

# Great Basin Basket CSA

Summer, Week 9

September 6, 2011



## Corn Orders

We now have enough corn being picked to fill orders for boxed corn. If you are looking for some extra corn for canning, freezing or for a large weekend bbq, give us a call! We can send boxes along with your CSA deliveries or you can pick them up on the farm or at a farmers market. Boxes are 13 dollars and you can mail a check once you receive them to Lattin Farms. Remember, you can still order pickling cucumbers, beefsteak tomatoes, roma tomatoes, and salsa tomatoes!

**Special Orders:** When you place a special order with Lattin Farms, please submit your payments to the following address: P.O. Box 5358, Fallon, NV 89407. Thank you for your cooperation.

## What's in your basket this week:

Organic Green Onions	Organic Basil
Organic Eggplant	Organic Tomatoes
Organic Squash	Organic Cherry Tomatoes
Organic Romanian Peppers	Organic Corn
Organic Jalapeno Peppers	Red Onion
Organic Mickey-Lee Watermelon	
Organic Sarah's Choice Cantaloupe	
Organic Heirloom Tomatoes	
Organic Cucumbers	

## Heirloom Tomatoes

In your box today, you will find a strange looking tomato preserved in its own special container. These are our special heirloom tomatoes. They are very delicate and are prized for their tremendous flavor. We hope to have more coming soon, but thought we'd send you one so you can have the heirloom experience now. We suggest that, for your first heirloom, you just eat them as they are so you can appreciate the taste and

texture. However they are lovely additions to salads and other recipes.

An heirloom is generally considered to be a variety that has been passed down, through several generations of a family because of its valued characteristics. In the past 40 years, we've lost many of our heirloom varieties, along with the many smaller family farms that supported heirlooms. The multitude of heirlooms that had adapted to survive well for hundreds of years were lost or replaced by hybrid tomatoes, bred for their commercially attractive characteristics. Every heirloom variety is genetically unique and inherent in this uniqueness is an evolved resistance to pests and diseases and an adaptation to specific growing conditions and climates.

## Green Onions

Today's green onions come directly to you from Salisha's Delicious here in Fallon. Green onions are one of several varieties of the onion. With a slightly pungent but pleasing taste, a green onion can be used in cold dishes such as salads, as a topping for different types of casseroles, or an ingredient in many recipes. Essentially, any situation where a white or yellow onion can be used, scallions can be substituted.

Green Onions are known by a variety of names around the globe. In Greece, Canada, United States and Cyprus they are known as a green onion. Citizens of Peru know the scallion as a Chinese onion. Other countries refer to them as spring onions, gibbons, and cibies.

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## Green Onion Cakes

3 cups bread flour  
1 1/4 cups boiling water  
2 tablespoons vegetable oil  
salt and pepper to taste  
1 bunch green onions, finely chopped  
2 teaspoons vegetable oil

### Directions

1. Use a fork to mix flour and boiling water in a large bowl. Knead dough into a ball. Cover bowl with plastic wrap; let dough rest for 30 to 60 minutes.
2. Evenly divide dough into 16 pieces. Roll each piece into a 1/4 inch thick circle. Brush each circle with oil, season with salt and pepper, and sprinkle with about 1 teaspoon of green onions. Roll up, cigar style, and pinch open ends together to form a circle. Roll each circle flat to 1/4 inch.
3. Heat 2 teaspoons oil in a large skillet. Fry cakes until golden brown, about 2 minutes on each side.

## Jalapeno-Lime Corn on the Cob

1 stick butter  
1 lime, juiced and zested  
1 small jalapeno, seeded  
1 clove garlic  
1 teaspoon sweet paprika  
6 ears corn on the cob, husked  
1 slice bread, of any kind  
Coarse salt

### Directions

Combine butter, lime, jalapeno, garlic and paprika in food processor and pulse process until smooth. Place on waxed paper or plastic and roll. Place in freezer until ready to serve.

Cook corn by boiling, steaming or grilling. Cut disks of butter and rub onto corn, nesting the butter in a slice of bread to apply it to the hot corn. Season ears with salt.

## Grilled Eggplant and Fresh Mozzarella on Ciabatta with Roasted Red Peppers, Garlic Mayonnaise, Fresh Basil and Arugula

1/2 cup prepared mayonnaise  
4 cloves garlic, smashed to a paste

Salt and freshly ground black pepper  
1 medium eggplant, sliced crosswise  
Canola oil  
2 red bell peppers  
1 loaf ciabatta, sliced lengthwise in 1/2  
1/2 pound fresh mozzarella, thinly sliced  
Fresh basil leaves  
Baby arugula

### Directions

Combine the mayonnaise and garlic in a small bowl and season with salt and pepper, to taste. Refrigerate for at least 30 minutes before serving.

Heat a grill to high.

Brush the eggplant on both sides with oil and season with salt and pepper, to taste. Grill until golden brown on both sides and just cooked through, about 4 minutes per side. Brush the peppers with oil and season with salt and pepper, to taste. Grill until charred on all sides, remove, place in a bowl, cover and let steam for 10 minutes. Remove the skin and the seeds.

Put bread on the grill, cut side down, and grill for 30 seconds to warm through and crisp slightly. Spread the bread with the mayonnaise mixture and top the bottom half with eggplant, peppers, cheese, basil and arugula. Cover with the top of the bread and serve.

## Sautéed Summer Squash with Tomatoes

2 tablespoons extra-virgin olive oil  
1 large clove garlic, smashed  
1 pound summer squash, cut into 3 by 1/2-inch strips  
Kosher salt and freshly ground pepper  
1 cup quartered vine-ripened grape or cherry tomatoes  
8 mint leaves, cut into thin strips

### Directions

Heat a large skillet over medium heat. Add the oil and garlic, and saute until the garlic is golden, about 2 to 3 minutes. Remove and discard the garlic. Increase the heat to high and add the squash. Saute, tossing frequently until crisp-tender, about 5 minutes. Add the tomatoes and mint and cook until warmed, about 1 minute more. Season with salt and pepper to taste. Serve in a warm bowl.