



Riverdog Farm

August 12, 2019

Riverdog Farm Veggie Box News

Box Contents:

3 Jalapeño Peppers
1 pint Sungold Cherry Tomatoes
1 pint Tomatillos
2 Red Torpedo Onions
1 1/2 lb Early Girl Tomatoes
1 lb Purple Majesty Potatoes
1 Sharlyn Melon

Payment by check is due by Aug 31 for September Deliveries:

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

Thank you for your payment if already sent!

Quarterly Payment Schedule:

3rd Quarter
July/August/September
\$312

Annual Payment

\$1,152
(This amount includes 2 free boxes!)

To view the 2019 payment schedule visit:

[2019 Payment Schedule](#)

Field Notes: The cool evening temperatures and nighttime dew are giving us a glimmer of Autumn. August and September are known as the sweet pepper months around here. They take a little longer than the tomatoes to ripen so we begin harvesting them in earnest about a month after the tomatoes begin. Some years, we experience a flood of peppers. This year, they are taking their time. Look forward to more peppers soon. This week on the farm, we'll be direct seeding beets, turnips, and spinach in the field.

Box Notes: One of the highlights of summer is the intensity of flavor of the crops harvested at the peak of ripeness. The sungold cherry tomatoes best exemplify this phenomenon: concentrated golden orbs of juicy sweetness. Out of all the cherry tomato varieties, they are our best seller at the farmers markets and one of the favorite items we grow that customers return for weekly. We hope you savor each bite of the miniature tomatoes in your box this week. The red torpedo onions are great grilled: slice in 1/2 inch thick rounds latitudinally of the onion, brush with olive oil and a bit of salt, place on hot grill until translucent and limp, about 10 minutes.

Save the Date: Hoes Down Harvest Festival, Saturday October 5, 2019 from 11 am to 11 pm. For ticket and event information visit: <http://hoesdown.org/>. Ticket sales are limited this year and only available via online, advance purchase.

2019 CSA Payment Schedule

Quarter 3: Wednesdays \$312 Thursdays \$312 Fridays \$312
Quarter 4: Wednesdays \$288 Thursdays \$288 Fridays \$288

Annual Payment (annual payers receive 2 complimentary veggie boxes): \$1,152
We encourage you to consider making the annual payment for your veggie box deliveries. This helps support the farm by providing advance purchasing power for labor, seeds, fertilizers, and other farming expenses that are essential to the farm's operations. Thank you for supporting the farm with your continued CSA subscription!

Onion Gratin with Fresh Herbs

From: <https://nourishedkitchen.com/onion-gratin-recipe/>.

- 1/4 cup [ghee](#)
 - 8 large onions peeled and sliced 1/4-inch thick
 - 2 cups heavy cream
 - 2 tbsp fresh thyme leaves
 - 1/4 cup fresh Italian flat-leaf parsley minced
 - 2 cups breadcrumbs
 - 1 teaspoon fine sea salt
 - 1/2 cup grated Parmesan cheese
1. Melt the butter in a cast iron skillet over a medium flame until it begins to foam, toss the sliced onions into the hot fat and fry them, stirring frequently, until they release their fragrance and become tender and translucent.
 2. Preheat the oven to 425 degrees Fahrenheit.
 3. While the oven preheats, reduce the heat to medium-low, pour two cups cream into the skillet over the onions and simmer them together until cream thickens and is reduced by half, about fifteen minutes.
 4. In a separate bowl, stir two cups whole grain sourdough bread crumbs with two tablespoons minced fresh thyme and one-quarter cup minced Italian flat-leaf parsley. Season the mixture of breadcrumbs and herbs with unrefined sea salt as it suits you.
 5. Remove the onions and cream from the heat. Top them with seasoned breadcrumbs and one-half cup grated pecorino romano cheese.
 6. Place the onion gratin in an oven preheated to 425 degrees Fahrenheit and bake for twenty to twenty-five minutes or until the season breadcrumbs and cheese form a nice golden crust and the cream begins to bubble.

Fresh Tomato Tart

From: <http://www.crunchtimefood.com/2015/07/fresh-tomato-tart/>.

- 1 Tbsp butter
- 2 small onions sliced thin.
- salt & pepper, to taste
- 2 whole store-bought pie crusts (or 1 good sized homemade crust)
- 16 oz. grated mozzarella cheese
- 1/4 c. grated pecorino or parmesan reggiano cheese
- 3 cups cherry tomatoes
- 1 egg
- 1/4 cup milk
- 8 basil leaves

1. Heat a medium skillet over medium-low heat. Add the butter, onions, salt, and pepper and cook for 20 to 25 minutes, stirring occasionally, until the onions are soft and deep golden brown. Set aside.
2. Preheat the oven to 450°F.
3. Roll dough into a rectangle. If you've never worked with pie dough before, this is so much easier than you think. Ina's secret to rolling out dough is to start with a floured counter and roller, begin rolling out from the middle and then turn the dough piece slightly to ensure it's not sticking to the counter. Dough can also be pieced into place in the pan. Lay onto a shallow small 13x9 sheet pan, a tart pan, or cut in half and use 2 standard pie pans.
4. Sprinkle on the cheeses in a single layer, then lay on the caramelized onions, then sprinkle the tomatoes over the cheese.
5. Mix together the egg and milk in a small bowl and brush it all over the crust around the edge of the tart.
6. Bake the tart for 15 to 18 minutes, watching carefully to make sure the crust doesn't burn. If the crust is getting brown too fast, reduce the heat to 425 F.
7. Remove the tart from the oven and allow it to sit for 5 minutes. Sprinkle the basil all over the top. Cut into squares and enjoy!

Salsa Verde from the Farm

Note: this is the standard salsa verde Lola would make every week at her farm in Winters, CA. It uses a pizza oven for extremely fast roasting, but you can get the same effect with a little more time in your oven. You can easily scale this recipe up to make a big batch (it cans and freezes well) but the recipe below is scaled for your box this week.

- 1 basket tomatillos
- 2 jalapenos, cut in half and de-seeded and de-veined
- 1 Torpedo onion, cleaned and cut in half lengthwise
- 2-4 large cloves of garlic, skin on
- 2 Tbsp olive oil
- Salt and pepper
- Juice from 2 limes
- A hearty handful of cilantro, removed from stems

1. Fire up the pizza oven, or pre-heat regular oven to 450
2. Remove the tomatillos from their husks, throw in a bowl with the onion, jalapeño halves, and garlic cloves, drizzle with olive oil, salt, and pepper, and toss until all is coated. Distribute on a baking dish and bake until the tomatillos are popped and charred (around 25-30 min in a convection oven), and all looked well roasted. Some black char is ideal! Remove from oven and let cool to room temperature
3. Combine roasted veg (remove garlic skins), lime juice, and cilantro in blender, blend until smooth. Salt to taste. Enjoy over tacos, with chips, or on your morning eggs.