

BUSH PRAIRIE FARM NEWS 6/26/17

From the Farm

Bring on the heat! Wow, last weekend was cold and rainy and this past weekend, nearly 100 degrees. We match our transplanting schedule with the weather as best as we can. Transplants do not do well in hot sun—we were able to get about 200 lettuce plants in the ground during the week. To keep them cool in the heat, we install overhead sprinklers and misters. We are still catching up from spring weather and pest issues unprecedented since we started seven years ago. And just when we wonder what will go in the box, a surprise comes along like the peppers this week. Yes, they are early. We moved the turkey poult from their small enclosure to the coop. They are flying at four weeks and the warm weather suits them. We welcomed One of our subscribers, Port Blakely Tree Farm, for a tour. This business is a neighbor and we appreciated meeting them.

What's in the Box?

Garlic Scapes	Napa Cabbage	Asian Greens	Kale
Buttercrunch Lettuce	Sweet Peppers	Green Onions	Hot Peppers
Romaine Lettuce	Fingerling Potatoes	Zucchini	

Sweet Peppers

We grow a variety of bell and long, tapered sweet peppers—yellow and green. They keep well in a plastic bag in the refrigerators and are delicious raw, roasted, grilled, or stir fried. We put the sweet peppers in the CSA box loose.

Hot Peppers

You will find your hot peppers in a small paper bag in the box—just to differentiate them from the sweet. This weeks' hot peppers are:

Garden Salsa—slender green one. Bred for use in Mexican salsa. Medium hot.

Sweet Heat – Stocky green pepper. Mild, spicy flavor-like a pepperoncini, but with smoky undertones

Hungarian Yellow Wax – the yellow pepper. A versatile pepper good for both fresh use and canning.

Lettuce Wraps – Recipe

1/3 cup Hoisin Sauce

1/3 cup Soy Sauce

2 Tablespoons Grated Ginger

1 Tablespoon Sriracha

1 Tablespoon Rice Wine Vinegar

3 cloves Garlic, Grated

1 lb. Boneless, Skinless Chicken Breast tenders

1/4 cup Chopped Cilantro

8 whole Lettuce Leaves

1 cup Bean Sprouts or substitute sliced zucchini from the box

1 cup Thinly Sliced Napa Cabbage

1 cup Julienne Carrots

1 cup Cucumber Slices or substitute chopped green onions from the box

2 Tablespoons Chopped Peanuts

1 cup Cooked Thin Rice Noodles
Sweet Chili Sauce, For Serving

For the chicken and marinade: Mix the hoisin sauce, soy sauce, grated ginger, Sriracha, rice wine vinegar and grated garlic in a large bowl or resealable plastic bag. Add the chicken strips and marinate, refrigerated, for 2 hours.

Heat a grill pan over medium-high heat.

Remove the chicken strips from the marinade and grill until cooked through, about 2 minutes per side. Transfer to a serving platter and sprinkle with the peanuts and cilantro.

Pour boiling water over the cellophane noodles and let stand per the directions. Drain warm water and run cold water over the noodles to cool.

For the lettuce and fillings: Set out the lettuce, bean sprouts, cabbage, carrots, cucumbers and rice noodles on the serving platter.

To assemble, use the butter lettuce leaves to contain the chicken and fillings. Add some chili and hoisin sauce, then roll them up and eat!

<http://thepioneerwoman.com/cooking/lettuce-wraps/>

Take a look at www.bushprairiefarm.com under the CSA tab for pictures of the vegetables in this week's box.

Thank you for returning your empty box on next week's delivery day.