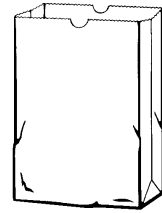


**IN THE BAG**  
**Potomac Vegetable Farms**  
**August 22-24, 2006**



I don't know what you've been doing with all your basil this summer, but if you haven't put much pesto in the freezer, I would suggest you do it soon. The nights will start to get cool imminently, and basil is the first casualty. You can make pesto out of parsley, or arugula, or cilantro, even spinach. But the classic pesto is made with pine nuts, garlic, basil, olive oil, salt, and possibly Parmesan cheese. It is SO simple to make and freeze, and you will be delighted to find a summer feast in your freezer in February. Freeze it in ice cube trays or little plastic yogurt cups. Leave the cheese out to add later. Pop the cubes out of the tray and store them in Zip-Loc bags.

½ cup pine nuts (or walnuts or pecans)  
4 to 6 cloves garlic  
4 cups shredded basil leaves (Thai basil works too)  
1 cup olive oil (or less)  
1 cup grated Parmesan or romano cheese (optional)  
salt

Blend the first four ingredients in a food processor. Transfer the mixture to a bowl and stir in the cheese. Add salt to taste. Store in refrigerator for up to a week. Eat on hot pasta, or English muffins in the morning. Use in homemade salad dressing.

**Gazpacho** (thanks to long-time member Nell Hirsch)

1 small onion, peeled & quartered	Juice of 1 lime, or 2 Tbsp. bottled
2 large or 3 small cloves of garlic	½ cup chopped fresh parsley
2 pounds ripe tomatoes	1/8 tsp cayenne pepper
½ green pepper	Grating of black pepper
2 medium cucumbers, peeled and in chunks	1 tsp salt
2 celery stalks, in chunks	1 Tbsp sugar
1 can (I use Campbell's) tomato juice	Splash of Tabasco
¼ cup balsamic vinegar	
1/3 cup extra virgin olive oil	

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)*

Serves 6 (for dessert)

¾ C. fine bread crumbs  
¾ C. ground walnuts or pecans  
½ C. + 1 tsp. vanilla sugar (\*see below)

½ - 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.

**Long-Cooked Tomato & Basil Sauce**  
*(Dean and Deluca Cookbook)*  
(takes a long time to make, but a great sauce)

(Enough for 1½ lbs. pasta)

2 Tbl. olive oil  
10 cloves garlic, coarsely chopped  
1 lge. yellow onion, diced  
5 lbs. plum tomatoes, coarsely chopped  
2 bay leaves

3 whole sprigs rosemary (1 Tbl. dried)  
3 whole sprigs thyme (2 tsp. dried)  
1 Tbl. coarse salt  
1 tsp. fresh ground black pepper  
1 C. packed basil, cut into strips

1. Heat oil in lge. kettle over moderate heat, add garlic and onion, and cook until softened, about 5 min. Add all other ingredients except basil, and cook over low heat covered, stirring occasionally, for 2 hours. Remove cover and cook gently for 3 more hours. Remove bay leaves.

2. Pass sauce through a food mill or fine sieve to remove tomato skins, then return to pot. Cook for one more hour over moderately high heat until reduced by about one third. Adjust seasoning. Add basil and toss with warm pasta. Serve immediately.

