



The Daisy News

Crazy Daisy CSA Farm

August 7, 2015

August has begun and the veggies are really rolling in! The cucumbers are unbelievable this year so I thought I'd feature some of our favorite recipes along with a new one to try. Check them out under the list of available produce. Or if you've ever wanted to try your hand at making pickles, now is the time! I especially like Annies-eats.com for their refrigerator pickle recipe, all the flavor, without waiting or special equipment. Yum!

The kale is looking amazingly beautiful, we've never had such big, perfect plants! It will be featured in our recipe next week, but there is more than enough to take home this week as well.

The big ugly pink things in the basket this week are radishes. They may not be pretty, but they are super tasty! Just be sure to peel them as you would kohlrabi. The variety is called watermelon, beauty heart, or red meat. The inside is a gorgeous deep pink and super crispy. I think you'll really like them.

This Week's Basket May Contain:

Green/yellow beans

Cucumbers

Zucchini

Fennel

Carrots
Radishes
Kale
Basil
Chives

In the Extra's Rack or by Request:

Fennel
Tatsoi
Kale
Pickling cucumbers
Slicing cucumbers

Old Favorites:

Tomatillo Salsa

This is a killer salsa and a personal favorite. Super simple to make and wonderfully light and delicious.

Ingredients:

6 tomatillos, medium size and firm ripe 1/4 cup red onion
1 garlic clove
1 cup cilantro, finely chopped
1/2 large cucumber
1 jalapeno pepper, seeded for mild heat, or leave the seeds in for spicier Salt
and fresh ground pepper to taste
Lime juice and honey to taste (optional)

Directions:

Wash and husk the tomatillos. Chop the first 5 ingredients in a food processor, stir in remaining ingredients.
Excellent served with pita chips

Cucumbers Sunomono

"A Japanese recipe for cucumbers marinated in vinegar, sugar, salt and ginger. Delicious and simple!" ~Christy J

Try adding shredded carrots for some extra color.

Ingredients:

2 large cucumbers, peeled
1/3 cup rice vinegar
4 teaspoons white sugar
1 teaspoon salt
1 1/2 teaspoons minced fresh ginger root

Directions:

Cut cucumbers in half lengthwise and scoop out any large seeds. Slice crosswise into very thin slices.
In a small bowl combine vinegar, sugar, salt and ginger. Mix well. Place cucumbers inside of the bowl, stir so that cucumbers are coated with the mixture. Refrigerate the bowl of cucumbers for at least 1 hour before serving.

Something new:

Fennel Cucumber Salsa

Recipe By:Jenny

"This is a fresh and unusual salsa. Use it as an appetizer or on grilled meats. The fennel has a surprisingly light flavour. Perfect for summer. Serve with tortillas or sliced baguette."

Ingredients:

1 English cucumber, diced
1 large fennel bulb, diced
1 avocado - peeled, pitted, and diced
1/2 red onion, chopped
1/2 cup pickled banana peppers, diced
1 bunch cilantro, chopped
2 tablespoons honey
3 tablespoons fresh lemon juice
salt and pepper to taste

Directions:

Combine the cucumber, fennel, avocado, red onion, banana peppers, cilantro,

honey, lemon juice, salt, and pepper in a bowl. Allow mixture to sit 20 minutes before serving.

crazydaisycsa@gmail.com

www.crazydaisycsa.com