

## BUSH PRAIRIE FARM NEWS 7/30/15

### From the Farm

This week, we started digging up the outside potatoes—until now, we have been digging the early planted potatoes in the hoop house which were a mixed variety. The garlic is hung and drying. There is a little in your box—cloves that separated from the stem when we were hanging them. The elephant garlic is much larger and deliciously mild. It can be used raw in salads or for whatever you typically put garlic in. If you want more tomatillos or zucchini, please let us know.

### What's in the Box

Cucumbers	Cilantro	Sweet peppers
Romaine lettuce	Zucchini	Hot peppers
Red leaf lettuce	Tatsoi	Swiss chard
Tomatillos	Yukon gold potatoes	Broccoli
Green onions	Eggplant	Elephant & regular garlic
Napa cabbage	Tomatoes	

### Hot Peppers

Hot Portugal (hot)  
Inferno yellow banana (medium)  
Sweet heat (mild)  
Green salsa (mild)

### Salsa Verdi

This is a good way to use tomatillos. The tomatillos can be roasted before chopping in a blender or food processor or put in raw. For the raw version, husk and rinse 5-6 tomatillos and roughly chop along with one of those hot peppers in the box. Toss into the food processor with cilantro and q/r c. water. Process to a coarse puree, then scrape into a serving dish. Add finely chopped onion and salt to taste.

### Eggplant Recipe

This is modified from a recipe in *Simply in Season* by Mary Beth Lind and Cathleen Hockman-Wert. Whisk these ingredients together:

2 Tbsp. oil  
2 tsp. wine vinegar or balsamic vinegar  
1 tsp. Dijon mustard  
¼ tsp. salt  
¼ tsp. pepper

Peel the eggplants and slice eggplants crosswise in ¼-inch slices. Brush slices with the oil mixture. Place on grill over medium-high heat. Close lid and cook, turning and brushing occasionally with remaining oil mixture, until tender, 5-10 minutes. Remove from grill. Place a slice of provolone, Gouda, or other cheese on an eggplant slice and top with another eggplant slice. Top with chopped basil leaves. Place back on the grill; close lid and cook for about 2 minutes, turning once. To make this even simpler, put cheese on sliced eggplant, top with basil and cook for about 2 minutes (vs. topping with another eggplant slice).

Pictures of vegetables are on the CSA tab at [www.bushprairiefarm.com](http://www.bushprairiefarm.com) Please return your box on the next delivery day.