



Gathering Together Farm  
Phone: (541) 929-4273  
Email: [info@gatheringtogetherfarm.com](mailto:info@gatheringtogetherfarm.com)

CSA Newsletter—Week 10, August, 10<sup>th</sup>, 2021

Fresh and easy for the week ahead

## TABLE OF BOX CONTENTS

### **Carrot, bunch\***

*Coat them in oil, salt and pepper, and grill them until well-marked.*

### **Cucumber\***

### **Corn, Sweet\***

*Grill in husk or steam, add salt and butter or eat just plain.*

### **Dill or Italian Parsley\***

*Seasonal variety – the first CSA boxes this week will start with fresh picked parsley, and we will finish the week with fresh picked dill.*

### **Lettuce\***

### **Onion, Sweet\* x 2**

### **Pepper\*, Jimmy Nardo and Italian**

### **Potatoes\***

### **Melon**

*Great for blending up with other seasonal fruit, pour into popsicle trays and freeze for a refreshing treat this week!*

*\*Look for these veggies in included recipes.*



## COCONUT CORN SALAD

### Ingredients

- 3 Tbsp butter
- 4 ears of **corn**, shucked, and sliced off the cob
- Sea salt
- 3 Tbsp fresh **parsley** leaves
- 1 cup big coconut flakes, well toasted
- 1 cup toasted sliced almonds
- 3 Tbsp chopped red onions
- Lemon or lime juice

### Directions

Melt the butter in a large skillet over medium heat. Add the corn, sprinkle with a couple pinches of salt and stir well. Cook for just a minute, until the corn loses its raw edge. Stir in half of the thyme and transfer the corn into a serving bowl.

Just before you are ready to serve, add most of the coconut flakes, most of the almonds, the rest of the thyme, red onions, and citrus juice. Stir well. Season to taste, and garnish with the remaining coconut flakes and toasted almonds.

Variation: Try adding some chopped jalapeño for a spicy kick.

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

 [@GatheringTogetherFarm](https://www.facebook.com/GatheringTogetherFarm)  [@GatheringTogetherFarm](https://www.instagram.com/GatheringTogetherFarm) [#gtfcsa](https://www.instagram.com/GatheringTogetherFarm) email: [csa@gatheringtogetherfarm.com](mailto:csa@gatheringtogetherfarm.com)

## ONE SKILLET WEEKNIGHT DISH

Recipe adapted from:

<https://food52.com/recipes/77606-one-skilletsausage-peppers-potatoes-and-onions>

by Emma Laperruque

### Ingredients

- 3 Tbsp olive oil divided
- 4 Spicy Italian sausage (or preference of substitute)
- 1 lb **potatoes**, cut into large bite-sized chunks
- 2 **peppers**, ~1-inch chunks
- 1 large **onion**, chopped into ~1-inch chunks
- Salt to taste
- 1/3 cup water
- 10-inch cast-iron skillet with lid - we won't tell if it's not matching 😊.
- Optional additions: **Sweet Corn**, favorite seasons

### Directions

Place skillet over medium-high heat. Once hot, add 1 Tbsp of oil, then the sausages. Sear on each side for approximately 2 minutes. Temporarily transfer to a plate (we will add them back in later).

Next add your 2<sup>nd</sup> 1 Tbsp of oil to the skillet, add potatoes, skin up. Season with desired salt. Cook 5 minutes on each side or until browned. Remove and add to plate with sausages.

Add the last tablespoon of olive oil, along with peppers and onion, and desired salt. Sauté for roughly 10 minutes, stirring occasionally until tender.

Now you can return the sausages and potatoes back to the skillet, along with 1/3 cup water.

Cover the pan with the lid you found and cook for 10 to 15 minutes until the sausage is thoroughly cooked and the potatoes are tender. Tip would be to remove the lid for the last few minutes.

Season with more salt or other spices if desired.

## SPRING ROLLS WITH PEANUT DIPPING SAUCE

### Ingredients

- 2 oz rice vermicelli (sometimes called rice sticks or noodles)
- 8 sheets of rice paper wraps
- 2 chopped **lettuce** leaves
- 1 – 2 Tbsp chopped fresh basil
- 3 Tbsp chopped fresh mint
- 3 Tbsp chopped cilantro/**parsley/dill**
- 3 **carrots** – cut into matchsticks
- 1 **cucumber** – cut into matchsticks
- 1 **pepper** – cut into matchsticks (optional)

### Dipping Sauce

You can find premade dipping sauce in stores but it's fun to make fresh too.

- 3 Tbsp peanut butter
- ½ c hoisin sauce
- 2 Tbsp water
- 1 Tbsp rice vinegar (or more to taste)

### Directions

Boil rice vermicelli 3 to 5 minutes and drain.

To soften rice paper wraps, dip each one in warm water for about 5 – 10 seconds each, and then lay them out without touching each other.

Separately, prepare lettuce leaves, and herbs of choice.

Cut carrots, cucumbers, and pepper (if using) into matchsticks.

Top each wrap with carrots, cucumbers, pepper, lettuce, and herbs. Fold the sides inward and roll up the wrap.

For peanut dipping sauce, combine peanut butter, hoisin sauce, water, and rice vinegar.