

BUSH PRAIRIE FARM NEWS 08/12/18

From the Farm

This week, we planted another succession round of lettuce, tatsoi, and cabbage. This is the halfway point of the season and we are shifting away from planting to harvesting and looking towards clearing old plants out to seed with cover crop. Our salad onions have developed an interesting (and annoying!) parasite called 'dodder'. You might notice that the salad onions are trimmed and maybe a little lighter green in the stem. We dare you to google 'dodder' and watch some of the crazy You-Tube videos about this insane alien pest. Green beans were on break, but the next round of bush beans and our pole beans are just coming on – the first crop is in your box this week. The corn is a little smaller—it is the end of this crop—more to come next week. And, if you want more tomatoes, please let us know---we are overloaded!

What's in the Box?

Salad Onions	Cherry tomatoes	Bok Choy	Zeppelin Red Onion
Red Romaine	Basil	Fingerling Potatoes	Ovation Yellow Onion
Butterhead lettuce	Hot Peppers	Tatsoi	Corn
Broccoli	Main tomatoes	Zucchini	Eggplant
Sweet Green Pepper	Cucumbers	Candy White Onion	

Hot Peppers

Mexibel - mild
Jalapeno - medium
Biggie Chili – mild – large green
Sweet Heat – mile – red
Aji Rico - mild
Hungarian Hot Wax, - yellow – medium to hot
Chenzo – medium to hot

Roasted Eggplant, Roasted Tomato, Fresh Mozzarella and Basil “Stacks”

1 medium globe eggplant
3 Tbsp. olive oil
Kosher salt
6-8 Roasted Tomato Halves
5-6 oz. fresh mozzarella cut into ¼-inch-thick slices
1 Tbsp. Balsamic vinegar, 2 tsp. honey, ½ tsp. dried thyme, 2 Tbsp. olive oil
Fresh basil leaves

Heat oven to 450 degrees (on a < 90 degree day!). Trim ends of eggplant and score eggplant skin by dragging a fork down it length-wise, repeating all over until the whole eggplant is scored. Cut eggplant into ½-inch slices. Arrange the slices in one layer on a sheet pan lined with parchment paper or oiled well. Brush both sides of eggplant slices with oil and season tops with a little salt. Roast, turning halfway through cooking, until eggplant is tender and nicely browned, 24-26 minutes.

Roast tomatoes ahead of time and refrigerate or do both the eggplant and tomatoes at the same time if you have a large enough oven. Cut tomatoes in half through the equator. Gently poke the seeds out of each half and arrange tomato halves, cut side up, on a well-oiled sheet pan. Season lightly with salt.

Whisk balsamic vinegar, honey, olive oil, and thyme together. Pour the balsamic mixture into and

around the rims of each tomato half. Roast the tomatoes until they are brown on the edges and somewhat collapsed, 40+ minutes at 450 degrees. Let them cool for a few minutes. Arrange slices of eggplant, top each with a roasted tomato, mozzarella, 2-3 basil leaves, a drizzle of balsamic vinegar and another slice of roasted eggplant.

From [Fresh from the Farm](#) by Susie Middleton9

One of our subscribers shared that they used their tomatoes to make gazpacho—a chilled soup great for summer. Here is one of many ways to make gazpacho.

Chef John's Gazpacho

4 medium ripe tomatoes – peeled and diced
½ c. cucumber - diced
½ c. red or green pepper - diced
¼ c. salad onions - minced
1 large jalapeno pepper – seeded and minced
2 cloves garlic - minced
1 tsp. salt
½ tsp. cumin
1 pinch cayenned pepper
1 pt. cherry tomatoes
¼ c. olive oil
1 lime, juiced
1 tsp.. Worcestershire sauce
Salt and pepper to taste
Tbsp. chopped fresh basil

Combine diced tomatoes, cucumber, pepper, green onion, jalapeno, and garlic in a large bowl. Stir in salt, cumin, oregano, cayenne pepper, and black pepper.

Place cherry tomatoes, olive oil, lime juice, balsamic vinegar, and Worcestershire sauce in a blender. Cover and puree until smooth. Pour pureed mixture through a strainer into the tomato-cucumber mixture; stir to combine.

Place 1/3 of the tomato mixture into the blender. Cover, turn blender on, and puree until smooth.

Return pureed mixture to the remaining tomato-cucumber mixture. Stir to combine. Cover and chill in refrigerator for 2 hours.

Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil.

Serves 6. From AllRecipes.com