

June 19th and 21stth

It has been a bit of a soggy week at the homestead—but the cool temperatures have been perfect for working outside in the field. In addition to all of our weeding and seeding, we’ve started to make headway on our wash and packaging station outside the cabin—digging deep holes for stone piers that will hold up an awning roof, sheltering us, the vegetables, and our market supplies from the rain and the sun.

This week we’re excited to offer strawberries as part of the share from our friends down the road at Deer Ridge Farm. We also have our first garlic scapes of the season! If you’re a garlic lover and you haven’t tried garlic scapes before, you’re in for a treat. These shoots precede the blossom and flower on the garlic plants—and cutting them back is part of growing big beautiful garlic bulbs— and happily, they are edible, delicious, and taste just like garlic! Cut them up small, or mince, and add to any dish where you would normally use clove garlic.

* Salad Mix or Arugula
* Green King Broccoli or Snow Cauliflower
* Easter Egg Radishes
* Bright Lights Rainbow Chard
* Braising Mix (Mustard greens, Kale, Tatsoi, Mizuna)
* Garlic Scapes
* Cilantro, or Parsley, or Fennel
* Strawberries

Recipe of the Week: Braising Mix and Rainbow Chard with Garlic Scapes

Finely chop a few garlic scapes (more depending on taste). Chop chard stems. Add 1-2 tablespoons olive oil to a large saucepan or wok, and sautee scapes for 1-2 minutes stirring frequently. Add chard stems, and cook for 3-5 minutes or until stems are tender. Cut braising mix and chop chard leaves and add to pan, stirring to cook leaves evenly (I like to cut braising mix with a clean pair of scissors right into the pan—just grab handfuls out of the bag and clip until you have your desired quantity). Continue cooking just another minute until greens are wilted. Add salt and pepper to taste.