

BUSH PRAIRIE FARM NEWS 8/11/2014

From the Farm

We had lots of great help this weekend---Maxwell and TJ, our interns were both back from summer trips and Mom, Dad, Rachel, and my sister mowed lawn and packed veggies. We put up some really cool solar powered electric netting fence around the corn—the hope is to protect the corn from raccoons. We added elephant garlic to the box this week---it is a bit milder than regular garlic and is great sliced in cooked dishes or salads. Another first is tomatillos which are small green ‘fruits’ in a sticky husk. They are most delicious cut in half, rubbed with olive oil, and grilled lightly.

What’s in the Box?

Basil	Tomatoes	Broccoli
Carrots	Sweet peppers	Potatoes
Green lettuce	Hot peppers	Tomatillos
Zucchini	Green beans	Eggplant
Cucumbers	Napa Cabbage	Beets
Elephant Garlic	Green onions	

Eggplant Cheese Pie

2 c. eggplant, sliced crosswise or in chunks

½ chopped onion

1 clove minced garlic

Sautee these ingredients in 1 Tbsp. oil for 2 minutes, then cover and cook for 5 minutes until eggplant is tender. Keep heat low for garlic or add the garlic a little later in the cooking process.

Add

½ tsp. each dried oregano and basil

Salt and pepper to taste

Zucchini slices

Line bottom and sides of a 10” oiled pie plate with the zucchini slices

Spoon eggplant mixture on top of the zucchini

1 c. shredded mozzarella

1/3 c evaporated milk

1 egg

Combine these ingredients in a bowl and spread over the vegetables. Bake at 375 degrees for 30 minutes

Adapted from Simply in Season by Mary Beth Lind and Cathleen Hockman-Wert.

Please return your box on the next delivery day.