

Week 14
B Week

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**TUESDAY
SHARES**

Collard Greens

Cucumbers- Poona Kheera (yellowish brown) and Slicing

Tomatoes- Black Prince (dark purple), Amish Paste (long striped), Brandywine (Pinkish), Cherokee Purple, Wisco55/Celebrity/New Girl (small red slicing), Amish Paste (long red), Valencia (medium orange), Red Grape, Yellow Pear, Yellow Chery. Sweet Cherry, Sweet Grape, and/or Orange Cherry. There are more varieties, too.

Beans- Flat Green Pole and/or Flat Purple Pole

Summer Squash: Zucchini, Yellow Crookneck, Straightneck and/or Patty Pan (saucer shape)

A little bit of this!

We have some veggies that are just starting or ending and we didn't have enough to go around, so I may have tucked it in your bag.

Fresh Red Onion

They won't keep unless you continue drying them until the tops turn brown, but you can cut the tops off and use fresh in the next several days.

Bunching Onions—both white and green parts are edible

Peppers- Green Bell or Italian Frying and Jalapeños

Herb: Parsley and Mint

Farmer's Field Notes

It seems as if we say good bye to summer after the Labor Day holiday (picture me with a sad face and a big drawn out sigh). It seems like only yesterday I was planting little tomato seeds in a tray of little cells and now they are all grown up and out there doing great things in the world, such as nourishing you and your family. As we enter September, the word HARVEST starts appearing. In the old days, "Harvest" referred to the season. It wasn't until later (when many people stopped working the land) that the terms "Fall" or "Autumn" came

about and the word "Harvest" lost its reference to the season and became known as the action of reaping crops. As we bring in the harvest, we are reminded just how much Mother Earth has to offer. I may cry about Summer's end, but the truth is, I love the strat of Fall, too. Speaking of the Fall Kickoff, What are you doing next week Thursday? Why not come support The Bridge at our biggest fundraiser of the year? On Thursday, September 17th at 6:00 we begin our 10th Annual Fall Kickoff Raffle and Party. The evening is full of fun and games,

great company, and free soda/beer and food. Bucket raffles, paddlewheel, a wine raffle, silent and live auctions, and 50/50's keep the night alive with fun and laughs. If you can't join us for the event, you can still win... consider purchasing a \$100 raffle ticket for your chance to win \$2,500! The party is at the Stadium View Sports Bar in Green Bay...will I see you there?

Dayna

Quinoa Tabbouleh with Chickpeas

1 cup cooked quinoa

1 can chickpeas (garbanzo beans), drained and rinsed

½ pound Persian cucumbers or 2 hothouse cucumbers (if using hothouse, seed the cucumbers first), sliced

2 cups tomatoes, diced or halved cherry tomatoes

1 cup finely chopped green onion, white and green parts

1 cup chopped fresh Italian flat-leaf parsley leaves

1 cup chopped mint leaves

½cup fresh squeezed lemon juice (about 2 large lemons)

½cup extra virgin olive oil

kosher salt and freshly ground black pepper

Place the cooked quinoa in a large bowl. Add the chickpeas, Persian cucumbers, cherry tomatoes, green onion, parsley and mint and toss. In a small bowl whisk the lemon juice with the olive oil and season with kosher salt and freshly ground black pepper. Pour over the ingredients in the large bowl and mix well. Season with more kosher salt and freshly ground pepper to taste. Serve immediately or put in the fridge for flavors to meld.

Adapted From: <http://www.foodiecrush.com/2014/05/quinoa-tabbouleh-with-chickpeas-and-how-to-become-a-kitchen-knife-slayer/>

Dayna's Notes: Traditionally, tabbouleh is made with bulger wheat, feel free to use it in place of the quinoa in this recipe. Tabbouleh always relies on fresh herbs for it's flavor. I love to use fresh pita bread as a scoop for tabbouleh!

