



The Daisy News

Crazy Daisy CSA Farm

August 21, 2015

We also have a sweet treat in more sweet corn coming this week. Be sure to eat it soon after you get it, the sugars turn to starch over time and the ears lose their sweetness. Keeping them in the fridge does slow it down, but fresh sweet corn is one of those things best enjoyed straight out of the garden. We also will have extras for freezing set out in a big bucket. If you would like them, feel free to bag some for yourself.

The zucchini and cucumbers continue in abundance. Be sure to grab some extra cucs for family and friends, and try our weekly recipe to enjoy some of the zucchini.

This Week's Basket May Contain:

Sweet corn
Potatoes
Cucumbers
Zucchini
Carrots
Beets
Bok choy
Basil

In the Extra's Rack or by Request:

Fennel
Swiss Chard
Collard greens
Tatsoi
Hot peppers
Asian eggplant
Pickling cucumbers
Slicing cucumbers

Springtime Spaghetti

Recipe By:CAK0609

"Zucchini and carrots are sauteed in butter, mixed in a creamy sauce, and tossed with spaghetti. This is a great side dish that goes really well with barbeque."

Ingredients

8 ounces spaghetti
2 tablespoons butter
1 large zucchini, julienned
3 large carrots, julienned
2 teaspoons minced garlic
3/4 cup heavy cream
3/4 cup grated Parmesan cheese
1 tablespoon chopped fresh dill

Directions

Bring a large pot of lightly salted water to a boil, cook spaghetti for 8 to 10 minutes, until al dente, and drain.

Melt the butter in a skillet over medium heat, and saute the zucchini, carrots, and garlic until tender. Stir in the heavy cream, Parmesan cheese, and dill.

Cook and stir until thickened. Mix with the cooked spaghetti to serve.

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