



**Winnepesaukee
Woods Farm**

Summer CSA 2017: Week 10

In your share this week:

Sweet Corn Relish

Adapted from Farm Girl Dabbles

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| 8 c cooked corn kernels | 2t mustard seed |
| 1 1/2 c diced red bell pepper | 1 t cumin |
| 2 1/2 c white vinegar | 1 t coriander seed |
| 1 1/4 c sugar | 1/2 t crushed red pepper |
| 2 t salt | 1/4 t pepper |
| 1/8 c water | 1-3 jalapenos finely chopped |

Combine corn, pepper, onion, and jalapenos. In a pot, combine vinegar, sugar, mustard seed, cumin coriander, crushed red pepper, water, salt, and pepper. Bring to a boil then reduce heat to low. Simmer for 20-25 minutes to reduce some of the liquid. Ladle into 4 pint sized canning jars. Cover and store in refrigerator.

Zucchini Fudge Cake

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| Taken from Wilson Farm | 3 oz unsweetened chocolate, melted and slightly cool |
| 2/3 c oil | 1/3 c milk |
| 1 c sugar | 1 1/2 c flour |
| 1 t vanilla | 2 t baking powder |
| 3 eggs | 1 t baking soda |
| 2 c zucchini, unpeeled and coarsely grated | 1/2 t cinnamon |
| | 1 t salt |

Preheat oven to 350. Grease a 9 inch square pan. Beat the oil, sugar, and eggs with an electric mixer until smooth. Add the vanilla, chocolate, and milk and beat until well blended. Sift together the flour, baking powder, baking soda, cinnamon, and salt. Add this to the liquid mixture and beat until smooth. Stir in the grated zucchini and pour into the prepared pan. Bake at 350°F for approximately 45 minutes. Cool, then cover with Butter Frosting.

Cucumber Dill Salad

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| Adapted from In Season | |
| 2-3 large cucumbers | 1/4 c apple cider or champagne vinegar |
| 1 small onion diced | 2T sugar |
| 1/3 c extra virgin olive oil | Salt and pepper to taste |
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wash cucumbers. Cut cucumbers into as thin of slices as possible. Place the slices in a bowl. In another bowl, mix remaining ingredients then pour over cucumbers and onions. Cover and refrigerate several hours before serving.

Balsamic Blackberry Glaze over Warm Beet and Peach Salad

Grab a pint of those awesome blackberries that are growing wild around your neighborhood this week! And peaches are ripe for picking at Butternut Farm!

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| Adapted from Food, Gift, Love | 1/4 lb salad greens |
| 1 c balsamic vinegar | goat cheese, crumbled |
| 1 c blackberries | top with sliced peaches |
| 1/8 c light brown sugar | |
| 1 bunch beets, roasted | |

Basic Roasted Beets

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| 1 lb beets | |
| Olive oil | |
| Salt and pepper to taste | |

Wash beet greens thoroughly and pat dry. Chop into bite-sized pieces. Melt 1 tablespoon butter in a saute pan over medium heat. Before the butter becomes brown, add walnuts. Coat walnuts in the butter, then add honey and fold until evenly coated. Remove walnuts from pan. In the same pan, add the rest of the butter (2 Tbsp.) and the beet greens. Saute greens for 1 minute, then add the rest of the ingredients. Reduce heat and simmer for 3-5 minutes, until greens are tender. Pour into a bowl, top off with the walnuts and mix evenly.

Summer Squash and Zucchini Skillet

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| Adapted from In Simply in Season | |
| 4 c squash and zucchini sliced | Option 2: |
| 1/2 c onion diced | 1/4 c parsley chopped |
| salt and pepper to taste | 1/2 t lemon peel grated |
| Option 1: 1/2 c cheese of choice | 1/2 t lemon pepper |
| 1/2 green chili pepper | Add to presauteed squash. Simmer 2 minutes longer |

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| 2T parsley chopped | Option 3: |
| 1T basil chopped | Add 2 T pesto after sauteeing and just before serving |
| 1 bay leaf | |
| Add all ingredients except cheese with presauteed squash. Cover and steam until tender. Top with cheese before serving | |

Thai Curry Chicken or Tofu with Bok Choi

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| 3T butter | 2 cans unsweetened coconut milk |
| 2 onions, chopped | 2c chicken or vegetable stock |
| 1 inch piece ginger, peeled and finely chopped | 2 tomatoes chopped |
| 2T tomato paste | 2 zucchini sliced |
| 2T curry powder | 1/4 c cilantro leaves |
| salt and pepper to taste | 1 head bok choy, chopped |
| Chicken or tofu | 1 lemon juiced |

Heat butter over medium low. Add onion, ginger, and garlic. Cook until onions are soft about 15 mins. Add tomato paste and curry and season with salt and pepper. Pour in coconut milk and stock and bring back to simmer. Cook until sauce has thickened, about 20 mins. Add in tomatoes, chicken or tofu, and half of the lemon juice. Continue to simmer until the chicken is cooked through or tofu is cooked as desired. Add in bok choy and zucchini. Taste and adjust seasoning with more lemon juice, salt, and pepper. Garnish with cilantro.