



Stone Fruit

What gorgeous mornings we have been having! Beau and I took a nice long walk around the orchard, me eating my way through. Not the biggest fan of plums, but I had a little ugly one this morning that blew my mind. It tasted like plum candy. Then I moved on to the white nectarines, which typically I like less than the yellow, but again was so surprised by perfect flavor. Sweet, flavorful, a nice amount of acid to balance it and highlight the nectarine flavor. What is most noticeable out there is just how much fruit is on the trees. They aren't big though.

As I walked through the orchard I saw many large branches bending to the ground heavy with fruit. And sadly quite a few had actually broken under the burden. I think it's time to make plum cake. I will share the recipe on the back, so easy and soooo good.

Kendal was out this week, away with her new hubby Mike on their honeymoon. That means I was in the driver's seat on Monday, and hopefully didn't mess up too much:). But that is also the reason for this late newsletter. Going to keep it short cause there is a lot more work to get done today

Onions

Recently someone emailed asking when we would have Scout Onions again, well here they are! The guys harvested a ton of them yesterday. The smell was heavenly, and I am so excited because these are the best onions I have ever had. Funny to get so excited about an onion, actually, it is remarkable that in my life I have grown to learn that there are varieties of veggies that I really prefer over others. But, that's what we are here for, all of us, right? In any case, I am a super big fan of French Onion Soup and these make a to die for soup. The Scout Onion is a Spanish type. That means the flavor is a bit sweeter and milder. Johnny's Seeds describes them as "Attractive, jumbo to colossal". Scout is an "intermediate" onion, which means it likes 12 to 14 hours of daylight, and grows best in our latitude. Not an over wintering onion,



RECIPES AND IDEAS FROM LORRAINE

Cheesy Zucchini Brown Rice

Recipe by Danae found on reciperunner.com

I love just about anything that starts with "Cheesy". And we have a lot of Chico Brown Rice here for you to order, so I thought I would try to inspire you to order a bag. It is truly delicious brown rice, and even though I am trying to really cut down on carbs, I think I am going to make this one for my lunch today!

2 tsp Olive Oil

1/3 cup diced Yellow Onion

1/2 tsp minced Garlic

1/2 cup uncooked Brown Rice

1 1/2 cups Vegetable broth

Kosher salt and black pepper to taste

2 cups shredded Zucchini, excess liquid squeezed out

3/4 cup shredded Mozzarella Cheese

1/4 cup shredded Parmesan Cheese

1/4 cup plain Greek Yogurt

In a medium sized saucepan, heat the olive oil over medium-high heat. Swirl the oil around the bottom of the pan to coat it then add in the onion and garlic. Sauté for a couple minutes until the onion starts to soften. Season with lightly salt and pepper and add in the dry brown rice, toasting it for a minute before adding in the vegetable broth. Pour in the vegetable broth in with the rice mixture and bring to a boil. Once it starts to boil, cover with a lid and lower the heat to medium-low. Simmer the rice for approximately 40 minutes if using regular or 10 minutes if using instant. Once the liquid is absorbed and the rice is cooked add in the shredded zucchini and cheeses and stir until combined and the cheese is melted. Remove from the heat and stir in the Greek yogurt. Season with salt and pepper if needed and serve immediately.

Plum Torte

Recipe by Marion Burros from NYT Cooking

This is one of the best cakes, and amazingly simple. I love to serve it with a dollop of whipped cream.

3/4 to 1 cup sugar

1/2 cup unsalted butter, softened

1 cup unbleached flour, sifted

1 teaspoon baking powder

Pinch of salt (optional)

2 eggs

24 halves pitted purple plums

Sugar, lemon juice and cinnamon, for topping

Heat oven to 350 degrees. Cream the sugar and butter in a bowl. Add the flour, baking powder, salt and eggs and beat well.

Spoon the batter into a springform pan of 8, 9 or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon juice, depending on the sweetness of the fruit. Sprinkle with about 1 teaspoon of cinnamon, depending on how much you like cinnamon.

Bake 1 hour, approximately. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream. (To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)

Celeriac, Potato, Leek and Apple Soup

Recipe by Martha Rose Shulman, NYTCooking

1 TB Extra Virgin Olive Oil

1 medium Onion, chopped

2 Leeks, white and light green part only, halved lengthwise, cleaned and sliced or chopped

Salt to taste

2 pounds celeriac, peeled and diced (retain tops for bouquet garni and garnish)

About 3/4 lb Potato, peeled and diced

2 Granny Smith or braeburn apples, cored, peeled and diced

2 quarts water, Chicken stock, or Vegetable stock

A bouquet garni made with a bay leaf and a couple of sprigs each thyme and parsley, and a stem or two of the celery from the celery root, if still attached

Freshly ground pepper to taste

GARNISH

Slivered celery leaves for garnish

Heat the olive oil in a large, heavy soup pot over medium heat and add the onion, leeks and a pinch of salt. Cook, stirring, until tender, about 5 minutes. Add the celeriac and a generous pinch of salt, cover partially and cook for another 5 minutes, stirring often, until the celeriac has begun to soften. Add the potatoes, apples, water or stock, salt to taste, and the bouquet garni. Bring to a boil, reduce the heat, cover and simmer 1 hour, or until the vegetables are very tender and the soup is fragrant. Remove and discard the bouquet garni. Blend the soup in batches in a blender (cover the top with a towel and hold it down to avoid hot splashes), or through a food mill fitted with the fine blade. The soup should be very smooth. Strain if desired. Return to the pot. Stir and taste. Adjust salt, add freshly ground pepper, and heat through. Serve in small bowls or espresso cups, garnished with thin slivers of celery leaves.

This Week's Box

*Summer Squash

*Potatoes 2lb

*Onions

*Nectarines

*Tomatoes

*Basil

*Peaches OR Plums

Chives

Eggplant OR

Cabbage

Leeks

Celeriac

* = Items in Box for 2