

THE GARDEN HERALD

WEEK 20 SEP 24-28



GREENMOORE GARDENS

Veggie Notes

- | | |
|-------------------------------|------------------------------|
| * Watermelon Radish or Radish | * Onions |
| * Fennel | * Tomatoes |
| * Eggplant | * Mixed Greens (Med/Lg only) |
| * Spring Mix | * Potatoes |
| * Cherry Tomatoes | * Basil/Parsley |
| * Peppers | * Tomatillos or hot peppers |

Field News

Hello Summer CSA Members!

We have a new vegetable for you this week; the Misato Rose Radish, aka Watermelon Radish. This radish is about 2-3 inches in diameter when ready, and usually has a green exterior with a magenta swirled interior. The taste is very intense, although some people will roast it to mellow the flavor. Personally, I like to eat it raw with other vegetables, pita and hummus or other dips. It is also good pickled, although I should let you know that I like anything pickled.

We have had a wonderful change in the weather and perhaps we don't need to give up on the summer weather yet. We will spend the next few weeks weeding, transplanting for the end of the season, seeding for the winter and enjoying the sunshine.

While I found a lot of salad and pickling recipes for watermelon radishes online, the most unique was for watermelon radish chips. I will definitely be trying this one at home tonight.

Enjoy!
Laura

Recipe

Watermelon Radish Chips

(From janespice.com)

Ingredients

- 1 2 Watermelon Radish, sliced thinly
- 2 1 tsp coarse salt
- 3 2 cups vegetable oil for frying
- 4 1/2 tsp ground cumin

Directions: Heat oil in a pot, when hot, toss in a small handful of radish slices, making sure not to crowd the pot. Fry for 8-10 minutes, until really brown. Don't be tempted to take them out too early; they take longer than potato chips.

Drain the chips in a single layer on paper towels. Mix the cumin and salt, and sprinkle generously over chips.

Continue in batches until all radish is used.