



Gathering Together Farm
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CSA Newsletter—Week 14, September 7th, 2021

Chilly mornings, toasty days.

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Carrots*

Sweet roots perfect for raw munching or savory roasting; try adding the greens into a stock or bone broth for an amazing flavor.

Cilantro*

Garlic*

Green Beans*

Sauté with caramelized onions and garlic or blanch and freeze for the winter!

GTF Grapes

Lettuce

Onion* x 2

Pepper, Bell*

Pepper, Italian

Grill or broil and use in soups, sandwiches, dips, or salad.

Pepper, Pimento*

This week's recipe calls for roasted pimentos. Try this site for great step by step instructions:

<https://rouxbe.com/recipes/2919-roasted-red-peppers-spanish-pimientos>

Potatoes

Scallions*

Spinach, bunch

Tomatoes

**Look for these veggies in included recipes.*



Roasted Pimento Cheese and Celery

Ingredients

- 2 ½ cups shredded cheddar cheese
- ¼ cup cream cheese, softened, and divided
- ½ cup roasted **pimento peppers** finely diced
- 3 Tbsp mayo
- ½ teaspoon dried red chili flakes (or Tabasco)
- Garlic salt
- Paprika
- Celery, cut into 3-inch pieces and well dried

Directions

This recipe is about feel and what your taste buds like best.

Grade cheese and then place in a large bowl mixing bowl (preferably so you can use your mixer to blend). Add in the cream cheese, pimentos, and mayonnaise. Start blending. Next add in your chili flakes or Tabasco, and garlic salt (cautiously).

Mix, and start sampling. Add in more of what you like, until you get that perfect balance.

Next spoon cheese mix into celery sticks, and sprinkle with paprika.

This mix can keep for up to a week and can be used as a yummy sandwich spread. The celery sticks make for a favorite holiday appetizer! (It's okay to start planning now.)

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

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Sweet Chili Garlic Pita Bread Pizzas

Adapted from:
Pinch of Yum

<https://pinchofyum.com/sweet-chili-garlic-chicken-pizza>

Ingredients

- 2/3 cup brown rice syrup
- 6 chilies
- 2 **garlic** cloves
- 2 Tbsp rice vinegar
- Salt
- 2-3 cups diced pineapple
- 1 diced **bell pepper**
- 1 diced **onion**
- ½ cup **cilantro**
- Lime juice
- Honey
- Cheese of choice
- Pita bread
- Red Pepper flakes

Directions

For sauce, combine brown rice syrup, chilies, garlic cloves, and rice vinegar in a blender until smooth. Heat in a saucepan over medium high for 5 – 10 minutes, and season generously with salt.

Combine pineapple, bell pepper, onion, and cilantro. Add lime juice, salt, and honey to taste.

Top pitas with sauce, veggies and shredded cheese. Bake 10 minutes at 425 F. Serve with red pepper flakes.

Bunny Spice Nut Milk

Ingredients

- 1 cup **carrot** juice
- Large chunk of ginger
- 1 cup almond milk (or any “milk”)
- 1 frozen banana
- Cinnamon to taste

Directions

Juice enough carrots to create 1 cup of carrot juice. Juice ginger as well.

Combine in a blender the carrot – ginger juice with “milk”, dash or two of cinnamon, and frozen banana.

Frozen bananas work best to give the drink a creamier texture.

Green Bean Salad

Ingredients

- 1 lb **fresh beans**
- 1 chile of choice, stemmed and seeded
- 5 **scallions**, green parts trimmed and reserved
- Handful of **cilantro**
- 1 clove **garlic**, peeled and smashed
- ¾ teaspoon fine grain sea salt
- 1 Tbsp sunflower oil
- 1 cup coconut milk
- 1 – 2 Tbsp freshly squeezed lemon juice to taste
- ½ cup toasted pepitas (pumpkin seeds)
- 1 ½ cup pan-fried tofu cubes, (optional)

Directions

Start by pan frying tofu, set aside.

Cut the beans into 1- inch segments on a deep bias.

Cook in a pot of well salted water for 30 – 60 seconds. Drain, and run under cold water to cool down. Set aside.

To make the dressing, pulse the chile, scallions, cilantro, garlic, salt, and sunflower oil into paste with a food processor.

Pulse the coconut milk into the paste in two additions, then add the lemon juice to taste.

Place the beans in a large bowl with most of the pepitas and tofu cubes.

Toss with a generous amount of dressing.

Then serve on a platter or in a bowl, topped with the rest of the pepitas, green parts of the scallions (chopped), and tofu.

Chop some extra cilantro for garnish.