

THE GARDEN HERALD

WEEK 13 AUG 6-10



GREENMOORE GARDENS

Veggie Notes

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| * Mixed Greens | * Onions |
| * Kale | * Tomatoes |
| * Cucumber | * String Beans |
| * Zucchini/Squash | * Garlic |
| * Cherry Tomatoes | * Potatoes |
| * Peppers | * Basil |

Field News

Hello Summer CSA Members!

The cherry tomatoes are just looking fantastic, so this week's recipe is roasted cherry tomatoes. I am also including one other link here for a quick and easy one that I have made in the past. You can add fresh mozzarella, olives, and other herbs at different times for different meals that all seemed to work well. <http://allrecipes.com/recipe/sauteed-cherry-tomatoes-with-garlic-and-basil/>

We have a great mix of tomatoes this year, including Sungold, Super Sweet, Sakura, and Black for the cherry tomatoes, and Black Krim, Striped German, Valencia, Green Zebra and Brandywine for our heirlooms. Very shortly here, we may also be able to offer a pick your own for cherry tomatoes.

In other field news, we have torn out the peas, favas, and all those other spring vegetables and started to plow again. The broccoli, cabbage, cauliflower and sprouts are growing, and we will be seeding fall harvest vegetables all this week. Some things to look forward to will be fall root crops and already the pumpkins are starting get big. This summer is going fast!

Laura

Recipe

Roasted Cherry Tomatoes

(From foodnetwork.com)

Ingredients

- 1 4 pints cherry tomatoes
- 2 Good olive oil
- 3 kosher salt
- 4 about 20 fresh basil leaves, chopped
- 5 Sea Salt

Directions: Preheat oven to 400 F. Toss the tomatoes lightly with the olive oil on a sheet pan. Spread them out into one layer and sprinkle generously with kosher salt and pepper. Roast for 15-20 minutes until soft.

Transfer the tomatoes to a serving platter and sprinkle with basil leaves and sea salt. Serve hot or at room temperature.