

Hatch Favorites and Ripe Papaya

2017 CSA

Summer

August 26th

Planet Earth Diversified

- Ripe Papaya
- Field Arugula 10x10
- Rosemary
- Thyme
- Sage
- Yellow Squash
- Gold Zucchini
- Tomatoes *from set
- Cucumber
- Green Bell Peppers
- Anaheim Peppers
- Red Ribbed Sorrel



Papaya pie! Yeah, a little different, but i wanted to share my results: skinned, deseeded and chopped papaya was tossed with juice from 2 limes, l approximately $\frac{3}{4}$ cup of brown sugar, 2 tbs of honey, 1 $\frac{1}{2}$ tbs of corn starch, plus healthy dashes of cinnamon and vanilla. This was poured into a prepared pie shell and baked on a jelly roll pan at 350F for 30 minutes. I thought it looked a little runny at end time so i dusted the top with some more corn starch, used a spoon to gently fold that into the papaya filling and baked it for at least another 20 minutes. See the results in the photos and please overlook the tell-tale dusting trail...we thought it turned out very yummy! Maybe you will try it?

Papaya also makes a wonderful chutney for table condiments especially when enjoying a curry or rice pilaf.

Tomatoes are not encased in the box this week, they are “pick from set” and we will be encouraging you to consider canning a few pounds ;) Rosemary, thyme and sage included to enhance sauce making.

To your health and pleasure, always, leslie

