



# The Daisy News

Crazy Daisy CSA Farm

June 30, 2015

We are so excited to announce our first harvest of the season! The lettuce and greens have been growing well and are in desperate need of thinning, so the first baskets will be full of greenery.

Lettuce, bok choy and tatsoi thinnings, some herbs and some shallots or onions from last year will be in the mix, so I would definitely recommend a few salads this week!

Be sure to wash the greens, there's nothing worse than getting a bit of grit in your teeth because some dirt was hiding in the leaves. A sink full of cold water does wonders. Let them float, swishing every once in a while, most of the grit will fall to the bottom. Rinse them under cold water when you're done, and be sure to dry thoroughly, so they last longer in the fridge.

If you're feeling more adventurous, try out a lettuce sauce recipe, found below. There are suggestions for use in the recipe, but I'd be excited to add it to a grilled club sandwich.

## **Lettuce Sauce**

- makes about 1 cup -

Adapted from Emeril Lagasse.

### **Ingredients**

1 egg yolk

1 small head of Boston Bibb lettuce, cleaned and torn into 2-inch pieces

1 1/2 teaspoons capers, rinsed

1 lemon, split

1 tablespoon chopped parsley

1 tablespoon chopped shallots

1/2 cup olive oil

Salt and pepper

Combine the lettuce, egg yolk, capers, lemon juice, parsley, red onion, garlic, mustard, and basil in the bowl of a food processor fitted with the blade and process until smooth. Then, with the machine running, pour in the olive oil slowly through the feed tube. Season aggressively with salt and pepper. Chill until ready to use.

Serve over cold poached fish or chicken or, as Emeril does, smoked salmon, hard boiled eggs and tomato slices.

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