



The Daisy News

Crazy Daisy CSA Farm

September 15, 2015

The big fall harvest continues! This week we see the last of the cucumbers and zucchini, but their place will be taken by some uniquely autumn treats. Butternut and carnival squash lead the way! Next week we're expecting to start brining in the Brussels sprouts. And pumpkins will make an appearance soon.

We still have loads of very nice spaghetti squash, so expect another recipe featuring it soon. Also, the potatoes just keep coming, we have more reds this week, with tons of yukon gold potatoes still waiting to be harvested.

The muskmelons are about done, but we pulled in plenty this week. So look for some in your basket, and be sure to pick up a few that have split for eating in the next few days.

Yes, some of the plants are spent, but we still have a massive amount of stuff out there. It's going to be good eating this fall!

This Week's Basket May Contain:

Muskmelon

Watermelon

*Spaghetti squash
Carnival squash
Butternut squash
Potatoes
Tomatoes
Cherry tomatoes
Cucumbers
Carrots
Bok choy
Kale
Tatsoi*

In the Extra's Rack or by Request:

*Tomatillos
Pumpkin
Spaghetti squash
Collard greens
Tatsoi
Hot peppers
Asian eggplant
Slicing cucumbers
Possibly ripe watermelon
Tons of slightly blemished tomatoes- I swear they taste just as good! Use them to make Tracy Potter's roasted tomato soup, it's incredible!*

Cherry Tomato Salad

Recipe By: Keren

"This recipe was passed on by a friend and has been passed on to many more friends. It is a colorful and delicious salad served in a self made vinaigrette. Always an excellent choice when entertaining for dinner."

Ingredients

*40 cherry tomatoes, halved
1 cup pitted and sliced green olives
1 (6 ounce) can black olives, drained and sliced*

*2 green onions, minced
3 ounces pine nuts
1/2 cup olive oil
2 tablespoons red wine vinegar
1 tablespoon white sugar
1 teaspoon dried oregano
salt and pepper to taste*

Directions

In a big bowl, combine cherry tomatoes, green olives, black olives, and green onion.

In a dry skillet, toast pine nuts over medium heat until golden brown, turning frequently. Stir into tomato mixture.

In a small bowl, mix together olive oil, red wine vinegar, sugar, and oregano. Season to taste with salt and pepper. Pour over salad, and gently stir to coat. Chill for 1 hour.

crazydaisycsa@gmail.com
www.crazydaisycsa.com