

# THE GARDEN HERALD

WEEK 16 AUG 27-31



# GREENMOORE GARDENS

## Veggie Notes

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

## Field News

Hello Summer CSA Members!

This year I have tried for the first time in my life to grow tomatillos. They have such a unique taste, and I thought it would be a fun thing to give out in the CSA shares this year. They seem to be doing well, and we may have them for a week or two. The recipe below is for salsa verde, which is a very common thing to make with tomatillos, and I have included two sets of directions. The raw version is crisp and tangy, and the roasted version is smoother and sweeter, but both are fantastic.

I have been disappointed in the eggplants so far this year. We have several hundred feet of eggplant plants, yet they are ripening so slowly that I fear we will still not have them for everyone for another few weeks. I started working here as a farmhand one year ago this week, and remember picking tons of eggplants at this time. Let's all keep our fingers crossed that the eggplants start to grow here soon!

And while we are at it, let's all hope for some rain!

Enjoy!  
Laura

## Recipe

# Salsa Verde

(From foodnetwork.com)

### Ingredients

- 1 5-6 tomatillos
- 2 Hot chiles (2 serranos or 1 jalapeno)
- 3 5-6 sprigs cilantro, roughly chopped
- 4 1/4 onions, finely chopped
- 5 salt to taste

**Directions:** Raw version: Roughly chop the tomatillos and chile, and combine in a blender with the cilantro and 1/4 cup water. Process to a coarse puree, then pour into a serving dish. Rinse the onion and shake to remove excess moisture. Stir into the salsa and season with salt to taste.

Roasted version: Roast the tomatillos and chiles on a baking sheet 4 inches below a very hot broiler until darkly roasted, about 5 minutes. Flip and roast the same on the other side. Combine the tomatillos and chiles, including juices in a blender with the cilantro and 1/4 cup water. Blend to a coarse puree, and pour into a serving dish. Rinse the onion and remove excess moisture. Stir into the salsa and season with salt to taste.