



The Daisy News

Crazy Daisy CSA Farm

July 10, 2015

We are getting right back into the greens tomorrow, with more lettuce, kale and tatsoi thinnings, along with some small bok choy. We'll fill in with assorted herbs and whatever else is ready and looks good.

A customer brought our attention to the recipe below last week. It looks delish, so we're using it as our featured recipe this week. You can also find it on Epicurious.com. If you still have tatsoi from last week and don't know what to do with it, give this one a try!

We are seeing some amazing growth out there and I'm sure it will continue with the 4 inches of rain we received last weekend. Out in the garden we are still hard at work covering the beds with mulch and weeding where we can. A gardener's work is never done! :-)

Toasted Hazelnut Salad with Dried Cranberries and Hazelnut Vinaigrette

Gourmet Magazine January 1997

Serves 6

3 tablespoons olive oil, or to taste
2 large shallots, chopped fine (about 1/2 cup)
1/2 cup dried cranberries (about 2 ounces)
4 tablespoons Sherry vinegar, or to taste
3 tablespoons water
1 tablespoon sugar
1/2 cup hazelnuts, toasted lightly and skinned
1/2 teaspoon Dijon mustard
1 tablespoon hazelnut oil if desired
3 cups baby Bibb lettuce
2 cups frisée
2 cups baby spinach or tatsoi

In a small saucepan heat 2 teaspoons olive oil over moderate heat until hot but not smoking and cook shallots, stirring, until golden brown. Stir in cranberries, 3 tablespoons vinegar, water, and sugar and simmer mixture, stirring occasionally, until syrupy, about 4 minutes. Transfer mixture to a bowl and cool to room temperature.

In a small skillet heat 1 teaspoon olive oil over moderate heat until hot but not smoking and cook hazelnuts with salt and pepper to taste, stirring, until golden brown, about 3 minutes. Transfer nuts to a plate and cool.

In a small bowl whisk together mustard and remaining tablespoon vinegar with salt and pepper to taste. In a stream whisk in hazelnut oil and remaining 2 tablespoons olive oil until emulsified.

In a large bowl toss greens with just enough dressing to coat and divide among 6 plates. Sprinkle salads with cranberry mixture and hazelnuts. Serve salad with soup as a main course or align as a first course.

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