



Gathering Together Farm

Phone: (541) 929-4273

Email: info@gatheringtogetherfarm.com

CSA Newsletter—Week 4, June 29th, 2021

Chilled and Grilled - Recipes for Summertime Survival

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Cabbage, Napa*

Carrot, bunch

Check out this “Classic Carrot Salad with Raisins” recipe from *The Spruce Eats* website:

<https://www.thespruceeats.com/classic-carrot-salad-with-raisins-3052465>

Cucumbers* (4)

Lettuce

Onion* - yellow (2)

Parsley, Italian*

Rich in vitamins A, K, and C.

Potato, Harvest Moon*

A versatile potato, they can be boiled, baked or mashed. No doubt anyway you cut them, they will be a beautiful addition to any meal.

Radicchio, Chioggia*

Part of the chicory family it is often found in salad mixes, has a slightly earthy taste, and goes well with strong cheese flavors.

Romano Beans

These beans can be eaten several ways. If you have the grill going, throw them on and then toss with olive oil and lemon juice.

Zucchini *(3)

**Look for these veggies in included recipes.*



Chilled Quinoa Tabouli

Recipe adapted from:
Moosewood Cookbook
by Mollie Katzen

Ingredients

- 1 cup quinoa
- 2 cups vegetables stock
- 1 tsp salt
- ¼ cup fresh lemon juice
- 2 garlic cloves, crushed
- Black pepper to taste
- 2 Tbsp olive oil (optional)
- 4 scallions minced
- **1 cup minced parsley**
- 10 minced mint leaves
- 2 diced tomatoes
- **1 minced cucumber and/or zucchini**

Directions

Bring to boil 1 cup quinoa with 2 cups vegetable stock or water. Let simmer for 15 minutes. Mix 1 tsp salt, ¼ cup fresh lemon juice, 2 crushed gloves garlic, and black pepper to taste (optional add of 2 Tbsp of olive oil). Combine with quinoa, cover and refrigerate 30 minutes to let the flavors meld. Shortly before serving, stir in minced scallions, parsley, mint, cucumbers and diced tomatoes. Serve with hummus and crackers or pita bread.

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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Gruyere Grilled Cheese with Radicchio & Caramelized Onion

Recipe adapted from:
The CSA Cookbook by Linda Ly

Ingredients

- 2 Tbsp olive oil, divided
- 1 **yellow onion**, thinly sliced
- 4 mushrooms (optional)
- 1 head **radicchio**
- ½ tsp salt
- 3 Tbsp softened butter
- 8 slices bread – stop by The Farmstand to pick up a freshly baked loaf of Chad’s bread.
- 2 Tbsp Dijoin mustard
- 2 cups grated Gruyere cheese, a type of Swiss

Directions

Place two large, rimmed baking sheets inside the oven and preheat to 425°F. In a large skillet over medium-high heat, melt 1 Tbsp of oil. Add the onion and cook, stirring frequently, until tender and translucent, about 10 minutes. Add the other Tbsp of oil, the mushrooms, radicchio, and salt. Cook until the vegetables are tender and wilted, about five minutes. Keep stirring them to let any excess liquid cook off.

To assemble the sandwiches, thoroughly butter all the bread on one side. Turn half the slices over, buttered side down, and spread mustard over them. Layer equal amounts of the cheese and veggie sauté on each slice, then top with the remaining slices of bread, buttered sides up.

Transfer the sandwiches to the hot backing sheet in the center of oven and place the other hot baking sheet on top pressing down lightly. Bake for 6 – 8 minutes until the bread is toasted on the outside and the cheese is melted on the inside.

With this method, all your sandwiches are done at the same time. Enjoy!

Braised Cabbage with Fried Potatoes, Feta & Parsley

Recipe adapted from:
Vegetable Literacy by Deborah Madison

Ingredients

- Olive oil or ghee, for frying
- 4 **potatoes**, scrubbed and sliced ~1/4 inch thick
- Sea salt and freshly ground pepper
- Braised **cabbage** (slice cabbage into the ribbons and stir-fry until wilted with butter and salt)
- ¼ cup chopped **parsley** or dill mixture
- ½ cup crumbled feta cheese

Directions

Heat enough oil to cover a 10-inch cast-iron pan with a light film over medium heat. Add the potatoes and cook, turning them occasionally until golden and just tender, about 20 minutes. Season them with salt and pepper and remove from heat.

Cook cabbage until just tender, 10 min or less. Put cabbage in a bowl and optionally add butter. Add the potatoes, and parsley, toss well. Finish with feta and serve.



Simple Cucumber Salad

Mix the following ingredients in a large bowl, add, substitute, make it your own!

- 3 – 4 **cucumbers**, sliced into discs
- 1/3 bunch dill, finely chopped
- Lemon juice to taste or vinegar
- Salt to taste