

# PRINCE GEORGE 2018

## SUMMER CSA NEWSLETTER

### Prince George – Norwich Meadows Farm CSA

#### Garlic Scape Aioli

*Ingredients:*

- 4 or 5 garlic scapes, straggly tips removed
- Kosher salt
- 1 tablespoon capers
- 1 egg yolk
- 1 lemon
- Crushed red pepper flakes
- ½ cup olive oil
- ½ cup neutral oil such as grapeseed, canola, or vegetable
- 1 tablespoon vinegar (optional)

*Directions:*

In a food processor, pulse the garlic scapes with a pinch of salt until finely minced, scraping down the sides of processor as necessary. Add the capers, egg yolk, and juice of half a lemon and process until combined.

With the motor running, pour the oil through the food pusher insert so that it enters the processor through the teensy hole at the bottom — this allows the oil to enter very slowly and will ensure that the aioli emulsifies.

After all of the oil has been incorporated, stop the motor and taste. Add more salt and a pinch of crushed red pepper flakes if necessary. Add more lemon or, if the aioli is needing more bite, add the vinegar. Process again, and continue adjusting as needed until it tastes right. Store in fridge until ready to serve.



#### Macaroni Peas

*Ingredients:*

- 1 pound shelled small peas, fresh or frozen
- 10 ounces pasta, in a small shape (like macaroni, fusilli, orecchiette)
- 3 tablespoons butter
- 1 garlic clove, chopped
- ¼ cup parmesan, coarsely grated



*Directions:*

Put on a large pot of salted water on to boil. Then put the peas in a separate saucepan and add water to just cover. Bring to a boil and cook until just tender -- a couple of minutes. Drain the peas -- but reserve their cooking water.

Add the pasta to the pot of boiling water and cook until al dente. Meanwhile, melt the butter in a small pan over low heat; add the garlic and cook gently for several minutes. Remove from the heat.

Put half the cooked peas in a blender with 6 tablespoons of their cooking water, the butter and garlic, and the grated cheese. Puree until smooth, adding more cooking water if necessary. Combine with the remaining (whole) peas and season liberally with salt and pepper.

Drain the pasta and toss with the hot pea sauce. Serve with more grated cheese and salt and pepper to taste.