

# FARMLOG

CSA | FARM NEWS | RECIPES

## WEEK 19

### SHARE CONTENTS

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DRAGON TONGUE BEANS

ITALIAN FLAT BEANS

KING HARRY POTATOES

GOLD RUSH RUSSETT POTATOES

TOMATO

CANDY ONIONS

BELL PEPPERS

OKRA

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## Honey Buns and Watermelon

About ten days ago, Lothar got in a dither to get honey buns because something was eating our (your) watermelons. We have learned that honey buns make good bait to catch critters that sneak into the gardens at night and sample our produce before we do. Turns out the honey buns didn't attract any little furry thieves because the culprits were deer. They sampled nearly every melon in the patch! Who would have thought that deer would eat watermelon.

### *Roasted Garlic Green Bean Pasta Salad*

Here's a new twist on green beans from blogger "foodnessgracious" that may suit your fancy. An easy pasta salad full of kalamata olives, roasted green beans, garlic and feta. This is the perfect salad for pot luck parties or add some grilled chicken for an extra protein kick. As always, you can add or omit your own goodies to match your tastes.

#### Dressing

1/4 cup extra virgin olive oil, 1/4 cup Dijon mustard, 1/4 cup honey, 1/4 cup lemon juice, 1 teaspoon dried tarragon, Salt and cracked black pepper to taste

#### Salad

1 pound uncooked pasta, 1/2- pound green beans, 6-7 cloves peeled garlic, 2 tablespoons olive oil, 1/2 cup sliced sundried tomatoes, 1/2 cup finely sliced green onions, 3/4 cup kalamata olives, 1 1/2 cups Feta cheese, 1 cup chopped toasted pecans

#### Instructions

1. Preheat the oven to 395 degrees F.
2. Make the dressing by combing all of the ingredients in a jar or container with a lid and shaking vigorously.
3. Trim the ends of the green beans halving any large ones and place on a baking tray with the garlic cloves.
4. Drizzle with the olive oil and season with salt and pepper.
5. Bake in the oven for 20 minutes.
6. Bring a large 4 qt pot of water to a rolling boil and add the pasta to it.
7. Cook the pasta as per the directions on the box.

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8. Drain the pasta once it's done into a colander and rinse with cold water.
9. Transfer the pasta back into the pot it was cooked in.
10. Add the cooled green beans and garlic to the pasta.
11. Add the sundried tomatoes, green onions, olives and 1 cup of the Feta cheese to the pasta.
12. Pour in about half of the dressing and stir to combine.
13. Taste the pasta and add more of the dressing if needed. Keep any leftover dressing in the fridge for up to 3 days.

## Potato Pizza

Bryce and Anna introduced me to Deb Perelman's food blog, Smitten Kitchen, a few years back. Since then, I have learned that I can always count on being inspired by her delightful prose and the stunning photos taken in her tiny, tiny New York City kitchen. Here's her recipe for potato pizza which I have never tried, but am being persuaded to after seeing the picture of those crispy potatoes being cradled by pizza crust. I encourage you to check out her blog where she shares recipes that are really worth trying.

4 teaspoons fine sea or table salt

6 to 8 (1 kilo) small to medium Yukon Gold potatoes, peeled (use your CSA potatoes!)

1 medium yellow onion, diced

1/2 teaspoon freshly ground black pepper

4 to 5 tablespoons olive oil

About 1 tablespoon fresh rosemary leaves

In a medium bowl, combine the 1 quart lukewarm water with salt, stirring until the salt has dissolved. Use a mandoline or your best sharpest knife to slice the potatoes very thin (1/16 inch thick), and put the sliced directly into the salted water, which prevents oxidation and also helps soften them so they cook up nicely. Let them soak for 25 to 30 minutes (or overnight if needed).

Heat your oven to 500°F with a rack in the center. Brush either 1 13×18-inch rimmed half-sheet pan or 2 9×13-inch quarter-sheet pans (shown) with olive oil. Divide your risen dough in half and use your fingertips, oiled or dusted with flour, to pull, stretch, nudge and press the dough across the bottom of the pan. The dough will be thin and imperfect. If holes form, just pinch them together. It's all going to work out, promise. (Perelman includes a basic pizza dough recipe with this recipe in the blog. Use her recipe, or a refrigerated dough if you prefer).

Drain the potatoes in a colander and use your hands to press out as much water as possible, then pat dry on paper towels. In a medium bowl, toss the potato slices with the onion, pepper, and olive oil. Spread this potato mixture over your dough, going all the way to the edges so that there's no uncovered edge; put a bit more topping around the edges of the pie, as the outside tends to cook more quickly. Sprinkle evenly with rosemary. Usually the salt the potatoes were soaked in is enough, but you can sprinkle more on if desired.

Bake for 25 to 30 minutes, until the topping is starting to turn golden brown and the crust is nicely bronzed underneath. Serve pizza hot or at room temperature.