

GALLATIN VALLEY BOTANICAL

FRESH PRODUCE · BOZEMAN, MT

Veggies for the week of August 20-24, 2012

Lettuce Mix
Lacinato Kale
1# Green Beans
New Potatoes

2 Jalapeno Peppers
Tomatillo
Carrots
Eggplant

Hakurei Turnips
Ailsa Craig Yellow Onion
Georgia Fire Garlic
Cilantro

With Labor Day weekend just around the corner, we embark upon a bittersweet time of year: long, hot days start to grow shorter with each rising moon; night time temperatures begin their descent towards an imminent fall frost; last-minute vacations are taken before the ringing-in of a new school year... Yet, despite such approaching seasonal changes, the bell curve that tracks the farm's production is still at its peak, providing continued bounty to bridge the transitional divide between summer and fall.

To entice your taste buds and excite your pallet for what's to come when the leaves start to change, new potatoes, garlic and a yellow onion have found their way into your CSA box this week. Another bag of scrumptious green beans has also been included, however it won't be long before our once bottomless picking buckets become empty, so either enjoy them fresh, or freeze them for a welcome treat when the snow starts to fly. But, seeing as there are still several weeks left of summer, we've also thrown in a few new delicious additions like tomatillos and jalapenos to remind you that there's still *plenty* to enjoy before covering up your chaco tan and pulling on your favorite wool sweater. In fact, why not whip up a delicious salsa verde (and maybe a margarita or two) as a tribute to your most memorable summer moments - all the ingredients you need are right at your fingertips this week!

~ Britni

Tomatillo Salsa Verde:

- Remove papery husks from tomatillos; rinse well
- Halve the tomatillos and place them cut-side down on a foil-lined baking sheet. Place under a broiler for about 5-7mins to lightly blacken the skin (You can grill the tomatillos instead of roasting.)
- Place tomatillos, lime juice, chopped onion, cilantro, jalapenos, and a dash of sugar (optional) in a food processor and pulse until all ingredients are finely chopped and mixed. Season to taste with salt.

Baba Ghanouj:

- Spear several whole eggplants with a fork and bake at 350 degrees for about one hour.
- Once cooled, peel the eggplant and scoop out the flesh. Combine with tahini, garlic, ginger, cilantro, ground cumin, paprika, lemon juice and plain yogurt (optional). Blend well.
- Sprinkle with sesame seeds.
- Serve as a spread on pita, as a dip for raw veggies, or as a sandwich filling accompanied by tomatoes and micro-greens. This is a great alternative to hummus!

www.gallatinvalleybotanical.com

Please carefully break down your box and return it! We will reuse them !

Thank you! Enjoy your produce. Matt, Jacy, Zachary, Ania and the GVB Crew