



The Daisy News

Crazy Daisy CSA Farm

September 1, 2015

We continue the big late summer harvest with more potatoes, and carrots, zucchini, cucumbers and melons of all descriptions. This is prime time in the garden and we have loads of stuff up for extras, everything from big bunches of greens to overripe or split tomatoes; not so pretty, but amazingly tasty!

Now is the time to cook and preserve things for the winter, and now is the time to savor those things that are only around for a short while in the summer. Real, fresh, ripe tomatoes come to mind. They're as good as candy! Check out our recipe below for a great new way to enjoy them.

This Week's Basket May Contain:

Spaghetti squash
Muskmelon
Piel de sapo melon
Potatoes
Tomatoes
Cherry tomatoes
Cucumbers

Zucchini
Onions
Carrots
Bok choy
Kale
Basil

In the Extra's Rack or by Request:

Tomatillos
Spaghetti squash
Carnival squash
Collard greens
Tatsoi
Hot peppers
Asian eggplant
Pickling cucumbers
Slicing cucumbers

Spaghetti With Fresh Tomatoes and Cucumbers

From the Washington Post

Serves 6 to 8

Note: This is a cool, refreshing summer pasta that's good to serve a crowd. It calls for tomatoes that are very ripe; otherwise, you might need to let the no-cook sauce sit for more than an hour. Don't be tempted to use an equivalent weight of plum or cherry tomatoes; they're harder and won't soften as well.

- 5 or 6 large, ripe tomatoes, cored, 3 to 3 1/2 lb. total (see Note)
- 1/2 c. extra-virgin olive oil
- 2 tsp. balsamic vinegar, or more as needed
- 2 garlic cloves, minced

- 1/2 medium red onion, minced
- 1 tsp. minced fresh oregano
- 1 tsp. kosher salt, plus more as needed
- 1 tsp. freshly ground black pepper, or more as needed
- 1 large cucumber, peeled, cut lengthwise in quarters and seeded
- 1 lb. dried thin spaghetti
- 1 c. freshly grated Parmigiano-Reggiano cheese
- About 12 fresh basil leaves, torn into pieces

Directions

Cut the cored tomatoes in half horizontally. Gently squeeze the halves over a large bowl to release their liquid and seeds, then use a spoon to scrape out their insides; the goal is to remove the soft parts and leave a firm tomato “shell.” Add the oil, 2 teaspoons balsamic vinegar, garlic, red onion, oregano, 1 teaspoon of salt and the teaspoon of pepper to the bowl, stirring to incorporate.

Cut the hollowed-out tomato halves into 1/2-inch dice, adding them to the bowl. Cut the cucumbers into 1/4-inch slices, adding them to the bowl. Toss to combine; let the mixture sit for 1 hour at room temperature. Taste it while the pasta is cooking (next step) and add more salt or pepper and/or balsamic vinegar; the mixture should be well seasoned.

About 20 minutes before you’re ready to serve, cook the pasta: Bring a pot of water to a boil over medium-high heat. Add a tablespoon of salt, then the pasta; cook according to the package directions. Use a heatproof liquid measuring cup to scoop out and reserve about 1 cup of the pasta cooking water. Drain the pasta, then add it to the tomato mixture along with the cheese and basil. Toss together, let it sit for 1 minute, then add some of the pasta cooking water if the mixture seems at all dry. Serve right away.

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