



**Winnepesaukee  
Woods Farm**

**Summer CSA 2017: Week 4**

*In your share this week:*

### **Kale Pasta Salad**

Taken from Pioneer Woman

1 bunch kale, finely sliced

1 lb bowtie pasta

4 oz Parmesan cheese, shaved

3 T toasted pine nuts

2 T balsamic vinegar

1/4 c olive oil

6 cloves garlic, minced

salt and pepper to taste

Cook pasta according to package directions. Drain, rinse with cold water, and add to a large bowl. Set aside. Add pine nuts to a small skillet over low heat. Toast slowly over the course of 8-10 minutes, tossing regularly. Remove from the skillet and set aside. In a large skillet, heat olive oil and garlic over low heat so that the garlic slowly infuses the oil. When the oil starts to cause the garlic to sizzle, stir around so the garlic doesn't get too brown. When garlic starts to turn golden, add salt and pepper, stir, and set aside for 5 minutes. After 5 minutes, pour the oil mixture (scraping the salt, pepper, and garlic) all over the bowtie pasta. Toss to combine and set aside. Set the same skillet (without cleaning it) over medium-high heat. Add the kale and cook for 5 minutes, or until partly wilted. Add kale and pine nuts to the pasta and toss it all together. Check to make sure it's no longer warm, then add Parmesan shavings and toss. Taste for seasonings and add more salt and pepper if needed. Chill for at least 2 hours before serving. (Hint: This is great warmed up and served as a hot pasta dish!) (Optional: May add 2-3 tablespoons balsamic vinegar if desired.)

### **Sauteed Greens with Caramelized Onions, Balsamic Vinegar and Pine Nuts**

Taken from The Gardeners Eden

1/4 c balsamic vinegar

1 lb chard, kale, or beet greens

1/2 c water

1 T butter

1/4c toasted pine nuts

1 c chopped onion

salt and pepper to taste

2 cloves garlic, minced

Heat one tablespoon of butter in a large skillet on medium. Add the onion, spreading evenly across the skillet. Reduce heat to low and allow onions to cook slowly, occasionally stirring, for about 30 minutes (until soft and golden brown). Add 1/4 c balsamic vinegar and continue cooking onions and reducing vinegar on low for another 20-30 minutes. Raise heat back up to medium, and add garlic. Cook for another couple of minutes. Add 1/2 cup of water and raise heat to high. Bring the liquid to a boil while stirring and scraping to loosen bits of sticky onion from the bottom of the pan. Add in greens. If the beet stems are thicker, add them to the pan first and cook for a couple of minutes before adding the chopped leaves. Toss everything together in the skillet, and reduce the heat. Cover and cook on low heat for 5 - 10 minutes. Be careful not to overcook. The fresher the greens, the less cooking time you need. Remove from heat and toss with optional pine nuts. Place the greens in a shallow serving bowl. Allow the greens to cool a bit before serving. This recipe is great alone, or it can be used in pasta or even on pizza.

## Fancy Grilled Cheese with Pickled Radishes

Sourdough loaf sliced	1 bunch radishes
Cheddar cheese	3/4 c apple cider or white vinegar
Feta, Goat, Swiss or Gruyere	3/4 c water
1 onion sliced	3 T honey or maple syrup
1/8 c spicy brown mustard	2 t salt
1 T homemade raspberry jam	1 t red pepper flakes

Slice off tops and bottoms of radishes. Slice into very thin rounds. Pack into a canning jar. Top with red pepper flakes. In pan, combine vinegar, water, sweetener, and salt. Bring to boil. Pour over radishes. Let cool. They can be served immediately, but are best if kept in refrigerator first to marinate. Heat pan with butter or olive oil on medium heat. Caramelize onions - place in pan with oil, cook on low for 15 mins, stirring occasionally until browned, but not burned. Spread brown mustard and jam on one side of bread. Place slice of bread in and layer with cheese, radishes, and caramelized onions. Cook on each side until browned.

## Mixed Greens Salad with Strawberries

Salad greens	1 t honey
1 quart strawberries	1 t ground mustard
1/3 c olive oil	crumbled goat cheese
1 T balsamic vinegar	caramelized walnuts
1 t strawberry or other jam	salt and pepper to taste

Whisk together honey, jam, ground mustard, vinegar, and a pinch of salt and pepper in a bowl. While whisking, slowly pour in olive oil. In another bowl, toss beet greens and strawberries with enough dressing to just coat. Divide onto plates. Sprinkle goat cheese and walnuts on top.

## Baked Green Risotto with Swiss Chard

Taken from Wilson Farm

1 bunch swiss chard

1 c Pecorino, Parmesan, or Asiago cheese

2 c chicken stock, well seasoned

freshly grated nutmeg

1 T olive oil

salt and pepper

1 onion, chopped

1 c Arborio rice

Remove the leaves from the chard and tear into 2-inch pieces. Discard the ribs. Blanch the leaves in boiling salted water for one minute, and drain. In a saucepan, cook the onion in the oil until soft. Add the rice and stir to coat every grain with the butter. Add the white wine and cook, stirring, until it has evaporated. Add all of the chicken stock, chard, salt, pepper and nutmeg and bring to a simmer. Add half the cheese. Pour into a greased soufflé dish. Top with the remaining cheese. Cover the dish and bake 35-40 minutes. Serve immediately.

## Fried Chicken Sandwich with Candied Jalepeno Mayo

Adapted from The Tasting Table

1/4 c candied jalepenos

Sliced cabbage

1 c mayonnaise

Sliced red onion

Salt to taste

Fried chicken

Sliced pickles

Rolls

Save the remaining syrup for use in a cocktail, such as a Bloody Mary, margarita, or martini!