



Siskiyou Sustainable Cooperative CSA: What's in Your Box?

Recipe Page for July 23rd

Salad Mix- Barking Moon Farm and Seven Seeds Farm

Carrots- Wolf Gulch Farm and White Oak Farm

Potatoes - L&R Family Farm, Dancing Bear Farm and White Oak Farm
-large shares receive some fingerlings- see recipe below

Tomatoes- Wandering Fields

Lettuce - Barking Moon Farm and Dancing Bear Farm

Scallions- Seven Seeds Farm and Dancing Bear Farm

Onions- White Oak Farm

Zucchini – L&R Family Farm and Barking Moon Farm

Beets- L&R Family Farm and Barking Moon Farm

Broccoli for small shares- Full Bloom Farm

Cabbage for large shares- Full Bloom Farm

Cauliflower for large shares- Full Bloom Farm

Green beans for large shares- Wandering Fields

Beet Roesti with Rosemary

1 tablespoon butter	1 bunch beets, peeled and grated
2 tablespoons flour	1 teaspoon kosher salt
1 teaspoon fresh rosemary, chopped	

Melt butter in large skillet over medium high until just starting to brown. Mix remaining ingredients in medium bowl, combining well. Transfer to skillet in four piles. Use spatula to shape round patties from each pile, flatten until quite thin. Let cook about 5 minutes, pressing occasionally, until bottom is crisp. Turn over and repeat. Serve immediately topped with dollops of sour cream and additional chopped rosemary.

Cauliflower with Green Beans and Ginger- for large shares

1/2 teaspoon cumin seeds	1/2 teaspoon yellow mustard seed
2 tablespoons olive oil	1 onion, chopped
1 head cauliflower	8 ounces green beans, ends snapped off
2 cloves garlic, minced	1 teaspoon finely minced fresh ginger
Salt and pepper	Large pinch dried red chili flakes

Toast the cumin seeds and yellow mustard seeds in a small skillet over medium heat until very fragrant. It should take just a few minutes. Meanwhile, remove the florets from the base of the cauliflower. Chop into 1/2 inch pieces. Pour the oil into a large skillet over medium-high heat. Add the onion and cook for about a minute. Then add the cauliflower and green beans and cook, without stirring for 4 minutes or until nicely browned. Stir, cook 7 minutes more, stirring occasionally. Turn the heat on low, and cook for 3 minutes. Add the garlic, ginger, red chili flakes and cook for 1 minute. Season with salt and pepper and serve.

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