

# Two Onion Farm

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Week of August 14, 2011

**Paste tomatoes for sale.** We are offering paste (Roma) tomatoes for sale for canning or freezing. You can order these and receive them together with a vegetable delivery in August or early September. Read instructions on how to order online at:  
<http://www.twoonionfarm.com/PasteTomatoOffer.pdf>.

## Organic produce in this week's box:

Vegetable	Refrigerate?	Store In Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Basil	No	Yes	<1 wk	Store upright on countertop away from direct sun in vase or glass with water at bottom. Cover entire plant with inverted plastic bag.
Bean, Green	Yes	Yes	1 wk	
Cabbage	Yes	Yes	1 wk	
Carrot	Yes	Yes	2 wks	
Cucumber	Yes	Yes	1 wk	
Eggplant	Yes	Yes	1 wk	Not in all boxes
Garlic	No	No	2+ wks	
Green onion	Yes	Yes	1 wk	
Lettuce	Yes	Yes	1 wk	Summercrisp
Pepper	Yes	Yes	1 wk	White bell pepper
Summer squash	Yes	Yes	1 wk	
Tomato	No	No	<1 wk	Cherry and slicing tomatoes

All four recipes in this newsletter were contributed by members:

## Tzatziki

1 lb Greek yogurt  
3-5 cloves garlic, finely grated  
1 cucumber, deseeded and grated or finely chopped  
3 tablespoons olive oil  
2 tablespoons vinegar (or half vinegar and half lemon juice – sherry vinegar is good)  
salt-pepper

If you use regular yogurt, pour any liquid off first. Real greek yogurt will work best - Athenos Greek Yogurt is made the Greek way right in Wisconsin and it's terrific; Fage brand is also good.

Grate and drain the cucumber well. Mix the yogurt and the grated cucumber in a bowl. Add the finely grated garlic. Finally pour in the olive oil and vinegar alternately mixing with a mixer. Season to taste and serve "tzatziki" as an appetizer, with bread, crackers, or whatever you think might work.

## Eggplant Szechuan Style

2 medium eggplants (about 1 pound)  
1 1/2 tsp sesame oil  
6 Tbsp vegetable oil  
1 Tbsp chopped green onion  
1/2 Tbsp chopped ginger  
1/2 tsp minced garlic  
1/4 cup teriyaki sauce  
1 Tbsp Asian chili sauce  
1-2 tsp sugar

Remove stalk from eggplant. Without peeling, cut into thumb-size pieces (2-inches). Have all other ingredients within easy reach for stir frying.

Heat oil in skillet until very hot. Add eggplant, turn heat to low and stir fry until eggplant is soft, about 5 minutes. Add remaining ingredients and cook for 1-2 minutes. Serve over rice.

## Southwestern Confetti Salad

1 cup cooked brown rice  
1 cup fresh corn (if frozen, thaw it)  
1 cup coarsely chopped zucchini  
1 cup grated carrot  
1/2 cup diced plum tomato  
1/3 cup diced bell pepper  
1/4 cup chopped green onion  
2 Tbsp fresh lime juice  
1 Tbsp canola oil  
1 Tbsp minced seeded pickled jalapeno peppers  
1/2 tsp salt  
1/2 tsp chili powder  
1/4 tsp black pepper  
15 oz black beans, rinsed and drained

Combine ingredients, cover and chill at least one hour.

## Roasted Tomato Soup

3 lbs tomatoes, halved (or quartered if large)  
6 Tbsp olive oil  
3 Tbsp minced garlic  
1-1/2 Tbsp fresh chopped rosemary (or 1-1/4 tsp dried)  
1-1/2 Tbsp fresh chopped thyme (or 1-1/4 tsp dried)  
6 cups stock or broth  
6 Tbsp fresh basil

Preheat oven to 400 degrees. Place tomatoes cut side up on a baking and sprinkle with salt and pepper. Drizzle with 3 Tbsp of olive oil. Roast until brown and tender, about 1 hour. Cool slightly. Transfer tomatoes and juices to a food processor and process until slightly chunky. In a large pot, heat 3 Tbsp olive oil on medium high heat. Add garlic and sauté about 2 minutes. Stir in tomatoes, rosemary and thyme. Add stock, bring to a boil. Reduce heat and simmer for about 35 minutes. Stir in basil near end of cooking. Serve hot or cold.