

North Creek Community Farm **NEWSLETTER**

Week eight, July 26 and July
28, 2016

IN THE BAG:

Tomatoes – Ah, at last, summer has really begun. Enjoy. Favorite sandwich: toasted sourdough bread, chopped Kalamata olives, chopped basil leaves, slabs of fresh tomato and mayo. Oh Yeah!

Summer squash

Broccoli

Cucumbers

Basil – had to send a little bit to go with the fresh tomatoes

Kale

Carrots

Potatoes

Fresh onions

Tomato Kisses

Fresh as a warm, ripe tomato
right off the vine.

Juicy and sweet
your kisses.

- From Songs for my Lovers
- Stratton Wayne Stclair
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News From the Farm

Sweet Corn almost ready but...

I am fighting with the raccoons to get some sweet corn to you. Last year I had hardly any problems, but there seems to be a population increase. The corn is not evenripe and still a quarter of the ears are torn down and chewed. So tonight I walked out through the corn with a live trap and a piece of bread with peanut butter and honey. Do they like that? Will Charlie, my cat, get caught first? Stay tuned for the next installment...

Tuesday morning and the bread and honey are gone, the trap is tripped and no raccoon. Grrrrrr.

Not much more news right now.

GREEK TZATZIKI

Ingredients

- 1 pound (1 pint) plain yogurt (whole milk or low fat)
- 1 hothouse cucumber, unpeeled and seeded
- 1 tablespoon plus 1/2 teaspoon kosher salt
- 1/2 cup sour cream
- 1 tablespoon Champagne vinegar or white wine vinegar
- 2 tablespoons freshly squeezed lemon juice (1 lemon)
- 1 tablespoon good olive oil
- 1 1/2 teaspoons minced garlic
- 1 1/2 teaspoons minced fresh dill or 1/2 teaspoons dried dill
- Pinch freshly ground black pepper

Directions

Place the yogurt in a cheesecloth or paper towel-lined sieve and set it over a bowl. Grate the cucumber and toss it with 1 tablespoon of kosher salt; place it in another sieve, and set it over another bowl. Place both bowls in the refrigerator for 3 to 4 hours so the yogurt and cucumber can drain.

Transfer the thickened yogurt to a large bowl. Squeeze as much liquid from the cucumber as you can and add the cucumber to the yogurt. Mix in the sour cream, vinegar, lemon juice, olive oil, garlic, dill, 1/2 teaspoon salt, and pepper. You can serve it immediately, but I prefer to allow the tzatziki to sit in the

Potato Salad with Grilled Kale

- 5 tablespoons olive oil, divided, plus more
- 2 pounds waxy fingerling potatoes
- Kosher salt
- 1 pound shallots (about 12), unpeeled
- 3 tablespoons fresh lemon juice
- 1 tablespoon apple cider vinegar
- Freshly ground black pepper
- ¼ cup chopped cornichons
- 2 tablespoons drained capers
- 1 bunch Tuscan kale, ribs and stems removed
- 3 scallions, sliced
- 1 cup parsley leaves with tender stems

Prepare a grill for medium-high heat; lightly oil grate. Place potatoes in a large saucepan and pour in cold water to cover by 1". Season with salt and bring to a boil. Reduce heat; simmer until tender, 15–18 minutes. Drain and return to saucepan. Meanwhile, grill shallots, turning occasionally, until skins are blackened and flesh is tender, 15–20 minutes. Let cool. Halve lengthwise and scoop out insides (discard skins). Whisk lemon juice, vinegar, and 3 Tbsp. oil in a large bowl; season with salt and pepper. Add cornichons, capers, and potatoes and toss to coat. Toss kale and remaining 2 Tbsp. oil in a medium bowl; season with salt. Grill, turning often, until charred and crisp-tender, about 1 minute. Fold into salad along with scallions, parsley, and shallots. .

Oven Risotto with Kale Pesto

- ½ cup walnuts, coarsely chopped, divided
 - 4 tablespoons olive oil, divided
 - 1 medium onion, finely chopped
 - 1 cup arborio rice
 - Kosher salt and freshly ground black pepper
 - ½ cup dry white wine
 - 1 small garlic clove
 - 1 cup (packed) fresh parsley leaves
 - 3 tablespoons chopped fresh chives
 - 2 cups torn Tuscan kale leaves, divided
 - 2 tablespoons unsalted butter
 - 3 ounces Parmesan, finely grated (about 2 cups)
- Preheat oven to 350°. Toast walnuts on a rimmed baking sheet, tossing occasionally, until golden brown, 8–10 minutes. Let cool.
- Meanwhile, heat 2 Tbsp. oil in a large ovenproof saucepan over medium heat. Add onion and cook, stirring often, until softened and translucent, 5–8 minutes. Stir in rice; season with salt and pepper. Cook, stirring, until some grains are translucent, about 5 minutes.
- Add wine, bring to a simmer, and cook until pan is almost dry, about 3 minutes. Add 2 cups very hot water; season with salt and pepper. Bring to a simmer, cover, and bake in oven until liquid is mostly absorbed but rice is still starchy in the center, 15–18 minutes (it should be undercooked).
- Meanwhile, pulse garlic and half of toasted walnuts in a food processor until very finely ground. Add parsley, chives, half of kale, remaining 2 Tbsp. oil, and ¼ cup cold

In the Bag:

Basil

Broccoli

Carrots

Kale

Cucumbers

Onions

Summer squash

Tomatoes

**Take 4 sunflowers
per share**