



Riverdog Farm

July 16, 2018

Riverdog Farm Veggie Box News

Box Contents:

- 1 ½ lbs Mixed Heirloom Tomatoes
- 2 Slicing Cucumbers
- 1 bskt Shishito Peppers
- 1 Yellow Watermelon
- 1 bu Italian Parsley
- ¾ lb Japanese Eggplant
- 1 lb Santa Rosa Plums

Box Notes: The Shishito Peppers are making their first appearance this week. They are a mild pepper that is best sautéed quickly in a heavy skillet (see recipe below). Shishitos are similar to Pimiento de Padrons but don't have the spicy element. We are harvesting the yellow watermelons for the first time this season. They are a quenching, sweet treat especially when temperatures are predicted to be triple digit this week.

Field Notes: Thank goodness, the County Fire is 100% contained and the fire crews have moved along to put their time and effort into other fires happening throughout the state. While the western hillsides of the valley look charred in patches, there are still some trees and vegetation. The fire responders did an incredible job of keeping the fire away from homes and barns on the valley floor by creating effective fire breaks. Hopefully in the future, any wildfires in this region will be less ferocious because the fuel load has been greatly reduced by the County Fire.

Payment by check is due by July 31st for August Deliveries:

- Tuesdays: \$96
- Wednesdays: \$120
- Thursdays: \$120
- Fridays: \$120
- Saturdays: \$120

Thank you for your payment if already sent!

Quarterly Payment Schedule:

- 3rd Quarter**
July/August/September
\$312
- 4th Quarter**
October/November/December
\$288

Annual Payment

- \$1,176
(This amount includes 2 free boxes!)

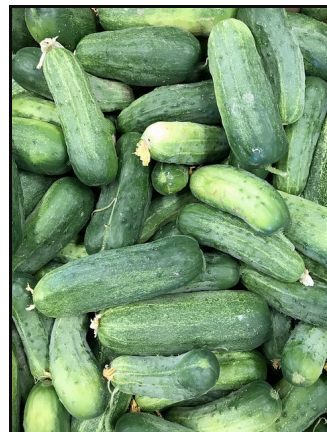
To view the 2018 payment schedule visit:

[2018 Payment Schedule](#)

Web Store Highlights

<https://csa.farmigo.com/store/riverdogfarmcsa>.

You can now get full cases of canning and sauce tomatoes as well as pickling cucumbers on the web store.



New pork shares are also available.

Place orders for any of our pastured pork or chicken via the web store.

We offer 6 types of seasoned sausage, ground pork, pork cuts, bacon, ham, pork bone broth, and whole pastured chickens.

Shishito Peppers with Soy Ginger Sauce

From: [Cooking Chanel TV](#)

Ingredients

8 ounces shishito peppers
2 tablespoons sesame oil
3 tablespoons soy sauce
1 tablespoon mayonnaise
1 teaspoon grated ginger
1 teaspoon honey
1 teaspoon lime juice
1 teaspoon toasted sesame oil
1/2 teaspoon chile paste
1 teaspoon sea salt

Directions

Heat a cast-iron skillet over high heat. Toss the shishitos with the 2 tablespoons sesame oil in a large bowl. Add the peppers to the hot skillet in a single layer. Cook, turning occasionally, until softened and charred in spots, about 10 minutes.

Meanwhile, in a large bowl, mix together the soy sauce, mayonnaise, ginger, honey, lime juice, sesame oil and chile paste.

Once the peppers are well blistered, add them to the sauce and toss to coat.

Sprinkle with the sea salt and serve immediately.

Watermelon, Feta and Mint Salad

From: [Serious Eats](#)

Ingredients

3 pounds seedless watermelon (about 1 small or 1/4 large), rind removed, cut into 1-inch chunks (about 2 pounds/1kg chunks after rind is discarded)
1 tablespoon (15ml) juice from 1 lemon, plus 4 (2-inch) strips zest, removed with a sharp vegetable peeler
3 tablespoons (45ml) extra-virgin olive oil, plus more for drizzling
1/4 cup (10g) roughly chopped fresh mint leaves
Up to 4 ounces (1 quart) arugula leaves (optional; see note)
Kosher salt and freshly ground black pepper
4 ounces (110g) feta cheese (see note)

Directions

Place watermelon chunks in a large bowl. Finely chop lemon zest. Add lemon juice and half of zest to bowl with watermelon. Add oil, mint, and arugula and toss until watermelon is evenly dressed. Season lightly to taste with salt and pepper. (The cheese will add saltiness, so go light on the salt at this stage.)

Transfer salad to a wide, shallow bowl or a large plate and spread out evenly. Crumble feta over the top. Sprinkle with remaining lemon zest. Drizzle with more olive oil and a few grinds of black pepper. Serve immediately.

Grilled Japanese Eggplant with Fresh Tomato Sauce

From: [The Chew](#)

Ingredients

GRILLED EGGPLANT:

3 Japanese eggplants (sliced in half, lengthwise)
3 Tbsp Extra-Virgin olive oil
Kosher salt and freshly ground black pepper

TO SERVE:

1 recipe Fresh Tomato Sauce (below)
1 Cup fresh cow's milk ricotta (dollop on top)
freshly grated Parmigiano- Reggiano
1 bunch fresh basil (torn)

FRESH TOMATO SAUCE:

1 small yellow onion (chopped)
3 cloves garlic (minced)
4-5 medium- large farm fresh tomatoes (chopped)
2 Tbsp extra-virgin olive oil
Kosher and freshly ground black pepper

Directions

Preheat grill or grill-pan to medium-high heat. Season eggplant with salt and pepper and drizzle with olive oil. Place eggplant on grill and cook for 10-15 minutes, until the exterior is charred and the interior is cooked through.

S

erve the grilled eggplant halves along with tomato sauce. Top with a generous dollop of ricotta, grated Parmigiano-Reggiano, and torn basil.

Fresh Tomato Sauce: In a medium sauce pot over medium heat, add olive oil, onion and garlic. Cook until fragrant. Add the fresh tomatoes, simmer for 20 minutes, until the flesh breaks down, season with salt and pepper to taste. Remove from heat.

Sauce can be made ahead of time and stored in an airtight container in the refrigerator. When ready to serve, heat in a small saucepan over medium heat.

Tips:

1. Use a zucchini instead of eggplant for a different grilled flavor.
2. Make the tomato sauce ahead of time and store in the refrigerator. It is a delicious accompaniment to pasta or grilled seafood and vegetables.