

Small CSA Contents:

- 1 lb mild Italian Sausage, ground
- 8 oz grassfed gouda cheese
- 1 bunch leeks
- 1 pint cherry tomatoes
- Approx 1 quart hot Hungarian peppers
- 2 patty pan squash
- 1.5 lb slicing tomatoes
- 1 pint blueberries
- 1.5 lb peaches

Vegetarian and Vegan Substitutes:

- 2 packs Luna Burgers
- 1 medium watermelon (vegan)

Large Add-Ons

- Traditional Small Bag plus the contents below
- 1 bunch swiss chard
- ¼ lb basil
- 2 lbs roma tomatoes
- 6 ears sweet corn
- 1 package chicken bratwurst or 1 package pork Italian Sausage links

Stuffed Patty Pan Squash



Cut the top out of the squash as if you are scooping the seeds out of a pumpkin. Scoop out the seed cavity of the squash but leave the flesh. Partially cook the ground Italian sausage. Add onions and garlic as you like. Stuff the squash with the drained Italian sausage. Top with cheese chopped tomatoes and bake for 30 to 45 minutes at 350 or until the squash is tender. Top with shredded gouda cheese.

To the farmer, the sugar enhanced seeds mean more corn faster – and at a lower price. Who wouldn't want that?

Stuffed Hot Banana Peppers

Cut the top off of the banana pepper and slice down the side. Remove the seeds (if you are me, save the seeds to spice up tomato sauce when you don't have peppers).

Take the Italian sausage and mix it with cooked white rice. Stuff it in the peppers and place on a sheet pan or in a glass baking dish.

Cook together chopped up tomatoes, tomato sauce, onions, garlic, a teaspoon of salt and a ½ teaspoon pepper. Pour the tomato mixture over the peppers and bake until sausage is cooked, approximately 35 to 45 minutes.

Grilled Peaches

Slice your peaches in half and carve the pit out. A very ripe peach is easier to peel than one that is still firm. Peaches will ripen up more if you keep them out of the refrigerator.

Brush your peach half with canola or vegetable oil. A flavorless oil is desired here. Place the peach on a hot grill and grill until very tender and it has nice grill marks. Serve the peach with ice cream or whipped cream or whipped mascarpone

How to Preserve Peaches

Blanche the peaches in boiling water for a minute. Remove to ice water. Cut around the seam, slip off the skins and gently twist the halves from the stone. Slice the peach halves and place them in a small plastic bag—about four peaches per bag. Freeze. Great for making pies, cobblers, ice cream and warm toppings for ice cream.

Grilled Leeks (adapted from Alton Brown)

Cut your leeks lengthwise down the center. Wash leeks to get all the sand and dirt from out of the inside. Preheat your grill to about 400 degrees (usually medium to medium high heat).

If you don't save your bacon grease, fry up a couple strips of bacon to get some grease. Brush the exposed inside of the leek with the grease. Grill that side down for about 7 to 10 minutes or until grill marks have appeared and leeks have softened.

Turn leeks right side up, and drizzle with balsamic vinegar. Put the leeks back together and wrap tightly in foil. Put leeks on grill in a spot of indirect heat and bake for about 10 to 15 minutes.

Serve the leeks as a side dish to grilled beef, pork, or chicken, or, serve as a first course by dressing with crumbled feta, goat cheese, or shredded gouda. Top with bacon pieces and serve over a bed of lettuce.

Leek and Mushroom Gratin (adapted from Gourmet Magazine)

Ingredients:

- 1/3 cup butter
- 1 cup bread crumbs
- 0.25 lb gruyere or gouda cheese, finely grated
- 0.5 cup grated parmigiano cheese
- 2 teaspoons finely chopped garlic
- 1 teaspoon finely chopped parsley (or dried parsley)
- 1 bunch leeks
- 2 tablespoons flour
- 1.5 cups chicken stock
- Dash of grated nutmeg
- 0.5 tsp grated lemon zest
- 1 lb sliced fresh mushrooms (cremini, shitake, etc)

Preparation:

Melt 2 tablespoons butter in a small saucepan over low heat, then cool.

Toss melted butter with bread crumbs, cheeses, garlic, parsley, 1/4 teaspoon salt, and 1/8 teaspoon pepper in a bowl until combined.

Trim each leek to an 8-inch length (reserve tops for another use if desired). Halve leeks lengthwise, then cut crosswise into roughly 1-inch pieces. Wash leeks, then drain well.

Melt 1 tablespoon butter in a 1- to 1 1/2-quart heavy saucepan over medium heat. Add flour and cook roux, whisking, 1 minute. Add stock in a slow stream, whisking, then bring to a boil, whisking. Add nutmeg and zest and boil, whisking, 1 minute. Remove from heat.

Preheat oven to 400°F. Butter baking dish.

Melt 1 tablespoon butter in a 12-inch heavy skillet over medium-low heat. Add leeks and 1/4 teaspoon each of salt and pepper, then cover leeks directly with a round of parchment paper and cook, stirring occasionally, until liquid is absorbed and leeks are tender and just beginning to brown, 10 to 15 minutes.

Meanwhile, heat remaining 2 tablespoons butter in a large heavy skillet over medium heat until foam subsides. Add mushrooms and 1/4 teaspoon each of salt and pepper and cook, stirring occasionally, until liquid is absorbed and mushrooms are just beginning to brown, about 15 minutes. Remove from heat.

Remove parchment from leeks and stir in mushrooms. Transfer mixture to baking dish, spreading it evenly. Pour sauce over vegetables and top with crumb mixture. Bake until gratin is bubbling and topping is golden, about 15 minutes.