



**Chives And Potatoes**

I am always amused when I see things growing together in the field that we would naturally pair in the kitchen. And so it was the other morning when I was out walking past the potatoes, which are planted right next to the chives. I thought to myself, yum, a little sour cream, loads of butter and fresh chives, CAN NOT WAIT! There is almost nothing like freshly dug potatoes, but sadly, they were planted so late this year we will have to wait a good while before they are ready.

Farther down the road I came across a planting of cauliflower. This variety has really great leaf coverage, as you can see in the photo below. The leaves are quite tall and offer nice shade protection/coverage for the heads. Sunshine makes the cauliflower turn yellow, and pink/purple and eventually open up and flower. The cauliflower that came in from the field this morning was really sizable, and you can see signs of heat and sunshine, but it is pretty amazing how well they have held up. This will most likely be the last week we have any, might be able to squeak out a few more next week.



In the meantime, arrowhead cabbages are starting to size up, and so is the celeriac.

Two weeks ago a shipment of tomato plants came in. The cherry tomatoes I ordered, Super Sweet 100's, came in almost a foot tall. That is not a good thing, not sure what was going on at Headstart or idea why they sent them so big. The guys got them planted right away and were planning on staking those. Nigel stopped staking tomatoes years ago. He took the approach of planting loads of tomatoes, growing in volume. It didn't matter if



we lost a lot not staking because we had so many to pick from. Back then Headstart was a lot less money and of course, so was diesel and labor. If we put the time into staking the plants, we should get a better yield of nicer tomatoes. Of course we still have those darned squirrels!

# RECIPES AND IDEAS FROM LORRAINE

## Crispy Tofu With Cashews and Blistered Snap Peas

Recipe by Yewande Komolafe found on NYT Cooking

Favas are also delicious in stir fry, so if you eat up all of your sugar snaps straight from the bag, you could use those instead.

1 (14-ounce) block firm or extra-firm Tofu, drained

3 TB Neutral Oil, plus more as needed

Kosher Salt and Black Pepper

¾ lb Snap Peas, trimmed

1 2" piece fresh Ginger, peeled and grated (about 2 tablespoons)

2 Garlic cloves, grated

1 13-ounce can unsweetened Coconut Milk (light or full-fat) 1 tablespoon soy sauce

2 tsp Molasses, Dark Brown Sugar or Honey

½ cup toasted Cashews

1 TB Rice Vinegar

4 Scallions, trimmed and thinly sliced

¼ cup Mint leaves, torn if large

½ to 1 tsp Red-Pepper Flakes (optional)

Rice or any steamed grain, for serving

Slice the tofu in half horizontally, and leave on paper towels to dry any excess liquid. In a medium skillet or cast-iron pan, heat 1 tablespoon oil over medium-high until it shimmers. Season both sides of the tofu with salt and black pepper, place in the pan and sear without moving until tofu is browned and golden on both sides, turning once halfway through, about 8 minutes total. Move the tofu to a plate. Add 1 tablespoon oil to the pan, and add the snap peas. Cook, stirring occasionally, until blistered and just tender, about 3 minutes.

Season with salt and move to a bowl. Heat the remaining 1 tablespoon oil, add the ginger and garlic, and cook until fragrant, about 30 seconds. Pour in the coconut milk, soy sauce and molasses. Simmer, stirring frequently until the sauce reduces and its color deepens to a dark brown, about 6 to 8 minutes. It should coat a spoon without running right off. Stir in the cashews, break the tofu into 1-inch pieces and toss in the pan to coat with sauce. Remove from heat, and taste and adjust seasoning, if necessary. Toss the snap peas with the rice vinegar, scallions, mint and red-pepper flakes, if using. Divide among plates, along with the tofu and cashews. Serve with rice or any steamed grain.

## Flatbread With Fava Beans, Cucumbers & Burrata

Recipe by Dave Mueller & Lana Porcello from Outerlands found on Bon Appetit

I met Dave from Outerlands many years ago at the market, he would swing by for a bottle of Softers to enjoy while he did his shopping. I halved this recipe to be more appropriate for the amount of favas you will get.

1 cup shelled Fava beans

Kosher salt

1 TB fresh Lemon Juice

1 TB Olive Oil, plus more for grill

Freshly ground black pepper

1 Persian Cucumber, thinly sliced

1 TB unseasoned Rice Vinegar

½ Garlic-Herb Naan or 1 pound store-bought pizza dough, room temperature, halved

1 8-oz ball Burrata or fresh Mozzarella, drained

Basil leaves (for serving)

1 tsp toasted Sesame Seeds

Flaky sea salt

Cook fava beans in a medium saucepan of boiling salted water until tender, about 4 minutes. Using a mesh sieve, transfer to a colander set in a bowl of ice water. Drain and peel. Combine lemon juice, oil, and half of fava beans in a medium bowl and

lightly mash with a fork. Stir in remaining fava beans; season with kosher salt and pepper. Combine cucumbers and vinegar in a medium bowl; season with kosher salt. Let sit until slightly softened, 10-12 minutes. Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off); lightly oil grate. Working with 1 piece of dough at a time, gently stretch to about a 10x8" oval. Grill over direct heat, turning and rotating as needed, until bread is stiff and both sides are lightly charred, about 3 minutes total. Move to indirect heat to keep warm while you grill the remaining piece of dough. Transfer flatbreads to a work surface. Tear burrata into pieces and divide between flatbreads; top with fava bean mixture, cucumbers, and basil. Sprinkle with sesame seeds, sea salt, and pepper.

## This Week's Box

\*Fava Beans

\*Cauliflower

\*Chard

\*Green Garlic

\*Turnips

\*Strawberries

\*Sugar Snap Peas

Chives

Dandelion

Mustard Or Kale

Spinach OR Tats

\* = Items in Box for 2

## Chicken Fried Cauliflower

Recipe found on Delish.com

1 large head Cauliflower, sliced into 1"-thick steaks

1 cup All-Purpose Flour

1 tsp garlic powder

1/2 tsp Paprika

Salt

3 large Eggs

Vegetable oil, for frying

For Hot Honey:

1/2 cup Honey

1 tsp Hot Sauce

Make fried cauliflower: In a large deep-sided skillet, add sliced cauliflower and enough water to come halfway up the sides of cauliflower. Bring to a simmer over medium heat, cover, and steam until fork-tender, 4 to 5 minutes. Drain and let cool completely. Meanwhile, in a shallow bowl, whisk together flour, garlic powder, and paprika and season with salt. In another shallow bowl, lightly beat eggs. Toss cooled cauliflower in flour mixture, then eggs, then return to flour mixture and toss again until completely coated. In a large skillet over medium-high heat, heat 1" oil until it starts to bubble and looks shimmery. Carefully add cauliflower and fry until deeply golden, 2 minutes per side. Drain on a paper towel-lined plate. Make hot honey: In a small bowl, mix together honey and hot sauce. Serve fried cauliflower with hot honey.