

BUSH PRAIRIE FARM NEWS 9/15/2014

From the Farm

We harvested the dry onions this week—couldn't ask for better weather. They are doing their last bit of drying in one of the hoop houses. We had several weigh in at a pound. You will see them in your box in the next couple of weeks—LOTS of them! The other thing we harvested this weekend was hops. We believe these are the original plants from the late 1800's and we share them with our intern, TJ, who makes great tasting beer. Often, we have frost around this time, but so far—not. That means the tomatoes live on. The lettuce this week is a red buttercrunch type—we had it for dinner tonight and it has a bitter taste like arugula, but with dressing was delicious.

What's in the Box?

Fingerling Potatoes	Sweet peppers	Broccoli
Lettuce	Hot peppers	Bok choy
Zucchini	Green beans	Garlic
Eggplant	Corn	Cilantro
Tomatillos	Green onions	
Tomatoes	Red onions	
Cabbage		

Using what's in the box.....

This week, we did a sort of eggplant parmesan. I sliced the eggplant in rounds, coated with olive oil, and grilled. I also grilled onions, zucchini, and sweet peppers. I mixed about a cup of ricotta cheese with 1 egg and crushed garlic, oregano, and basil. Once the vegetables were grilled, I layered them—eggplant on the bottom, then ricotta and a little parmesan; then onions, zucchini—more ricotta; then zucchini. Top with mozzarella and parmesan. Bake for 30 minutes at 350 degrees. Top with some of those fresh sliced tomatoes, ground pepper, and fresh basil.

Thank you for returning your box on the next delivery day.