

Principe Borghese [Tomatoes](#)  
Cherokee Purple Heirloom [Tomatoes](#)  
Portuguese [Kale](#)  
Walla Walla [Onions](#)  
[Watermelon](#)  
Red OR Gold [Chard](#)  
[Summer Squash](#) OR [Cucumbers](#)  
[Jalapenos](#)  
[Potatoes](#)  
[Basil](#)

**Disclaimer to the above vegetable list:** The list above is approximate. There may be differences in your box. We ask for patience and a sense of adventure with these boxes. Thank you!

**Storage: Tomatoes:** Store at room temperature on the counter, left open. Check your basket for split tomatoes and eat or use them right away as they attract flies. Do not refrigerate your tomatoes! They turn mushy. **Kale & Chard:** Remove any twisty ties/rubber bands, give a quick drink, and store in a plastic bag in the refrigerator. No coldest drawer. **Onions:** Remove twisty ties/rubber bands, then store in a plastic bag in the fridge. **Watermelon:** Melons can be stored in the fridge or on the counter. If left on the counter, they will continue to sweeten. They keep in the fridge, up to a week at least. I recommend letting melons come to room temperature before eating. They are sweeter that way. **Summer Squash & Cucumbers:** Store in a bag in the refrigerator. No coldest drawer. **Jalapenos:** Store in a plastic bag in the fridge. Good keepers. **Potatoes:** Leave them in the bag they come in and put them in the crisper drawer of your fridge – not the coldest drawer. **Basil:** I buck tradition and actually keep my basil in the fridge. Remove the twisty tie and rinse and shake gently, then store in a plastic bag in the fridge - preferably a warmer spot like an upper shelf away from the cold air vent. Keeps for about 3-4 days this way, sometimes longer.



Red Swiss Chard. Photo by Andy Griffin

A few recipes from Chef Jonathan Miller

#### Jalapeño Salsa

We all are familiar with the ubiquitous Pico de Gallo salsa that's found everywhere. But, when you have a bunch of jalapeños, you might try this one, my favorite fresh pepper salsa. The method of dry roasting vegetables on a *comal*, or heavy iron skillet, is an underappreciated Mexican technique. If you make this, be sure to use a *comal*, or a heavy, dry skillet, preferably cast iron, definitely NOT non-stick. Traditionalists can also use a molcajete to do the grinding of the salsa, but I go for speed and use a few pulses of my food processor to do the trick.

14 jalapeños  
2 tomatoes (or 3 plum tomatoes)  
1 small white onion  
dried oregano

Heat a *comal*, or heavy cast iron skillet and drop in the jalapeños. Dry roast them over high heat, turning as necessary, until they are browned all over and blistered well. This takes a little time and a little attention to them as you turn them from side to side. Cool, seed and devein them (keeping the charred skin), and roughly chop.

In the same *comal* or skillet, dry roast the tomatoes until blistered and charred all over.

Slice off a thick round from the onion, around a half inch thick, peel the outer layer of peel off, and dry roast the onion until blackened and softened, turning once to make sure both sides are charred. Roughly chop it.

Put the vegetables, the tomatoes, a generous pinch of dry oregano, about a quarter cup of water, and some salt in a food processor. Pulse quickly until you get a coarse salsa. Do not make this smooth. Taste and adjust seasoning if necessary.

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#### Chilled Summer Squash and Basil Soup

A light and basil-y soup, this is especially cool looking with green summer squash like zucchini, but is good with any variety. A nice change up for summer squash, and good for a hot day's lunch with some bread.

3-6 summer squash, halved lengthwise and sliced (you are looking for 6-7 cups of vegetable here)  
small handful basil leaves  
2-3 cups water, depending on your desired consistency  
2 T lemon juice  
yogurt of quality

Put the zucchini, basil, water, and a little salt in a pot and bring to a simmer. Simmer 10 minutes, then remove from heat and add the lemon juice. Cool slightly, then puree in a blender. Taste to adjust seasoning and chill until cold. Serve cold with a dollop of plain yogurt on top.

## Greek Hand Pies

This is a recipe I picked up from Food and Wine a few years back. It's a great little pastry, and easier than it may appear in print. The dough is particularly interesting with the addition of vinegar. I make this yearly now. Fun, and the kids like the presentation.

2 ¼ c flour  
¾ c water  
¼ c olive oil  
1 T red wine vinegar  
1 bunch scallions, chopped  
1 large bunch chard, chopped  
½ c fresh dill, chopped  
½ c fresh mint leaves, chopped  
3 T fresh oregano, chopped  
½ c feta, crumbled  
2 T parmesan, grated  
1 egg  
fry oil

Mix the flour with ¾ t of salt and make a well in the center. Add the water, the olive oil, and the vinegar and mix well until the dough comes together. It should be a little sticky. Knead it until it is smooth and no longer sticky, then wrap it and chill it for an hour.

While the dough chills, heat a large skillet and add a little olive oil. Sauté the scallions for a few minutes to soften them, then add the chard and cook over high heat until completely wilted, about 2 minutes. Add the herbs for just a minute, then transfer the greens to a colander to cool and drain. When cool, squeeze out any excess water, then transfer to a bowl and mix in the feta, parmesan, egg, and some salt and pepper. Taste and adjust seasoning.

Using a little flour, cut the dough into 4 pieces and roll into 8 inch disks. Mound a quarter of the filling on a half of each disk and fold the dough over to create a half-moon pie. Crimp to seal put on a tray.

Heat a quarter inch of oil in a large skillet until nearly smoking. Add the pie or pies (depending on how many fit in your skillet) and fry, turning only once, until the dough is a deep golden brown, 3-6 minutes depending on your pan and stove. Drain on towels and serve warm.

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## Braised Cucumbers

It's difficult not to eat great cucumbers just in the raw with some salt. I basically do only that with them since sourcing them is so tricky. But, if you want to try something different, I tried out a method while in Maine where you braise the cucumbers. I heard about it on a radio program and thought I'd try it, since I love anything with a little butter. Feel free to change the herb you use based on what you have available. I had a lot of dill in Maine, so I used that.

2 T butter  
1 small shallot, minced  
2 large cucumbers, halved and seeded, then cut into thick slices  
2 T dill

Heat a large saucepan and add the butter. Sauté the shallot briefly and then add the cucumbers with a couple tablespoons of water and some salt. Cover and braise for a few minutes until softened by not mushy. Remove to a serving bowl and sprinkle with the dill. Check for seasoning and finish with a little pepper. Serve warm.

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## [Recipes A-Z on our website](#)

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## Save the Dates: Tomato U-Picks in September!

Yes! Mark your calendars. We're planning a few tomato u-pick dates at our farm in Hollister next month.

**Saturday, September 10th**  
**Thursday, September 22nd**  
**Saturday, September 24<sup>th</sup>**

Cost will be \$0.75/lb for u-pick Principe Borghese, Cherokee purple, German Striped, Brandywine, Beefsteak, San Marzano & maybe a few other tomato varieties, depending on weather. We also expect to have padron peppers available for u-pick, too! All are tentative, assuming the weather and other things beyond our control cooperate. But the plants are looking good and we anticipate lots of wonderful fruit on the plants for you to harvest in September. Start collecting shallow boxes and crates (not too deep or your tomatoes will squish each other!), and those jars and preserving equipment, and plan your put up party! More details to follow in the coming weeks.