

FARMLOG

CSA | FARM NEWS | RECIPES

WEEK 22

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KING HARRY or ELBA POTATOES

DRAGON TONGUE BEANS

ZUCCHINI

ZEPHYR SUMMER SQUASH

SIERRA BLANCA WHITE ONIONS

GREEN & RED BELL PEPPERS

PEA SHOOT MICRO GREENS WITH
MICRO MIX (KALE/CRESS)

SLICING TOMATO (SMALL SHARES
ONLY)

CONTACT INFORMATION

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WELCOME FALL

MARK YOUR CALENDAR FOR OCT. 15TH,

This week we welcome fall during a week of warmer temperatures than we have had for several weeks. But, we know fall is coming and are excited to invite you to our CSA Fall Farm Festival. Mark your calendar for Sunday, October 15th, at the farm (time still to be finalized, but will be in the afternoon). Bring the children and the whole family for an afternoon of simple pleasures - corn hole, a kiddy fish pond, walks on the farm, a roaring bonfire, card games, a farm trivia game, and time for socializing with friends new and old. We'll have drinks and finger food. Bring your favorite munchies to share. We'll be sharing more as we get closer, including directions to the farm.

Roasted Potato Salad with Sour Cream and Shallots

Anna introduced us to using roasted potatoes in potato salad, rather than boiled ones. The roasting caramelizes and sweetens the potatoes which are nicely offset by the sour cream, mustard, and shallots (or onions) dressing. This recipe was developed by Leah Koenig as part of her story "One Ingredient, Many Ways: Potatoes."

SERVES 4-6

Ingredients

2 lb. potatoes, scrubbed and cut into ¾-inch chunks, 3 tbsp. olive oil, divided, 1/2 tsp. kosher salt, divided, Freshly ground pepper, 2 medium shallots (or onions), thinly sliced (about ¼ cup), 2 cloves garlic, roughly chopped, 1/2 cup sour cream, 1 tsp. Dijon mustard, 1 tsp. red wine vinegar (can substitute with balsamic vinegar), 2 tbsp. chopped fresh flat-leaf parsley

Instructions

Preheat the oven to 400°. Toss together potatoes, 2 tbsp. oil, 1 tsp. salt, and pepper to taste in a large bowl. Spread on a rimmed baking sheet in a single layer and roast, stirring once halfway through, until browned and cooked through, 25-30 minutes. Remove from oven and let cool slightly.

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While potatoes are roasting, heat remaining 1 tablespoon of oil in a pan set over medium heat. Add shallots, season with remaining ½teaspoon salt and let cook, stirring occasionally, until softened and brown, 5-7 minutes. Add garlic and stir until just softened, 1-2 minutes. Remove from heat.

In a large bowl stir together the sour cream, mustard, and vinegar. Add the cooked potatoes, shallots, and garlic and gently toss to coat. Add additional salt and pepper to taste and stir in parsley just before serving. Serve warm or room temperature.

Squash Crisps with Garlic and Parmesan

Here we are with squash at the end of summer. Thanks to Joe King for sharing this recipe with me at the end of the first squash crop. She said they prepared this every night they had squash in their CSA, and the whole family loved it. I hope you will enjoy this recipe as much as they did.

Ingredients

4 yellow squash (or zucchini), 3 tablespoons olive oil, salt and fresh ground pepper, 1 cup panko crumbs (also available as gluten-free)(I usually use plain cornmeal) , 1 cup grated Parmesan cheese, 1 teaspoon dried oregano, 1 teaspoon garlic powder, cooking spray

Instructions

1. Preheat oven to 450.
2. Line 3 baking sheets with parchment paper and set aside.
3. In a large mixing bowl, combine squash, olive oil, salt and pepper; mix until well combined.
4. In a separate bowl, combine panko crumbs, Parmesan cheese, oregano, and garlic powder.
5. Dip slices of squash in cheese mixture and coat on both sides, pressing on the coating to stick.
6. Place the squash in a single layer on the previously prepared baking sheet.
7. Lightly spray each slice with cooking spray. This will help with achieving a crunchier texture.
8. Bake for 10 minutes.
9. Remove from oven; gently flip over all the slices, lightly spray with cooking oil and bake for 8 more minutes, or until chips are golden brown.
10. Remove from oven; transfer to a serving plate and serve with a dollop of plain yogurt.