

THE GARDEN HERALD

WEEK 5 JUNE 11-15



GREENMOORE GARDENS

Veggie Notes

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|----------------|--------------------------|
| * Spring Mix | * Mizuna |
| * Kale | * Pac Choi |
| * Swiss Chard | * Radishes |
| * Strawberries | * Braising Greens Mix |
| * Dill/Parsley | * Possibly beets or peas |

Field News

Hello Summer CSA Members!

We are finally getting our first tastes of summer, and strawberries are a big part of that. This week, we have some really fantastic looking berries, and from looking at our strawberry patch, I think that we may be able to have a Pick-Your-Own strawberry event sometime in the very near future.

In addition, the peas, beets, and garlic scapes are starting to come in this week. Everyone enjoys fresh greens during the winter and spring, but it is a nice feeling to know that we have something new to give. It signals the changing of the seasons, and the beginning of real summer. This has become my favorite part of the year as everything we have planned for starts to come together and we can look forward to our harvests. As we enjoy the sunshine and long days of June, we are also planting now to make sure that you will have sweet potatoes in time for Thanksgiving.

The recipe this week is a little different than some of you will have tried before, but I have always found that people really enjoy it. It is one that I learned many years ago, and I am happy to have an opportunity to share it with everyone. Enjoy!

Laura and the Greenmoore Crew

Recipe

Black Pepper Strawberries

(www.sult.no)

Ingredients

- 1 1 pint strawberries, topped and halved
- 2 1 cup sugar
- 3 1 cup water
- 4 2 T cracked black pepper
- 5 1 cup balsamic vinegar

Directions: Put the water in a small saucepan on the stove and heat to a boil. Turn off the heat, and add the sugar, stirring until completely dissolved. (Sometimes I add a touch more water if necessary) Stir in cracked black pepper and let cool to room temperature.

Add the strawberries, making sure they are all completely submerged, and let sit for about 4 hours.

Right before serving, heat balsamic vinegar in a small saucepan or skillet. Let simmer until reduced to a syrupy consistency, but still pourable.

Remove strawberries from the sugar and pepper mixture. Serve either drizzled with the balsamic reduction or have it on the side as a dipping sauce.