

You must give some time to your fellow men. Even if it's a little thing, do something for others – something for which you get no pay but the privilege of doing it.

Albert Schweitzer 1875-1965

Crème de la Crop

What do I get?

Quantity represents ½ membership, Subject to change

Epicureans: 2 Small Butternut Squash, 6 Long Narrow Cayenne Peppers, 3 Garnet Yams, Bag Of salad greens

You Choose 3 Of The Following (4 Sweet Peppers, Green Snap Beans, Broccoli/Cauliflower, Brassica Cooking Greens, Cabbage, Tomatillos, 2 ears of Sweet Corn, Mini Orange Sweet Peppers, Chard, Kale, Beets, Rutabagas, Radishes, Ripe Tomatoes, & Basil)

Standard: 2 Small Butternut Squash, 6 Long Narrow Cayenne Peppers

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How to ripen green tomatoes

Paper bag method For a few tomatoes

From: www.wikihow.com

Open paper bag and insert ripening banana and amount of tomatoes as will fit.

Store in a warm, semi-humid area away from sunlight.

This method is useful where you don't have a lot of room and you only have a few tomatoes.

Butternut Squash Polenta

Gourmet December 2005



photo by: Romulo Yanes

yield: Makes 4 side-dish servings

active time: 25 min

total time: 25 min

3/4 cup finely chopped onion (1 medium)
5 tablespoons unsalted butter
1 (12-oz) package frozen butternut squash purée (sometimes called winter squash; 1 1/2 cups), thawed
2 1/2 cups water
2 cups whole milk
1 1/4 teaspoons salt
1/4 teaspoon black pepper
3/4 cup instant polenta
1 oz finely grated Parmigiano-Reggiano (1/2 cup)

Cook onion in 3 tablespoons butter in a 10-inch heavy skillet over moderate heat, stirring, until very soft, about 8 minutes. Stir in squash and cook, stirring occasionally, 2 minutes.

Bring water, milk, salt, and pepper to a boil in a 4-quart heavy pot. Add polenta in a thin stream, whisking. Cook polenta at a bare simmer, stirring with a long-handled whisk and turning down heat as needed to prevent spattering, 5 minutes.

Stir in squash mixture and cook, stirring, 3 minutes. Remove from heat, then stir in cheese and remaining 2 tablespoons butter. Serve immediately.

Butternut Squash and Cannellini Soup with Bacon

Bon Appétit February 2003

yield: Makes 4 main-course servings

2 thick bacon slices, chopped
1 1/2 cups chopped onion
6 garlic cloves, minced
3 cups low-salt chicken broth
4 cups 3/4-inch cubes peeled butternut squash (from one 1 3/4-pound squash)
3 15-ounce cans cannellini (white kidney beans), undrained
1 14 1/2-ounce can diced tomatoes in juice, drained
1 teaspoon chopped fresh rosemary

Sauté bacon in heavy large pot over medium heat until crisp, about 4 minutes. Transfer to paper towels to drain. Add chopped onion and garlic to drippings in pot; sauté until golden, about 10 minutes. Add chicken broth; bring to boil. Stir in butternut squash, 1 can cannellini with liquid, drained tomatoes, and fresh rosemary. Puree remaining 2 cans cannellini with liquid in processor until smooth; add to soup. Cover and simmer until butternut squash is tender and flavors blend, about 15 minutes. Season soup with salt and pepper. (Bacon and soup can be made 1 day ahead. Wrap and chill bacon. Chill soup uncovered until cold, then cover and keep refrigerated. Rewarm bacon and soup separately before serving.)

Ladle soup into bowls. Garnish with chopped bacon and serve.

Crunchy Fried Green Tomatoes with Fresh Tomato Salsa

Gourmet August 1998

yield: Serves 4 as a first course

Paired with homemade salsa, these old-fashioned fried green tomatoes get a nineties update.

2 pounds green (unripe) tomatoes (about 4 medium)
1/2 cup all-purpose flour
1 teaspoon salt
1 teaspoon sugar
3/4 teaspoon cayenne
1 large egg
1 tablespoon milk
5 cups cornflakes (about 6 ounces)
1/2 stick (1/4 cup) unsalted butter
1/4 cup vegetable oil

Accompaniment: fresh tomato salsa

Preheat oven to 375°F.

Cut twelve 1/2-inch-thick slices from tomatoes. In a shallow bowl whisk together flour, salt, sugar, and cayenne. In another shallow bowl whisk together egg and milk. In a third shallow bowl coarsely crush cornflakes with hands.

Working with 1 tomato slice at a time, dredge in flour, shaking off excess, and dip in egg, letting excess drip off. Coat slices with cornflakes, pressing them to adhere, and arrange slices in one layer on a baking sheet.

In a 12-inch nonstick skillet heat 1 tablespoon butter and 1 tablespoon oil over moderate heat until foam subsides and fry 3 tomato slices until golden brown, about 3 minutes on each side. (Be careful not to let cornflakes burn.) Transfer tomatoes to paper towels to drain. Fry remaining tomato slices in remaining butter and oil in same manner. On another baking sheet arrange drained tomato slices in one layer. Bake tomatoes in middle of oven until tender and hot, about 4 minutes.

Serve tomatoes topped with salsa.

Green Tomato Soup

Gourmet September 2004



photo by: Romulo Yanes

yield: Makes 4 to 6 servings

active time: 25 min

total time: 45 min

We love the flavor of Black Forest ham in this soup, but you can use any variety of ham, or even kielbasa, smoked turkey, or bacon. A dollop of sour cream rounds out the acidity of the tomatoes.

2 tablespoons extra-virgin olive oil
2 oz thinly sliced Black Forest ham, chopped (1/2 cup)
1 1/2 cups thinly sliced scallions (from 1 bunch)
1 tablespoon chopped garlic (2 cloves)
1 Turkish or 1/2 California bay leaf
2 lb green unripe tomatoes, chopped
1 cup low-sodium chicken broth
2 cups water
1/2 teaspoon salt
1/4 teaspoon black pepper
Garnish: sour cream (optional)

Heat oil in a 3-quart heavy saucepan over moderate heat until hot but not smoking, then cook ham, stirring occasionally, until beginning to brown, 1 to 2 minutes. Add scallions, garlic, and bay leaf and cook, stirring occasionally, until scallions are tender and lightly browned, 6 to 8 minutes.

Add tomatoes, broth, water, salt, and pepper and simmer, partially covered, until tomatoes are tender, 15 to 20 minutes. Discard bay leaf and season soup with salt and pepper.

Baked Yams with Ginger-Molasses Butter

Bon Appétit October 2004



photo by: Lisa Hubbard

yield: Makes 6 servings

1/2 cup (1 stick) unsalted butter, room temperature
3 tablespoons (packed) golden brown sugar
1 tablespoon mild-flavored (light) molasses
1/2 teaspoon ground ginger
1/4 teaspoon ground cinnamon
Pinch of ground cloves
3 tablespoons minced crystallized ginger
6 8-ounce yams (red-skinned sweet potatoes), rinsed, patted dry

Mix first 6 ingredients in small bowl to blend. Stir in crystallized ginger. Season with salt and generous amount of pepper. (Can be made 3 days ahead. Cover; chill. Bring ginger-molasses butter to room temperature before using.)

Preheat oven to 350°F. Pierce yams in several places with fork; bake on rimmed baking sheet until tender when pierced with fork, about 50 minutes.

Cut lengthwise slit in each yam and press in ends to open top. Spoon 2 tablespoons ginger-molasses butter into each yam and serve.