



WEEK OF AUGUST 23RD, 2021 #35/52

### Millennium Comes To Visit

Every year, except for the dark year of COVID, Eric Tucker chef/owner of Millennium, brings a group of his restaurant staff out to the farm to harvest various items for their annual Tomato Dinner. Since Nigel and I got together back in 2007, I have gone to almost all of the dinners, and have been inspired each time!

Millennium, which opened in 1997 at their original location near the Civic Center in SF, has been one of the world's top and certainly more



creative vegan restaurants. From the first meal I had there, years before I met Nigel, to each and every Tomato Dinner, I can say I have never been disappointed. Every year, Eric and his team, find new, delicious ways to feature all aspects of a tomato. I heard this year part of the dessert is a coconut milk ice cream,

flavored with tomato leaves. What genius, just like saving tomato seeds and toasting them up to use as a crunchy topping on several dishes, including a vegan creme brûlée, a dessert they made years ago, which I will never forget.

The first stop the Millennium crew always makes is at the fig tree in front of my house. They use the fruit on their focaccia and even the leaves in some dishes. Since we were by the house, I brought Beau out for a quick meet and greet. He, of course, is always a huge hit with any visitors to the farm. And I certainly don't have to worry about him getting enough love. Next stop was out to the first patch of tomatoes, which is a planting of varieties we got from Fred Hempel at Grow Artisan. He is the tomato breeder/developer from Sunol. I have been really excited to work with him this year, trying out some of his varieties. They are just starting to ripen up so hopefully we will be able to offer some as extras soon. From Fred, we have a few different types of cherry tomatoes and a few medium sized tomatoes, plus the Marzano Fires and the Rainbow Jazz Hearts.

Walking around with a group of chefs who constantly think outside the box, is inspiring, and definitely educational. This morning, as we were picking tomatoes that were growing next to the rows of lemon cucumbers, we decided to taste one of the really big lemon cukes. They were so large they looked more like a musk melon. I've always wondered why they call them Lemon Cucumbers, because to me they don't taste very lemony, but when we tried one of those honkers, the lemon flavor was extremely



pronounced. A Lemon Cucumber that most of us would turn away from, was a completely delicious surprise. It made me wonder, how often do we look past a fruit or vegetable because it doesn't look like what we are used to? And how have our options been reduced because someone, somewhere, decided this is how things should look,

taste or what size they should be? Like our cyber-lives and the algorithms that direct them, how many options have been removed from our plates because of decisions made by PR firms?

I am really looking forward to the dinner this Thursday. I know there are still a few open spots left,



so if you haven't made a reservation yet, and would like to go, do it now. I will be there for an early dinner, at 5. If you are there come by and say hello, we will be seated out on the back patio!

### Some Other Things

On my walk back to the house I had to stop and check out the new planting of chard and fennel. They are coming in really nicely. The chard is looking pretty colorful and vibrant and the fennel, nice and feathery. So far we have planted some cabbages, kales, broccoli and leeks. This week we have more plants arriving. The sky is a bit bluer and the air is a little less smoky. Keeping my fingers crossed it will stay that way and our fall crops will grow to be healthy and happy!



# RECIPES

Elise is out on vacation for two weeks, so I am jumping in and taking over her duties. Looking at how she puts the newsletter together, it is clear she has great artistic talent, something I sorely lack. So, apologies for this bland looking newsletter, we will have to muddle through:)

## Roasted Potato Salad With Barbecue Dressing

Recipe by Eric Kim from NYT Cooking

1 ½ lb Potatoes, halved or quartered  
1 pint Cherry Tomatoes, halved  
3 TB Olive Oil  
Kosher salt (Diamond Crystal) and black pepper  
½ cup finely diced Red Onion  
1 TB Barbecue Sauce  
1 TB Mayonnaise  
2 teaspoons fresh Lemon Juice  
2 teaspoons Honey  
1 teaspoon Yellow or Dijon mustard  
½ teaspoon Smoked Paprika  
½ teaspoon Onion Powder  
1 packed TB coarsely chopped fresh Dill, Cilantro or Parsley

Heat oven to 425 degrees. On a half sheet pan, toss the potatoes and tomatoes with the olive oil, ½ teaspoon salt and ½ teaspoon pepper, and spread in an even layer. Roast, stirring once halfway through, until the potatoes are golden brown and crispy, and the tomatoes have burst and shriveled, about 45 minutes. While the potatoes are roasting, fill a small bowl with cold tap water and add the red onions to soak and mellow out. In a large serving bowl, stir together the barbecue sauce, mayonnaise, lemon juice, honey, mustard, paprika, onion powder and ¼ teaspoon salt until smooth. When the potatoes and tomatoes are done roasting, let them cool for 5 minutes, then transfer to the bowl with the dressing. Drain the red onions and add half to the bowl. Gently toss to combine. Taste for seasoning, adding more salt and pepper as desired. Garnish with the remaining red onions and the fresh dill, and serve.

