



**Small CSA Contents:**

- 1 lb grassfed ground beef
- 1 bag heirloom corn chips
- 1 bunch Swiss chard
- 1 head green leaf lettuce
- 1 bunch radishes
- 1 bunch cilantro
- 2 zucchini
- 1 quart strawberries
- 1 piece, 6 oz., aged sharp cheddar (called Hull's Trace)

**Large Add-Ons**

- Small package plus:
- 1 bag spinach (8 oz.)
  - 1 head green cabbage
  - 1 head cauliflower
  - 1 lb. snow peas
  - 1 lb. chorizo (spicy Mexican sausage)

**Vegetarian Subs**

- I got a little carried away this week on the veggie substitutes as a lot came on. I'll adjust this in the future.
- 1 bag spinach
  - 1 bunch beets
  - 1 head broccoli
  - 1 lb. snow peas
  - 1 bag baby greens

**Vegan Subs**

- (in place of cheese)
- 1 bag broccoli raab
  - 1 lb. hoophouse tomatoes

**Swiss Chard**

Swiss chard is one of our favorite greens. Sauteed in olive oil, or bacon greens it is so tasty! Try adding some walnuts, orange peel, ginger, or hot peppers while sautéing.

**Swiss Chard Quiche**

*I got this recipe from the Martha Stewart Show Great to freeze. Simply thaw and warm in a medium (325) oven for about 20 minutes or so.*

**Ingredients**

- 6 tablespoons all-purpose flour, plus more for work surface
- 1/2 recipe Pie Crust
- 10 large eggs
- 2 cups creme fraiche
- 2 cups whole milk
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons finely chopped fresh thyme
- 2 heaping cups torn Swiss chard leaves
- 1/2 cup cheese

**Instructions**

On a lightly floured work surface, roll dough and lay in a deeper pie pan. Press up the sides and trim any excess dough. Chill tart shell until firm, about 20 minutes. Preheat oven to 375 degrees. Line the tart dough with a sheet of parchment paper and fill with pie weights ( my mom used old beans). Transfer to oven and bake until light brown, about 25 minutes. Remove weights and paper and continue baking until golden brown, about 5 minutes. Transfer to a wire rack; let cool completely. In the bowl of an electric mixer fitted with the whisk attachment, mix together 1 egg and flour on high speed until smooth. Add the remaining 9 eggs and continue mixing until well blended. Place creme fraiche in a medium bowl and whisk until smooth; add milk and continue whisking until well combined. Add to mixer along with salt, pepper, and thyme; mix until well combined. Strain mixture if there are any lumps. Tightly pack Swiss chard leaves and cheese into prepared tart shell. Pour in egg mixture until tart shell is full (you may not need to use all of the egg mixture). Bake 20 minutes; reduce temperature to 325 degrees, and continue baking until filling is slightly firm, rather than liquid, and crust is a deep golden brown, 40 to 50 minutes more. Transfer quiche to a wire rack to cool until set, about 20 minutes. Serve warm or at room temperature.

**Braised Radishes**

**INGREDIENTS**

- 2 bunches radishes (about 1 pound), preferably icicle, tops trimmed to 1 inch above roots
- 3 tablespoons unsalted butter
- 2 tablespoons sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

**DIRECTIONS**

Place the radishes in a large skillet and add just enough cold water to cover, about 2 1/2 cups. Add the butter, sugar, salt, and pepper and bring to a boil. Reduce heat to medium-low and simmer until the radishes are tender when pricked with a paring knife and the liquid has reduced to a glaze, about 12 minutes.

If the radishes are tender but the liquid hasn't reduced sufficiently, use a slotted spoon to transfer them to a serving dish and continue reducing the liquid. Spoon it over the radishes and serve with buttered crusty bread.

**Zucchini Fritters**

*We love a good fritter. Adapted from the LA Times.*

**Ingredients**

- 1 pound zucchini
- Salt
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds
- 1 garlic scape, chopped
- 1/2 to 3/4 teaspoon minced jalapeño
- 2 tablespoons flour
- 1 egg, beaten
- Olive oil
- Greek-style yogurt

**Directions**

Shred the zucchini and put it in a colander. Sprinkle generously with salt, mix well and set aside for at least 30 minutes to drain. Toast the cumin and coriander seeds in a small dry skillet over medium heat until they begin to pop and smell fragrant. Grind in a spice grinder or mortar and pestle. Rinse the shredded zucchini under cold running water. Pick up a small handful, squeeze it dry and put it in the center of a linen dish towel. When you've squeezed all the zucchini by hand, gather the dish towel around the zucchini and twist, wringing out as much liquid as you can. The more liquid you remove, the lighter the fritter will be. Put the zucchini in a bowl and add the garlic scape, jalapeño, cumin and coriander and stir to mix well. Stir in the flour and then the beaten egg. Pour olive oil into a nonstick skillet to a depth of about one-fourth inch and heat it over medium-high heat. When the oil is hot drop 4 (2 to 3 tablespoon) mounds of the batter into the pan, flattening them slightly with the back of a spoon. Fry until golden brown on one side, 3 to 4 minutes, then gently flip and fry until golden brown on the other side, 2 to 3 minutes. Remove to a paper towel-lined plate and gently pat away any excess oil. Serve immediately, with a little yogurt, plain or seasoned with a little curry powder, dill, or even mint.