

IN THE BAG
Potomac Vegetable Farms
August 17, 2009

Mini shares: sweet red or purple bell peppers, spaghetti squash, tomatoes (red, yellow, Aunt Ruby's German Green), basil, beets, garlic, eggplant

Regular: sweet red peppers, spaghetti squash, tomatoes (red, yellow, Aunt Ruby's German Green), basil, beets, garlic, eggplant, beans

Robust: sweet red peppers, spaghetti squash, tomatoes (red, yellow, Aunt Ruby's German Green), basil, beets, garlic, eggplant, Juliet mini-romas, beans

Gazpacho (thanks to long-time member Nell Hirsch)

| | |
|--|-------------------------------------|
| 1 small onion, peeled & quartered | 1/3 cup extra virgin olive oil |
| 2 large or 3 small cloves of garlic | Juice of 1 lime, or 2 Tbsp. bottled |
| 2 pounds ripe tomatoes | 1/2 cup chopped fresh parsley |
| 1/2 green pepper | 1/8 tsp cayenne pepper |
| 2 medium cucumbers, peeled and in chunks | Grating of black pepper |
| 2 celery stalks, in chunks | 1 tsp salt |
| 1 can (I use Campbell's) tomato juice | 1 Tbsp sugar |
| 1/4 cup balsamic vinegar | Splash of Tabasco |

Use food processor with the bottom blade. Blend a little tomato juice, the onion and the garlic. Add some veggies, and process until coarsely chopped. Remove mixture to a large bowl.

Place the rest of the veggies in the food processor. Add the liquid ingredients and seasonings to food processor with remaining tomato juice, and process. Pour into the large bowl and stir it all together. Chill.

Tomato-Nut Crunch (*The Washington Post*)

3/4 C. fine bread crumbs
3/4 C. ground walnuts or pecans
1/2 C. + 1 tsp. vanilla sugar (*see below)

Serves 6 (for dessert)

1/2 - 1 tsp. salt
4 Tbl. butter, divided
4 lge. tomatoes, peeled, cored, seeded, and cut into 1/4" slices

1. Preheat oven to 425. Have ready a lightly greased 9X13" baking dish.

2. In medium bowl, combine bread crumbs, nuts, salt, and ½ C. of vanilla sugar. Add 2 Tbl. of the butter that has been cut into small pieces and work in to mixture using your fingers or a fork, until mixture resembles coarse crumbs.

3. Place a single layer of tomato slices in the baking dish and top with a heavy dusting of the crumb mixture. Continue to alternate layers until all ingredients are used, ending with the crumb mixture. Bake for 15 min. or until a loose crust has formed, then use a spoon to cut the crumble into the tomatoes. Melt the remaining 2 Tbl. butter and drizzle it over the tomatoes; top with rest of vanilla sugar. Bake a few minutes more until sugar has melted. Cool slightly before serving.

*To make vanilla sugar, fill a small re-sealable container with sugar. Using a sharp knife, split a vanilla bean in half lengthwise and bury it in the sugar. Seal and set aside for at least 24 hours before using.

Tomato and Shallot Salad
(The Washington Post)

Serves 6

2 pints cherry tomatoes, halved through the stem ends
1/4 C. chopped basil leaves
2 shallots, shaved
2 Tbl. extra virgin olive oil

1 Tbl. balsamic vinegar
1 tsp. sea salt
6 grinds black pepper
1 tsp. sugar, optional

Combine all ingredients in a medium bowl and mix well. Cover and refrigerate at least 1 hour; up to 4 hours. Before serving, give the salad another toss and season to taste.

Tomato Sauce
(Vegetables, Williams-Sonoma Kitchen Library)

Makes about 1 cup

2 Tbl. olive oil
1 clove garlic, halved
6 plum tomatoes, halved lengthwise

1 tsp. dried oregano
½ tsp. dried mint

Warm the oil in a small saute pan over medium heat. Add rest of ingredients, cover, and cook for 5 min. Uncover, break up tomatoes with a wooden spoon, stir to mix well, re-cover, and simmer over low heat for 10 min. more. Using a wooden spoon, force the mixture through a sieve set over a small bowl. If serving hot, reheat gently. Sauce can be kept in the fridge for 5 days, loosely covered.

