

Become a member today!

2017 CSA

Summer

Sept 23th

Planet Earth Diversified

- **Eggplant**
- **Thyme**
- **Shishito peppers**
- **Thai Basil with flowers (separate box)**
- **Beet Greens**
- **Chervil Chef Box**
- **Squash/Zucchini**
- **Multi-Color Anaheim Hatch Peppers**
- **Red bell pepper**
- **Baby Mix**
- **Watercress**

Eggplant, seen at right. So many exotic delicacies in the farm share this week; we hope you find new joy in the kitchen this week.

Mix baby greens make a great salad or addition to sandwiches.

Watercress is a wonderful healthy peppery green for salads and again a favorite on sandwiches. The

Thai basil flowers are sweet and have a great anise flavor which is wonderful on desserts. The Thai basil itself is terrific in curries or just as a bright floral alternative to Italian Basil. The red bell peppers are sweet and juicy – a pleasure to roast and stuff or just eat fresh. The Anaheims add a bit of spicy heat but not too much. The Shishito are rarely anything but mild but make a great pan fried snack with salt - just braise them on a hot skillet with olive oil and sprinkle a bit of coarse sea salt. Blistered Peppers: Heat a little olive oil in a wide sauté pan until it is good and hot but not smoking. Add the **shishito**, tossing and turning them frequently until they blister. They shouldn't char except in

places. Those green Thai eggplants go great with the Thai Basil chopped into the curry or just roasted. To your health and pleasure, always! Have a great week everybody ☺

