



**Arugula** - makes a nice, unusual pesto – just substitute it for basil in your favorite basil pesto recipe. I like substituting hazelnuts or sunflower seeds for the pine nuts when using arugula. Or add it to the lettuce for a nice zippy salad.

**Broccoli** - just a little bit - hoping for more next week!

**Cilantro** - great for making a batch of salsa (with all of those tomatoes you've been getting). Store in the fridge in plastic with a paper towel to absorb extra moisture.

**Green Beans** - we are having a very bountiful year for green beans. You can chop them up and freeze them raw or blanched if you can't eat them up within a week.

**Garlic** - some of our porcelain type garlic. Store with your onions.

**Jalapeno Peppers** - just a couple to help round out your batches of salsa. They are really hot this year, so one

would probably do in the salsa recipe.

**Pea Tendrils** - adds some sweet crunch when chopped up raw in salads, or add to stir-fries, curries, or soups.

**Pickling or Regular Cucumbers** - The picklers look (sort of) of like a cucumber, only squatter and white, yellow and green. Treat them like you would a regular cucumber - but you may want to peel them as the skins are a little tougher.

**Pimiento Peppers** - sweet little peppers for raw eating or cooking anywhere you would a red bell pepper. Store on the counter for a couple days or in the fridge for longer. Add a few thin slices to the refrigerator pickle recipe for prettiness.

**Mixed Tomatoes** - There will be an assortment of red slicers, romas and a few heirloom varieties as well. All tomatoes should be stored upside down on your counter and NOT in your refrigerator. Some may be a touch on

the unripe so. Simply let them sit out for a day or so until they are soft to the touch. For a better explanation of varieties, check out our recipe page on the website.

**Rainbow Chard** - a great addition to scrambled eggs or stir fry. Just de-stem, chop up coarsely and add at the very end to gently of cooking so that you can gently wilt the chard. Store in a plastic bag in the fridge.

**Red Onions** - slightly sweeter than yellow onions, but more pungent than sweet onions. Use on sandwiches, salads, or for cooking. Store on the countertop or in a pantry.

**Sungold Tomatoes** - These are the little orange sweet cherry tomatoes. they just keep coming! They're not just delicious raw – try cooking them in pasta sauces. If you are getting sick of them, you can freeze them whole or dehydrate them (cut in half).

**Sweet Mini Peppers** - You will be getting a pint of these little guys, perfect for a colorful salad or stir fry.

### Roasted Salsa on the Grill

- 1 onion, quartered
- 2 or 3 cloves of garlic, left whole
- 1 red, orange, or yellow sweet pepper, left whole
- 1 or two jalapeno peppers, left whole
- 4-5 tomatoes, left whole
- 1/2 a bunch of cilantro, chopped
- juice of a lime or two
- salt to taste
- one ear roasted corn
- On a hot grill, place onions, garlic, & jalapeno(s). After a minute or two (check for scorching - you want a bit of blackness, but not total charring), turn all of the above & add romas. After another minute, turn anything that's getting black & carefully turn the tomatoes. With a spatula, remove all ingredients to a heatproof bowl & let them sit until cooled a bit. Stem & de-seed the jalapeno(s) (you might want to wear gloves) & throw it all in your food processor with the cilantro, lime juice, & salt. Pulse to desired consistency. Stir in corn if desired. Over the summer, make this often as it freezes super well.

### Roasted Tomato Soup with Sweet Peppers

- Preheat oven to 400
- In a glass roasting pan add the following vegetables cut into medium sized chunks;
- 4 or 5 big fat heirloom tomatoes or 8 regular sized tomatoes with some of the seeds removed
- 2 yellow sweet bell peppers
- 1 small jalapeno with seeds removed
- 1 red onion
- 3 peeled garlic cloves
- 3 sprigs of thyme
- 2 Bay leaves
- Any other veggies you have laying around: carrots, eggplant, etc.
- Next add 1/4 cup of olive oil
- S & P
- 2 tsp of cumin
- 2 tsp of mild chile powder
- 2 tsp of oregano
- 1 tsp of basil
- Mix together and let roast for 45 minutes. Take out of oven, pull out thyme sprigs and bay leaves, and throw into a soup pot. Add 1 cup of white wine and let reduce for 10 minutes.
- Next add 2 quarts of chicken (or veggie) stock and let cook another 30 minutes. Puree with a hand held electric emulsion stick and serve.