



Riverdog Farm

August 28, 2017

Riverdog Farm Veggie Box News

Box Contents

2 lbs Black Pineapple Heirloom
and Early Girl tomatoes
2 Slicing Cucumbers
1 bskt Padron Peppers
1 ½ lbs Mixed Corno di Toro
Peppers
3 Japanese eggplants
1 Charlyn Melon

Box Notes: The Corno di Toro Pepper (meaning horn of the bull in Italian) is an Italian Heirloom pepper. This is a versatile and sweet thin walled pepper. It can be used in any recipe that calls for Anaheim or Poblano peppers, eaten raw in a salad, or roasted directly over a flame. The Padrone peppers are getting quite spicy, one in 5 are **very** hot, but have incredible flavor. Best blistered whole in a hot skillet with good olive oil and a little salt and served tapas style, perhaps with some crusty bread, heirloom tomatoes, grilled eggplant, and goat cheese.

Field Notes: Temperatures are predicted to be 105 or higher all week, through the weekend and into next week. Despite the heat we will be planting fall crops. Some roots, spinach and lettuces will be going in the ground. We keep seeds and transplants well watered through germination and root set. You can expect to see these crops in your box in October. For now, enjoy the sun soaked summer veggies and fruits, and stay cool!

Pickling Cucumbers are available by the case: \$40 for 22 lbs. Place your order by emailing the farm: csa@riverdogfarm.com.

Early Girl and Roma Tomatoes are available for canning and making sauce: \$45 for 20 lbs. Place your order by emailing the farm: csa@riverdogfarm.com.

Friendly reminder: For vacation skips, please contact the farm by Monday of the week you need to skip. We need advance notice for skips so that we can program the deliveries and adjust the harvest accordingly. Thank you and we hope you are having a great summer!

CSA Special Offer: For the next 6 weeks we are offering CSA members a summer sale price on racks of Spare Ribs: \$8/lb. (10 lb. minimum order)
Please email the farm: csa@riverdogfarm.com to place an order for pastured pork ribs.

Pork Shares are available: The pork shares are a combination of smoked and cured pastured pork sausage and bacon along with cuts such as ribs, chops, and roasts. During the summer months, we also offer a custom BBQ pork share. You can choose from a selection of ribs (country, spare, or baby back), pork cuts and sausage for grilling. The pork shares are \$8 per pound and range in total weights of 10 to 19 lbs. Please email the farm: csa@riverdogfarm.com to place an order. Riverdog animals are CCOF certified organic. Riverdog Farm meat is not certified organic due to being processed in an off-farm facility that is not certified organic. Place your order for Riverdog Farm's pastured meats by emailing: csa@riverdogfarm.com.

Save the Date: Saturday October 7 and 8, 2017 Hoes Down Harvest Festival at Full Belly Farm in Guinda. Visit: hoesdown.org for ticket information and volunteer opportunities.

Payment for the September deliveries is due by **August 31st 2017**.

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

Thank you for your payment if already sent!

Quarterly Payment Schedule

3rd Quarter

July / August / September:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$312**

4th Quarter

October / November / December:
Tuesday/Wednesday/Thursday/
Friday subscribers: **\$288**

To view the 2017 payment schedule visit:

<https://static1.squarespace.com/static/56be59f87c65e413043292e7/t/58407a12579fb31c9d905b45/1480620563398/2017csapaymentschedule.pdf>

Gazpacho with Grilled Spicy Prawns:

From: <https://thecarnediem.blogspot.com/2012/08/the-return-of-sharlyn-melon-gazpacho.html>

Paprika Chile Oil:

1 cup olive oil
1 jalapeño, peeled, seeded, chopped
3 Tbsp. paprika
½ tsp. red chile flakes
2 tsp. salt
2 tsp. Old Bay

Gazpacho:

1 1/2 cup poblano or pascilla peppers
1 charlyn melon, peeled, large chop
2 ears of corn, shucked, stripped
1 Tbsp. salt
2 tsp. honey
1 tsp. limejuice
2 Fresno peppers, seeded, small dice
1 1/2 cup jicama, peeled, small dice
1/2 mint leaf

Prawns:

2 1/2 pounds or 30 prawns, cleaned, peeled

For the paprika chile oil, combine all of the ingredients, except the salt and Old Bay, together in a sauce pan and bring the mixture to 170°F for 5 minutes. Remove the pan from heat and let sit for an hour before straining it through a coffee filter. Discard the solids and reserve the sauce. (This is our original recipe for the Paprika Chile Oil, but for the purposes of this dish, stir in the salt and the Old Bay.)

Char the poblanos over flame until soft, then remove from the heat and sweat in a covered container for 30 minutes. While the poblanos are sweating, pulse the melons in a food processor to break them up. Blend the melon until it is mostly smooth, but still has some melon chunks. Do not over blend. Set aside.

Skin the poblanos most of the way, leaving a little of the charred skin. Cut open the poblanos and seed them. Combine the poblanos with the melon in the food processor and blend together. Mix in half of the corn, the salt, honey and limejuice and blend again.

In a small bowl, toss together the remaining corn, Fresno peppers, jicama and mint.

Toss the prawns with approximately quarter cup of the augmented paprika chile oil (depending on the size of your prawns) so they are wet but not dripping. Grill over medium heat for about four minutes a side, enough to cook through and get a little char.

To serve, place the jicama mixture in the center of a large serving bowl and pour the gazpacho around it. Place the shrimp on top of the jicama mixture in the center of the bowl. Serve chilled.

Grilled Japanese Eggplant

From:

<http://www.foodnetwork.com/recipes/bobby-flay/grilled-japanese-eggplant-recipe-1949999>

Ingredients

4 Japanese eggplant, halved lengthwise
1/4 cup soy sauce
1/4 cup dry sherry
2 tablespoons toasted sesame oil
3 cloves garlic finely minced
Salt and freshly ground pepper
2 tablespoons sesame seeds, toasted lightly

Directions:

Place eggplant in a large shallow baking dish. Mix together the soy sauce, sherry, sesame oil, and garlic in a small bowl. Pour the marinade over the eggplant and let marinate at room temperature for 1 hour. Preheat grill. Season the eggplant with salt and pepper to taste and grill on each side for 3 minutes, basting occasionally with the remaining marinade. Serve topped with the toasted sesame seeds.

Spanish-Style Blistered Padron Peppers

From: <http://www.seriousseats.com/recipes/2015/05/spanish-style-blistered-padron-pepper-recipe.html>

Ingredients

1-tablespoon canola or vegetable oil
12 ounces Padrón peppers
Coarse sea salt
2 tablespoons extra-virgin olive oil

Directions:

Heat canola oil over high heat in a cast iron skillet large enough to fit the peppers in a single layer. Heat until lightly smoking, then add the peppers. Cook without moving until blistered on first side, about 30 seconds. Flip and shake the peppers and continue to cook, turning occasionally, until well blistered all over and tender-crisp, about 1 1/2 minutes total. Season with salt.