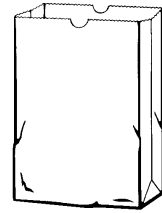


**IN THE BAG**  
**Potomac Vegetable Farms**  
**August 15-17, 2006**



In just eleven weeks, you have moved through a series of short seasons. A long time ago, you were eating piles of lettuce every week, and there were sugar snap peas, and some mysterious spring greens. The squash avalanche ended with the long run of extreme humidity – too much water in the air for too long. The vine crops like it hot and dry. But we are swimming in tomatoes, all colors and sizes. If you feel that you are getting too many tomatoes, you can always make a good sauce and store it in freezer bags. Make sure the bag is not too full and is flat when you freeze it so it doesn't take up too much freezer space. But be sure to stuff yourself with juicy tomato sandwiches because the tomato season often ends abruptly in September with cool nights.

**Sliced Tomatoes with Herbed Vinaigrette Sauce**  
*(The New York Times Cookbook)*

2 ripe, red tomatoes  
salt and freshly ground pepper  
1 tbl. red wine vinegar

3 tbl. olive oil  
1 tbl. finely chopped chives  
1 tbl. finely chopped parsley

Core the tomatoes. Slice tomatoes and arrange on a serving dish. Sprinkle with salt and pepper to taste. Blend remaining ingredients, adding salt and pepper to taste. Pour gently over the tomatoes and serve. Serves 4.

**Herbed Lemon-Buttermilk Dressing** (use as salad dressing and/or a dip for veggies)  
*(Cooking Light magazine)*

3/4 c. fat free buttermilk  
1/3 c. low-fat mayonnaise  
1 tbl. grated lemon rind  
1 tbl. finely chopped onion  
1 tsp. finely chopped fresh chives  
1 tsp. finely chopped fresh basil

1 tsp. finely chopped fresh thyme  
2 tsp. fresh lemon juice  
2 tsp. Dijon mustard  
1/2 tsp. coarse ground black pepper  
1/4 tsp. salt  
1 garlic clove, minced

Whisk together all ingredients until well blended. May be refrigerated in an airtight container for up to five days. Yield: 1-1/4 cups.

**Chilled Tomato and Basil Soup**  
(this can be made with all Potomac Vegetable Farms ingredients)

6 large, ripe juicy tomatoes, peeled  
3 T. olive oil  
2 cloves garlic, peeled  
1/4 cup diced yellow onions

salt  
pepper  
2 T. finely chopped fresh basil  
hot red pepper sauce (like Tabasco)

Place a strainer over a stainless steel bowl and use a sharp paring knife to cut tomatoes in half crosswise, holding them over the strainer. The seeds and juices will fall into the strainer. Set the tomato aside. Press the juices and pulp from around the seeds with a wooden spoon. Toss the seeds, keep the juice. Chop tomatoes.

In a large skillet, heat the oil. Add garlic and cook until barely brown. Add onion and cook until both are evenly browned, just a few minutes. Add tomatoes, pinch of salt and pepper, and cook, stirring, for a minute. Add reserved tomato juice, a little more salt and the basil. Remove the skillet from heat and let cool to room temperature.

In a blender or food processor, pulse the mixture just enough to blend to a soup consistency. No more than ten times. Taste and adjust the seasoning, adding hot sauce if desired. Cover and refrigerate until chilled through.

### **Perfect Garlic Bread** *(Gourmet Magazine)*

2 tsp. finely chopped garlic  
½ stick unsalted butter, softened  
1 Tbl. extra virgin olive oil

2 Tbl. finely chopped flat-leaf parsley  
1 (15 X 3½ ") loaf Italian bread  
(1 Tbl. basil)

1. Preheat oven to 350.
2. Mince and mash garlic to a paste with 1/4 tsp. salt using a heavy knife. Stir together butter and oil and garlic paste in a bowl until smooth, then stir in parsley.
3. Without cutting completely through bottom, cut bread diagonally into 1" slices with serrated knife, then spread garlic butter between the slices.
4. Wrap loaf in foil and bake in middle of the oven 15 min. Open foil and bake 5 min. more.
5. For a brighter flavor, substitute 1 Tbl. finely chopped fresh basil for 1 Tbl. parsley.

From CSA member M. J. Prest: "I made this over the weekend and couldn't keep plates full -- it's like an **adult mac 'n cheese with veggies and herbs:**"

10 bacon slices, cut crosswise into 1-inch pieces (can substitute vegetarian equivalent, or just use oil)  
1 red onion, chopped  
1 1/2 cups vermouth (or white wine)  
12 oz rotini  
1 large or 2 medium zucchini, halved lengthwise and sliced into 1/2-inch-wide pieces  
12-16 cherry tomatoes, halved  
1/4 cup chopped fresh oregano  
1/4 cup chopped fresh basil  
4 oz soft fresh goat cheese

Cook bacon in heavy large skillet over medium-high heat until brown and crisp. Transfer to paper towels and pour off all but 3 tbs of bacon drippings. Add onion and saute for 3 minutes. Add vermouth and boil until reduced by one-third, about 3 minutes.

Cook pasta in boiling salted water for 4-5 minutes until it's slightly underdone. Add zucchini and boil, about 2 minutes later. Drain.

Add pasta, zucchini, bacon, tomatoes, and herbs to the onion in the skillet. Toss until sauce coats pasta. Add cheese and toss until it melts, about 2 minutes. Season with salt and pepper.