## Easy Chilled Cucumber Soup

Recipe from Quick German Recipes and Oma Gerhild

I made this recipe last week with a bunch of cucumbers that came back from the market, it was delicious. You could also use it as a sauce on a potatoes, as it turned out quite thick.

About 2 lbs Cucumbers  
2 TB Olive Oil (preferably light)  
2 cups Greek Yogurt  
4 tsp Lemon Juice  
1 tsp Sugar

Salt, freshly ground Pepper, Dill Weed  
Cut off about ¼ of one of the cucumbers and set it aside to use for garnishing. Coarse chop the remaining cucumbers and put into blender. Add olive oil, yogurt, lemon juice, and sugar. Blend on high until smooth. You may need to add a bit of water to

get the proper consistency. Season with salt, freshly ground pepper, and dill. Slice reserved cucumber and use as a garnish. Serve immediately or chill first, and onion, water, oil, and cilantro. Chill until cold, at least 1 hour and up to 4 hours.

## Grilled Summer Vegetables With Tahini Dressing

Recipe by David Tanis from "A Mixed Grill To Remember"

¼ cup Tahini, at room temperature and well stirred  
3 TB Lemon Juice  
Pinch of ground Cayenne  
2 Garlic cloves, grated or pounded to a paste  
2 TB Extra-Virgin Olive Oil

1 cup Plain Yogurt (not Greek-style yogurt)

Kosher salt  
2 medium Red Onions, peeled  
Extra-virgin Olive Oil  
Kosher Salt and Black Pepper  
2 Bell Peppers or a handful of Lunchbox

2 lb Summer Squash  
2 medium Eggplants (or 4 small Japanese eggplants)  
4 small Tomatoes

Paprika or pimentón, for garnish (optional)

Chopped Mint, Dill, Parsley and Cilantro, for garnish

Lemon wedges, for serving  
Make the tahini dressing: Put tahini, lemon juice, cayenne and garlic in a small mixing bowl, and

whisk until smooth. Whisk in olive oil, yogurt and a good pinch of salt. Prepare a charcoal or gas grill, or a stovetop grill pan. Heat should be medium-high. Make sure grill racks are clean. Cut onions crosswise into 1/4-inch slices. Brush lightly with olive oil and season with salt and pepper. Cut bell peppers in half lengthwise. Remove stems and seeds, and discard. Cut each half in two, making eight pieces. Brush lightly with olive oil and season with salt and pepper. Transfer to a baking sheet or roasting pan. Cut zucchini and eggplant lengthwise or at an angle into 1/2-inch-thick slices. Brush slices with olive oil on both sides, and season with salt and pepper. Transfer to a baking sheet or roasting pan. Cut tomatoes in half crosswise. Brush lightly with olive oil and season with salt and pepper. Transfer to a baking sheet or roasting pan. Grill onions and peppers (they take longer to cook): Set onion slices carefully on grill so they don't fall apart. Start peppers skin-side up. Peppers and onions should take 4 to 5 minutes per side. As they are done, remove to a serving platter. Grill zucchini and eggplant for about 3 to 4 minutes per side. Grill tomatoes on one side only, until heated through, about 5 to 6 minutes. As they are done, remove to a serving platter. Arrange vegetables in rows on the platter (or use two platters). Serve warm or at room temperature. Just before serving, drizzle tahini sauce over the vegetables. Sprinkle with paprika, if using, and shower with green herbs. Serve lemon wedges on the side.

## This Week's Box List

\*Basil  
\*Lunchbox or Bell Pepper  
\*Parsley  
\*Potatoes  
\*Cherry Tomatoes  
Zucchini/Summer Squash  
Eggplant  
Jalapeno Peppers  
\*Garlic  
\*Nectarines or Plums  
Cucumbers  
Tomatoes

\* = Items in Box for 2