with salt and pepper. (Can be made 2 days ahead. Cover and refrigerate. Rewarm before serving.)



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Carrot and Green Bean Linguine

1/4 cup fresh lime juice	3 tablespoons canola oil
3 tablespoons soy sauce	2 tablespoons brown sugar
1 tablespoon oriental sesame oil	1 tablespoon minced garlic
1 tablespoon grated orange peel	1 9-ounce package fresh linguine
1/2 lb beans, cut diagonally into 1/2-inch pieces	
2 cups shredded peeled carrots	1 cup thinly sliced green onions

Stir first 7 ingredients in medium bowl to blend. Season dressing with salt and pepper. Let stand 30 minutes to blend flavors. Cook green beans in large pot of boiling salted water until crisp-tender, about 2 minutes. Using slotted spoon, transfer beans to cold water to cool. Drain well. Pat dry with paper towels. Return water to boil. Add pasta and cook until just tender but still firm to bite, stirring often, about 2 minutes. Drain. Rinse pasta under cold water. Drain well. Combine green beans, pasta, carrots, green onions and dressing in large bowl. Toss to coat. Season with salt and pepper. (Can be made 6 hours ahead. Cover; chill.)

Chilled Cucumber & Cilantro Soup

2 cucumbers, peeled and cut into chunks	1 1/2 cups veg. or chicken broth
3/4 cup firmly packed cilantro leaves	1/2 cup milk
1/4 cup lemon juice	Salt

In a food processor or blender, combine cucumber, broth, cilantro, milk and lemon juice; whirl until smoothly pureed. Season puree to taste with salt. Cover and refrigerate until cold (at least 2 hours) or until the next day.

Peach Salsa

4 ripe, yellow peaches, peeled, stoned and chopped	1 small onion, chopped
1/4 cup freshly chopped cilantro	Juice of 1 lime

Combine, peaches, onion, jalapeno, cilantro in a medium bowl. Drizzle lime juice over mixture and toss. Cover and refrigerate until ready to use.

Corn and Cucumber Salad

Kernels from 2 ears of corn	1 cup diced, unpeeled cucumbers
1/4 cup chopped red onion	1/3 cup mayonnaise
2 tablespoons chopped fresh cilantro	2 tablespoons grated Parmesan cheese
2 tablespoons lime juice	1 teaspoon paprika
1/2 teaspoon salt	
1/4 teaspoon ground cumin	

Mix corn, cucumber and onion in large bowl; set aside. Mix remaining ingredients in small bowl until well blended. Add to corn mixture; toss lightly to coat. Cover. Refrigerate 2 hours or until ready to serve.