



The Daisy News

Crazy Daisy CSA Farm

August 25, 2015

This week I decided to feature a sweet recipe, zucchini cobbler! If you've been with us for a few years you may remember the zucchini crisp recipe we featured a while ago. I made it several times and always loved it, this week's recipe is similar so I'm sure it'll be great! Be sure to use the little yellow patty pan squash in your basket, their taste and texture are perfect for this recipe. The bigger zucchini might be too bitter or stringy for this particular recipe.

We also are starting to see some melons ripen. I will keep track of who gets what, so if you don't get one right away, don't worry, I'll make sure it happens. :-)
We have sweet muskmelon, canary melons and my favorite; the mottled green piel de sapo, or toadskin melon. They have a yellowish tinge to the skin when they're ripe, and they only get sweeter over time.

Tomatoes are coming in really well too! We have a variety of beautiful heirloom cherry tomatoes ranging from white to green to pink, red and deep purple. If you didn't get a bag last week you will this week, and there are more to come.

We are in full swing in the garden so baskets should be pretty dang big from now on. You may want to bring a tote to help carry the veggies if the basket is too awkward for you.

This Week's Basket May Contain:

Sweet corn
Muskmelon
Piel de sapo melon
Potatoes
Tomatoes
Cherry tomatoes
Cucumbers
Zucchini
Onions
Carrots
Bok choy
Basil

In the Extra's Rack or by Request:

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

Zucchini Cobbler

Recipe By:Don

"A very delicious dessert which tastes almost like Apple Cobbler. In fact, we cannot tell the difference. Top with whipped cream or serve with vanilla ice cream!"

Ingredients

8 cups peeled, chopped zucchini
2/3 cup lemon juice

1 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
4 cups all-purpose flour
2 cups white sugar
1 1/2 cups butter, chilled
1 teaspoon ground cinnamon

Directions

In a large saucepan over medium heat, cook and stir zucchini and lemon juice until zucchini is tender, 15 to 20 minutes. Stir in 1 cup sugar, 1 teaspoon cinnamon and nutmeg and cook one minute more. Remove from heat and set aside.

Preheat oven to 375 degrees F (190 degrees C). Grease a 10x15 inch baking dish. In a large bowl, combine flour and 2 cups sugar. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Stir 1/2 cup of butter mixture into zucchini mixture. Press half of remaining butter mixture into bottom of prepared pan. Spread zucchini mixture over top of crust, and sprinkle remaining butter mixture over zucchini. Sprinkle with 1 teaspoon cinnamon.

Bake 35 to 40 minutes, or until top is golden. Serve warm or cold.

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