

In the Bag

August 11, 2009

Mini: tomatoes, Juliet mini-roma tomatoes, basil, parsley, potatoes, peppers, onions

Regular: tomatoes, Juliet mini-roma tomatoes, basil, parsley, peppers, onions, chard

Robust: tomatoes, Juliet mini-roma tomatoes, basil, parsley, potatoes, peppers, onions, potatoes

There is a theme here this week: tomato celebration. Enjoy. The Juliets are fine raw, but are especially good in cooked recipes because they are so firm and meaty.

You will also notice the basil bunch being markedly smaller. A dread disease that we had for the first time last season has already made its come back this year (botrytis). We think that means no more basil in about 1-2 weeks!! so we're rationing what's left and unaffected. Sorry.

Pesto Dip

One can drained and rinsed chick peas
1/3 to 1/2 cup coarsely chopped basil
1 to 3 tablespoons fresh lemon juice
1 tablespoon + 1 teaspoon olive oil
1 large clove garlic
1/2 teaspoon salt

Process all these together until fairly smooth and let stand at room temperature, covered, for 2 to 3 hours to let the flavors blend. Serve with pita wedges.

Pasta Fresca

4 cups chopped ripe tomatoes
6–8 basil leaves
1 large clove garlic, minced or pressed
salt and fresh pepper

1 lb. butterfly or fusilli pasta
½ lb. fresh mozzarella, cut into cubes
grated Parmesan (optional)

Bring large pot of water to rapid boil. Cook pasta. Set aside one cup of chopped tomatoes and 2 of the basil leaves. In a blender or food processor, puree the remaining tomatoes and basil with garlic and olive oil until smooth. Add salt and pepper to taste. Cut reserved basil leaves into thin strips. Drain pasta and toss with mozzarella immediately. Add sauce, mix well. Top with reserved tomatoes and basil and grated parmesan if desired. Serve immediately.

Lemon Orzo Salad with Zucchini and Fresh Herbs

1 cup orzo
2 small zucchini, diced
1 cup finely chopped parsley
¼ cup finely chopped fresh mint
grated rind of one lemon
3 T. lemon juice
3 T. extra-virgin olive oil
salt and pepper

Cook orzo until tender but firm, drain, rinse. **Tomato Basil Concasse** (use this as a salsa, or as a sauce over hot pasta)

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(*Gourmet* magazine)

2 large tomatoes, seeded and chopped	2 tsp. extra virgin olive oil
1 tsp. red wine vinegar	salt and pepper to taste
½ c. finely chopped fresh basil leaves	

In a bowl, combine the tomatoes, oil, vinegar, salt and pepper. Then stir in the basil. Chill if using as a salsa or a side dish.

Feta-Basil Sandwiches

(*Cooking Light* magazine)

- 1 c. (4 oz) crumbled feta cheese
- 1/4 c. chopped fresh basil
- 1/4 c. fat-free mayonnaise
- 1/4 tsp. freshly ground black pepper
- 8 slices of firm, hearty white bread, toasted
- 8 (1/4-inch thick) slices tomato

Combine first 4 ingredients, tossing with fork until well mixed. Spread about 2-1/2 T. of mixture onto each of 4 bread slices; top each with 2 slices tomato and one slice bread. Serves 4.

Roasted Eggplant and Garlic Salad with Tomatoes

(*Bon Appetit*, June 1998)

- 1 large eggplant, peeled, cut into 1-inch pieces
- 2 tablespoons olive oil
- 8 large garlic cloves, peeled

- 1 basket cherry tomatoes, halved
- 1/4 cup chopped onion
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh dill
- 2 tablespoons red wine vinegar

Preheat oven to 350°F. Place eggplant in 13 x 9 x 2-inch roasting pan. Drizzle oil over; toss to coat. Roast 20 minutes. Add garlic; continue to roast until eggplant and garlic are tender, stirring occasionally, about 25 minutes longer. Remove from oven. Cool slightly. Finely chop garlic cloves. Transfer eggplant and garlic to medium bowl. Mix remaining ingredients into eggplant mixture. Season with salt and pepper. Cool to room temperature. (Can be made 2 hours ahead. Let stand at room temperature.) Serves 4.

Coriander & Cumin Broiled Eggplant

Serves 2

(*Gourmet* magazine)

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| 1/2 large eggplant | 1 tsp. ground cumin |
| 1/4 C. packed fresh cilantro | 1/2 tsp. ground coriander seeds |
| 2 Tbl. extra-virgin olive oil | A pinch cinnamon |
| 1 Tb;. Fresh squeezed lemon juice | |

Preheat broiler and lightly oil a baking pan. Cut eggplant into 1/4»-thick slices. Chop cilantro and in a bowl stir together with remaining ingredients, and salt and pepper to taste. Brush cilantro mixture on both sides of eggplant slices and transfer to baking pan. Broil eggplant 5 to 6 inches from heat until golden and cooked through, about 10 min.