Moroccan Tomato Soup

serves 4

5 medium cloves garlic, smashed, peeled and minced

2-1/2 teaspoons sweet paprika

1-1/2 teaspoons ground cumin

large pinch cayenne pepper

4 teaspoons olive oil

2-1/4 pounds tomatoes, cored and cut into 1" pieces

1/4 cup packed chopped cilantro, plus more for garnish

1 tablespoon white-wine vinegar

2 tablespoons + 2 teaspoons fresh lemon juice

2 teaspoons kosher salt

4 stalks celery, diced

1. In a small saucepan, stir together the garlic, paprika, cumin, cayenne pepper, and olive oil. Place over medium heat and cook, stirring constantly for 5 min. Remove from the heat and set aside.

2. Pass the tomatoes through a food mill fitted with a large disk.* Stir in the cooked spice mixture, and then add the remaining ingredients. Add more salt as desired. Refrigerate until cold. Serve garnished with cilantro leaves.

* If you don't have a food mill, just peel the tomatoes and cut them into a small dice.

Spaghetti Squash with Tomatoes, Basil, and Parmesan

You can view the complete recipe online at:

<http://www.epicurious.com/recipes/food/views/12841>

Spaghetti Squash with Tomatoes, Basil, and Parmesan

a 3-pound spaghetti squash, halved lengthwise, reserving one half for another use, and the seeds discarded

2 tablespoons olive oil

1/4 cup shredded fresh basil leaves plus additional for garnish
1/4 teaspoon dried oregano
3 tablespoons freshly grated Parmesan
1 cup thinly sliced cherry tomatoes

In a glass baking dish arrange the squash half, cut side down, pour 1/4 cup water around it, and cover the dish tightly with microwave-safe plastic wrap. Microwave the squash at high power (100%) for 12 minutes, or until it is soft when pressed, and let it stand, covered, for 3 minutes. In a large bowl whisk together the oil, 1/4 cup of the basil, the oregano, and 2 tablespoons of the Parmesan, stir in the tomatoes, and season the mixture with salt and pepper. While the squash is still warm scrape it with a fork to form strands, add the strands to the tomato mixture, and toss the mixture until it is combined. Divide the mixture between 2 bowls, sprinkle the remaining 1 tablespoon Parmesan over it, and garnish it with the additional basil.

Gourmet

September 1990

- ## Spanish Gazpacho

- -
 - 1 egg
 - 2 cups chopped fresh tomatoes
 - 1/2 cup chopped bell pepper
 - 1/2 a small hot pepper, finely minced
 - 1 cup chopped cucumber, seeds removed
 - 1/2 cup finely chopped red onion
 - 1/2 cup olive oil
 - Juice of 1/2 lemon
 - 1/4 cup red wine or sherry vinegar
 - 1/4 cup finely minced flat-leaf parsley
 - 1 teaspoon dried oregano
 - 1 tablespoon Worcestershire Sauce
 - Pepper, coarsely ground
 - 2 cloves garlic, finely chopped
 - Salt
 - 1 46-ounce can tomato juice or V-8
 - 1/2 cup plain bread crumbs (optional)
-
- Garnish (optional): chopped parsley, minced red onion, chopped olives

Place egg in small pot of cold water, bring to boil, and let simmer for 10 minutes.

In a pot or large bowl, combine tomatoes, peppers, cucumber, red onion, olive oil, lemon juice, red wine vinegar, parsley, oregano, Worcestershire, and coarsely ground black pepper to taste. Stir.

Sprinkle garlic with a pinch of salt, and set in bowl.

When egg is finished cooking, run under cold water, remove shell, add to garlic and salt mixture, and mash together with fork.

Pour tomato juice into large pot or bowl with vegetables, and add garlic, egg, and salt mixture. Add bread crumbs if desired and stir so that they dissolve into liquid.

Taste for seasoning and add salt, pepper, and Tabasco to taste. Chill for at least 4 hours and serve. Garnish with chopped parsley, minced red onion, and chopped olives if desired.