

THE GARDEN HERALD

WEEK 17 SEP 3-7



GREENMOORE GARDENS

Veggie Notes

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

Field News

Hello Summer CSA Members!

The fall weather is finally here, and we are enjoying the sunshine and cooler weather. Unfortunately, there still hasn't been much rain, so we are irrigating very sparingly. We are all keeping our fingers crossed here.

Our fall crops are really starting to take off now; the broccoli, cauliflower, kohlrabi, rutabaga and turnips are looking especially good. We also have what looks like a great crop of watermelon radishes. These baseball sized radishes are pretty hefty and pretty spicy, with a swirled color of magenta and green. On the sweeter side, with the rain Monday night, our watermelons had a burst of growth and I am really hoping to be able to give them out in the next few weeks.

This week's recipe is another one for cherry tomatoes, but I thought it was worth it since we've gotten so many this year. You need to know what to do with them all, and this seemed like a delicious option.

Enjoy!
Laura

Recipe

Sweet Cherry Tomato Pasta Sauce

(From epicurious.com)

Ingredients

- 1 2 T olive oil
- 2 1 small onion, finely chopped
- 3 2 garlic cloves, finely chopped
- 4 2 sprigs basil
- 5 1 sprig thyme
- 6 1/2 sprig tarragon
- 7 1 star anise pod
- 8 1 clove
- 9 4 cups sweet cherry tomatoes, halved
- 10 2 tsp sherry or red wine vinegar
- 11 Salt and Pepper to taste
- 12 12 oz spaghetti

Directions: Heat oil in a large skillet over medium heat. Add onion and cook until soft, but not brown. Add garlic, basil, thyme, tarragon, star anise and clove, stirring often, and cook for 2 minutes. Add tomatoes and vinegar and cook, stirring occasionally, until tomatoes release their juices and a sauce forms, about 10-15 minutes.

Meanwhile, cook spaghetti in a large pot until al dente. Drain, reserving 1 cup of pasta water.

Add pasta and 1/2 pasta water to the sauce in the skillet. Cook, tossing pasta and adding more liquid as needed, until sauce coats pasta, about 2 minutes.