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WEEK 26

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We really enjoyed our CSA gathering on Sunday afternoon. It was so good to see everyone and be reminded once again that what we do is truly "community-supported agriculture". We are getting excited as we think about 2018 and are hoping to have more on-farm events throughout the growing season - think u-pick strawberry, tomatoes, pumpkins.

The hands-down favorite dish on Sunday was Dale's "Creamy Zucchini Toasts". Here's the appetizer recipe from the Real Simple website. He used sourdough bread, but one can also use pumpernickel, rye, or whole wheat. Easily and quickly put together, save this recipe for next season's zucchini. Or, reach into the back of the crisper drawer in your fridge, grab that last summer squash of the season and transform it into this yummy treat.

Ingredients: 2 medium zucchini, very thinly sliced (about 3 cups), 1 teaspoon kosher salt, ¾ cup mayonnaise, ¾ cup grated Pecorino Romano, 1 clove, garlic, finely chopped or grated, 1 teaspoon Worcestershire sauce, ¼ teaspoon hot sauce, 6 scallions, thinly sliced, divided, 12 slices thin pumpernickel, rye, white or whole wheat bread, Freshly ground black pepper

Step 1 Preheat oven to 375 degrees. Combine zucchini and salt in a large bowl and toss to coat; set aside until salt draws out a decent amount of liquid from zucchini, about 15 minutes. Pour off liquid and transfer zucchini to a few layers of paper towel or a clean dish towel. Roll up zucchini and gently press to absorb as much liquid as possible.

Step 2 Combine mayonnaise, cheese, garlic, Worcestershire, hot sauce, and 4 of the scallions and stir to combine. Fold in zucchini. Arrange bread in a single layer on a rimmed baking sheet. Spread zucchini mixture thickly and evenly over bread.

Step 3 Bake until golden and bubbly, 30 to 35 minutes. Top with remaining scallions and a few grinds of pepper before cutting into wedges.

Braising Mix

As the braising mix matures, it becomes more suitable for sauteing than for using in a salad. If you prefer using as a salad mix, I suggest you cut off the long stems.

Green Tomatoes

The tomatoes have shown up in your share this week for a last hurrah. With last night's frost, this is really the end of the tomato season of 2017. Our first year of growing all the tomatoes in a hoop house allowed us to have them in your May shares - earlier than we have ever been able to do. We'll grow next year's tomatoes in the hoop house, but are planning to grow some in the open field as well.

Green tomatoes will ripen if kept cool and out of direct sunlight. But, there's nothing better than fried green tomatoes to say goodbye to a summer standby. Another tasty and quick way to enjoy green tomatoes is to roast them - just coat lightly with

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olive oil, a little salt and pepper and roast on a cookie sheet in a 400 degree oven for about 20-30 minutes.

Radishes

You can do the same with your radishes as roasting brings out their sweetness and takes some of the bite out of them. One of my favorite ways to eat radishes is in the French tradition of dipping them first in softened butter and then salt. And, yes, the radish greens are edible. Like most root vegetables with green leafage, what grows above ground is often more nutritious than the underground vegetable. Use as you would any green - in a salad or sautéed. Best to use within a couple of days of getting your share.

Kabocha Squash

Those with regular shares will get a Kabocha squash which is a Japanese pumpkin known for its sweetness. Use as you would butternut squash or other winter squashes.

Red and Green Peppers

Bryce, Jessica, and Lothar harvested bushels of peppers last night in anticipation of the freeze. Let us know if you would like a large quantity for making relishes or freezing for a winter supply.