Stuffed Patty Pan Squash

6 pattypan (about as big as the palm of your hand)
 2 Tablespoons butter
 2 large cloves fresh garlic, minced
 3 green onions, chopped (with a little green added)
 1 large egg, beaten
 2 Tablespoons flour
 2 oz. feta cheese, crumbled
 salt and pepper
 smoked paprika

Preheat oven to 350 degrees F. Grease a glass cake pan. Gently remove tops of pattypan with a sharp pairing knife (reserve tops.) Scoop out the insides of the pattypan, leaving a thin wall, and place the scoopings on a cutting board and chop them up along with the green onions. Mince the garlic. Heat butter in a skillet and add the squash mixture along with the onion and garlic. Saute until soft. In a small bowl, beat egg. Stir in flour, crumbled feta and the cooked squash mixture. Stuff the pattypan. Place in the cake pan, setting the tops in the pan alongside them. Sprinkle with salt, pepper and paprika. Bake 45 minutes to an hour. About half way through the cooking time, check the patty pan. If they seem watery, gently tip them, allowing some of the moisture to run out. They're done when the filling in the middle is firm and the tops are golden brown.

Adapted from: <http://chindeep.com/2011/09/18/pattypan/>

Asian Cucumber Salad with Red Chili Soy Vinaigrette

Thai Sweet Chili Soy Dressing

2 tablespoons Thai sweet chili sauce*
 2 tablespoons rice vinegar
 1 tablespoon soy sauce
 1 tablespoon sesame oil
 1 tablespoon lime juice
 1 tablespoon plus 1 teaspoon sugar
 1 teaspoon freshly grated ginger
 1 garlic clove, minced

Salad

2 cucumbers, thinly sliced
 ¼ red onion, finely chopped
 1 cup matchstick carrots
 1 red bell pepper, chopped

Garnish

1/2 cup chopped peanuts

Whisk Dressing ingredients together in a large bowl. Add salad ingredients and toss to coat. Chill 1 hour before serving. When ready to serve, toss well. Garnish with chopped peanuts.

The cucumbers will release some of their water as they marinate - so be aware that the vinaigrette will increase the longer the cucumbers marinate.

Notes

*Can be found in the Asian section of any grocery store - it also makes a great dipping sauce for anything Asian!.

Taken From: <http://www.carlsbadcravings.com/asian-cucumber-salad-with-red-chili-soy-vinaigrette/>

Collard Greens and Bacon

16 ounces bacon ends and pieces, diced into small pieces
 1 large onion, chopped
 2 cloves garlic, minced
 1 bunch collard greens, washed and cut into 2 inch pieces
 3 cups chicken stock
 1/4 teaspoon red pepper flakes
 1 tablespoon brown sugar
 1 teaspoon apple cider vinegar

In dutch oven or large heavy bottomed pot, cook bacon pieces over medium heat until all fat is rendered. The bacon pieces will soften when cooked with the collard greens, so ensure the bacon is fully cooked so you don't end up with soggy bacon. Scoop bacon out and allow to drain on paper towel. Discard almost all oil, but leave about a tablespoon in the bottom of the pot. Saute onions in remaining tablespoon of bacon oil until tender and slightly brown, about 5 minutes. Add bacon and garlic, then saute 2 more minutes. Add greens and saute just until they start to wilt. Pour in chicken broth and add red pepper flakes, brown sugar, and apple cider vinegar. Turn heat to low, cover, and simmer for 45 minutes..

Taken From: <http://selfproclaimedfoodie.com/collard-greens-bacon/>

Collard greens are loaded with healthful vitamins and minerals, offering one of the richest plant-food sources of calcium. A cup of cooked collards contains 266 grams of calcium, roughly the same amount of calcium as a cup of milk. Collard greens are a key ingredient in many Southern food recipes. Southerners traditionally serve collard green recipes on New Year's Day, along with black-eyed peas, to ensure wealth in the coming year. Collard greens have a bitter neutral flavor that benefits from other big flavors, which is why collard green recipes often feature bacon or smoked ham and vinegar Try a healthy collard green recipe to bring you good luck or to include more nutritious dark leafy greens in your diet. I like mine with smoked pork hocks!