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Box #16
Even Week
10 October 2018

Contents

Dill
Baby Bok Choi
Beets: Red
Chard
Onions: Yellow
Peppers: Chocolate, Mixed Bells, etc.
Tomatillos
Turnips: White Salad

Choice Box: onions, peppers

This week's box has several different kinds of greens: chard, turnip greens, even the green part of baby bok choi will work (but use the stems too).
I've put in a few recipes you can use your greens in.

Greens with Pappardelle

Put a pot of salted water on the stove to boil for the pasta.
In a 10" skillet over medium heat, put:
2 Tbsp. olive oil
Add: 2-3 garlic cloves, chopped
-Sauté for about a minute.
Add: 1 lb. greens such as chard, kale, mustard, broccoli raab, turnip, etc. washed and roughly chopped (if using kale, remove center stem)
Sauté until greens are tender. Salt and pepper to taste.
When the water is boiling, add:
1 lb. pappardelle (or pasta of your choice)
-Cook until pappardelle is al dente, saving ½ cup of the pasta water.
In a pasta serving bowl, whisk together:
1 cup ricotta cheese (whole milk is best)
½ cup pasta cooking water
Add pasta and sauteed greens and garlic to ricotta and toss.
Now add: ¾ to 1 cup grated Parmesan and/or Romano cheese
Toss together and serve immediately.

This will probably be the last time you'll get tomatillos. I adapted the following recipe from one by Rick Bayless. Feel free to increase the number of tomatillos in the sauce: they get milder in flavor when you roast them.

Chicken Tacos with Greens

Preheat broiler.
Line a half-sheet pan with aluminum foil. Put on it:
½ lb. tomatillos, husks removed and washed
1-2 fresh chili peppers, washed, cut in half, seeds removed
Put tomatillos and chili peppers under broiler until dark brown. Turn and broil other side. Remove and put into a blender or food processor, with any juices.
In a large skillet set over medium heat, put:
1 Tbsp. olive oil
1 onion, cut in half, then into ¼" half-moons
Cook, stirring as needed, until the onion turns light brown.
Add: 1 lg. clove garlic, peeled and coarsely chopped
Cook, stirring, for about 2 minutes more. Put contents of skillet into blender/food processor and blend to a medium-coarse consistency.
Put the skillet back on the heat and add:
1 Tbsp. olive oil
Pour the contents of the blender/food processor into the skillet and set it on medium-high. Cook until the contents are noticeably darker and thicker.
Stir in: 1 cup chicken broth
1 bunch greens, washed, stems removed if kale or collards, cut into ½" ribbons
Partially cover the skillet and simmer until greens are soft, but still bright green. This will vary depending on which type of greens you use. Spinach cooks in a few minutes, chard takes about 5, collards or kale 10-15.
Add: 1 ½ cups cooked chicken roughly chopped
Heat chicken just to warm it.
Stir in: 3 Tbsp. cilantro, chopped
salt to taste
Finishing the dish: For tortillas, bring 1" of water to boil in a large pan. Wrap tortillas in a kitchen towel, place in a vegetable steamer, and place above boiling water, covered, for 1 minute. Turn off heat and keep tortillas in steamer, lid closed, for 20 minutes.
To serve, set out the warm tortillas, sour cream, queso fresco or grated mozzarella and chicken. Build tacos one at a time, and eat with your hands.

Field Notes

The last time I emptied my rain gauge, it had 3.5" in it. What we do not need is more rain.
With the ground still wet, there isn't any quick place for this water to go, so it seeps slowly thru the soil profile. It's great that we've had a few warm days and this lovely sunshine, but we need a lot more of that to dry out both crops and soil.

Here's what we had to deal with in the lower part of our pepper patch:



It may be hard to see, but that brown area running down the middle of the picture is water, and it's not flowing away, it's just sitting there.

The weather gods are predicting a frost Thursday morning, which should put an end to most of the mosquitoes (good news for us when we're out in the field, especially late in the day). The frosty mornings look like they'll extend into next week. This will nail the eggplant, so we'll harvest any reasonably-sized fruits Thursday. Chuck and I plan to cover the peppers again, but we'll be harvesting the majority of them Thursday also.

Frost is good news for the Brussels sprouts and kale, which taste better after every one. The lettuce, broccoli raab, broccoli and cabbage should survive since the temperature isn't going down very far below freezing.

Here's what might be in next week's box:

Garlic
Broccoli Raab
Cauliflower: Romanesko or White
Onions: Red
Peppers:
Turnips: White Salad
Winter Squash: Stripetti

We've been having some security issues with our website, and I've been back and forth with the web-hosting service all week. It finally appears to be working normally, and I was able to post last week's newsletter earlier Tuesday. This week's should go up just fine.

The packing crew wants to congratulate you-all on the fine way you're unfolding your boxes. We've seen far fewer ripped tabs in the last weeks. Bravo!

Have a great week!

Jerry & Chuck