



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

Recipe Page for September 25th 2008 Week 16

Salad Greens (Barking Moon Farm and Jema Farm)

Onions (Barking Moon Farm and L&R Family Farm)

Tomatoes (L&R Family Farm, Barking Moon Farm, Wandering Fields and Dancing Bear Farm)

Leeks (Barking Moon Farm and Wolf Gulch Farm)

Lettuce (White Oak Farm)

Potatoes (L&R Family Farm and White Oak Farm)

Cucumbers (L&R Family Farm) for small shares

Carrots (Wolf Gulch Farm and Seven Seeds Farm) for small shares

Apples (Seven Seeds Farm) for small shares

Peppers (Wolf Gulch Farm and Luna Farm) for large shares

Sungolds (Seven Seeds Farm) for large shares

Strawberries (Full Bloom Farm) for large shares

Kale (White Oak Farm) for large shares

Basil (Seven Seeds Farm) for large shares

Radishes (Dancing Bear Farm) for large shares

Leek and Potato Soup

6 leeks, white part only, washed and juilenned	2 tablespoons salted butter or margarine
3 medium cloves garlic, finely minced	2 quarts chicken broth or water
2 pounds potatoes, unpeeled, and chopped	4 carrots, peeled and medium chopped (opt)
1/2 teaspoon salt	1/2 teaspoon freshly ground black pepper

Heat the butter in a medium skillet and sauté the leeks over medium heat for 5-6 minutes, until soft and translucent. Add the garlic and continue to sauté for 1 minute more. Set aside. Heat the chicken broth or water. Add the potatoes, carrots, reserved leeks, salt, and pepper to the broth and continue to simmer the soup, uncovered, until the vegetables are tender but have not lost their shape, about 30 to 35 minutes. Remove from the heat and cool for 10 minutes. Purée the soup in batches in a food processor fitted with a knife blade. The soup will be smooth, colorful, and thick. Return the puréed soup to the stockpot, blend in the reserved marrow, and season to taste. Reheat over low heat and garnish with parsley.



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Sweet Pepper Pasta with Chopped Kale

1 8 oz. package of pasta
2-3 sweet peppers
4 cloves garlic
1 pinch cayenne pepper
8 oz. feta cheese, crumbled

1 Tbsp olive oil
1 cup roughly chopped kale
2 tsp chopped basil
salt and pepper to taste

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Heat oil in a skillet over medium heat. Stir in red pepper, yellow pepper, kale and garlic. Season with basil, cayenne pepper, salt and black pepper. Cook until vegetables are tender. In a large bowl, toss cooked pasta with skillet mixture. Sprinkle with feta cheese to serve.

Carrot Apple Salad Recipe

2 cups firmly packed shredded apple
½ cup raisins (optional)
¼ cup freshly squeezed lemon juice
½ tsp pure vanilla extract

2 cups shredded, firmly packed carrots
¼ tsp salt
1 Tbsp. sour cream
1 Tbsp honey

In a large mixing bowl, toss the shredded apples, carrots and raisins (if using) together. Whisk together the lemon juice, sour cream, vanilla and honey. Pour the dressing over the apple carrot salad and toss well. Serve immediately.

Radish and Lettuce Sandwiches

1 head lettuce
1 tablespoon room-temperature butter
zest of one lemon
4 slices baguette, very lightly toasted
¼ cup Creamy Lemon-Chive Dressing

1 bunch of radishes, washed and trimmed
1 tablespoon soft fresh goat cheese
1 teaspoon fresh thyme leaves
sea salt

Wash the lettuce. Dry and tear into small pieces. Place in a large bowl. Slice the radishes into very thin rounds. Take about a quarter of the rounds and slice them into matchsticks, letting them rest on a paper towel to absorb excess water. Add the rounds to the salad, reserving the matchsticks. In a small bowl, mash together the butter, goat cheese, lemon zest and thyme. Mix in the reserved radish strips, and spread on the toasted baguette slices. Season with salt to taste. Lightly dress the greens. Divide among four plates, placing an open-face sandwich alongside each.

Tomato, Cucumber and Onion Salad

5 medium plum tomatoes, halved lengthwise, and sliced
1 Kirby cucumber, halved lengthwise and thinly sliced
2 splashes red wine vinegar

1/4 onion and thinly sliced
2 tablespoons olive oil
Coarse salt and black pepper

Dress the tomatoes, onions, and cucumber with olive oil, red wine vinegar, salt, and pepper. Let stand while you prepare dinner, about 20 minutes. Re-toss and serve salad with crusty bread for mopping up juices and oil.