



# Newsletter

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www.sunnysidecsa.com  
(718) 670-7354

Written by Sarah Miller

*Wanna contribute something?*  
contact [newsletter@sunnysidecsa.com](mailto:newsletter@sunnysidecsa.com)

## Produce list

*[Note: This is the most up-to-date list, but we may not get all of these items at our pickup]*

**Lettuce** 3 small heads

**Cucumbers** 2 pieces

**Cantaloupe Melon** 1 piece

**Baby Watermelon** 1 piece

**Sweet Corn** 4 pieces

**Green Beans** .75 lb bag

**Tomatoes** 10 pieces

### FRUIT SHARE

**Nectarines** 1 bag

**UFO Peaches** 1 bag

Peaches & Nectarines should be removed from the plastic bag and allowed to ripen in a paper bag, or out in the open air. If you leave them in the plastic, they will rot before they ripen.

*More info on the share and recipes are available at:  
<http://goldenearthworm.com/newsletter.htm>*

## CSA News

Fellow members –

Lots of tomatoes this week – check out the recipes on the back, and give us any more you may have!

Our big, exciting news is the Farm Aid raffle. Next to this newsletter you should see a pile of entries for our raffle – fill one out for your chance to get free tickets to the Farm Aid concert here in New York City in September!

Good luck – and by the way, remember that the newsletter is always posted on the website for you to check out, too.

*Guten appetit,*

Sarah

## This week's recipe

### PROVENCAL OVEN-ROASTED TOMATO SAUCE

olive oil for brushing pans  
1 head garlic  
4 pounds vine-ripened red tomatoes (about 10 medium)  
1 tablespoon fresh rosemary leaves  
1 tablespoon fresh thyme leaves  
3 tablespoons fresh orange juice, or to taste

Preheat oven to 450°F. and lightly brush 2 shallow baking pans with oil. Separate garlic head into cloves, discarding loose papery outer skin but keeping skin intact on cloves, and wrap in foil, crimping seams to seal tightly. Cut tomatoes into 1/2-inch-thick slices and arrange in one layer in baking pans. Sprinkle 2 teaspoons each of rosemary and thyme evenly over tomatoes and season with salt and pepper.

Put foil-wrapped garlic in one of baking pans with tomatoes and roast garlic and tomatoes in upper and lower thirds of oven, switching position of pans halfway through roasting, about 35 minutes total, or until garlic is tender and tomatoes are slightly charred. Unwrap garlic and cool slightly. Peel skins from each clove and force pulp with warm tomatoes and herbs through a food mill fitted with small disk into a bowl.

Finely chop remaining teaspoon rosemary and remaining teaspoon thyme and stir into sauce with orange juice. Season sauce with salt and pepper and reheat if necessary. Sauce keeps, covered and chilled, 4 days or, frozen, 4 months. Reheat sauce over low heat and reseason with orange juice, salt, and pepper.

## Ratatouille

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4 large tomatoes  
6 tbsp olive oil  
2 medium onions, sliced  
1 eggplant, halved and finely sliced  
5 small zucchini, halved and slice ¼ inch thick  
3 large bell peppers, seeded and cut into thin strips  
2 garlic cloves, minced  
1 generous teaspoon coriander seed, pounded  
2-3 tsp basil or parsley

Skin the tomatoes: plunge them into boiling water for a few minutes and slip the skins off. Then halve them, scoop out the seeds, and cut each hollow half in two.

Heat the olive oil in a heavy-bottomed wide pot. Put the onions in and cook until they're soft, but not brown. Then add the eggplant, cook for a minute or so, then add the zucchini, stir in for a few minutes, then add the pepper and garlic. Add more oil if the pan seems dry.

Cover the pot and cook on low for 40 minutes; make sure it's on low, and the bottom isn't burning. Now add the tomatoes, coriander, and salt and pepper if you wish. Cook for another 30-40 minutes, until all the vegetables are soft, but not mushy. Stir in the basil and parsley, and serve hot or cold.

## Instant Tomato-Ricotta 'Soup' With Capers

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2 fat ripe tomatoes (about 1 pound), cored and cubed  
2 tablespoons extra virgin olive oil  
1 1/2 tablespoons fresh chopped basil  
Large pinch coarse sea salt (fleur de sel is a good choice)  
1/2 cup top-quality ricotta, lightly broken into clumps  
2 teaspoons capers.

In a medium bowl combine tomatoes, oil, basil and salt. Let sit 5 minutes. Gently scatter ricotta on top. (Do not stir in.) Garnish with capers, and serve.

## Pan Con Tomate

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4 thick slices country-style bread, toasted and still hot  
1 fat garlic clove, halved  
Good-quality extra virgin olive oil  
Coarse sea salt  
1 large tomato, halved crosswise  
Sliced tomatoes for serving, optional.  
Rub bread with garlic halves. Drizzle slices with oil, and sprinkle with salt. Rub tomato cut side down on toasted bread, generously squeezing insides out as you go. Sprinkle with additional salt, and top with additional slices of tomatoes if desired.  
Yield: 4 servings.

## Baked Stuffed Tomatoes With Goat Cheese Fondue

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2 to 3 large firm tomatoes, or 4 to 6 small firm ones  
Kosher salt  
3 tablespoons mascarpone  
3 tablespoons goat cheese, at room temperature  
1 tablespoon unsalted butter  
1 tablespoon extra virgin olive oil  
2 garlic cloves, finely chopped  
2 anchovies, finely chopped  
1/4 cup panko or other coarse bread crumbs  
Freshly ground black pepper, to taste.

1. Preheat oven to 500 degrees. If necessary, slice a very thin layer off bottoms of tomatoes so they will stand upright. Core tomatoes, and carve them out, stopping about about 3/4 inch from bottom and sides. (Do not remove too much, or tomato will collapse when baked.) Season inside of each tomato with salt. In a small bowl, stir together mascarpone and goat cheese.
2. To prepare topping, melt butter with oil in a medium skillet over medium-high heat. Add garlic and anchovies, and cook, stirring, 30 seconds. Stir in bread crumbs, and sauté 2 minutes more. Season with pepper.
3. Fill each hollow with mascarpone mixture. Top generously with bread crumbs. Transfer tomatoes to a baking sheet, and bake until they are slightly blistered and the tops are golden, about 10 minutes.

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Attributions:

Ratatouille is adapted from 'How to Eat,' by Nigella Lawson, 2000.

'Soup,' 'Stuffed Tomatoes' and 'Pan' are from *The New York Times*, Aug. 22, 2007.