

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/1/15 & 9/4/15

Ratatouille

- 1 C crushed tomatoes
- 1 T extra virgin olive oil
- 1/4 tsp. apple cider vinegar
- 1 tsp. minced garlic
- 1 T fresh basil, sliced (3-4 large leaves),
plus more for garnish
- 1 tsp. herbs de Provence spice mix
- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. chili powder
- 1 medium sweet or red onion, sliced
- 1 large zucchini, sliced (about 1-1/2 C)
- 1 large Japanese eggplant, sliced (about 3 C)
- 3 large roma tomatoes, sliced (about 3 C)

Preheat the oven to 350°F. Lightly grease a 6"x9" baking dish and set aside.

In a medium mixing bowl, combine the crushed tomatoes, oil and vinegar. Stir in the garlic, basil, herbs de Provence, salt, pepper, and chili powder.

Pour the tomato mixture into the prepared baking dish and smooth it into an even layer on the bottom of the pan.

Stack the veggie slices in alternating patterns (e.g.: onion, zucchini, eggplant, tomato; repeat) and place them on their side in the pan, leaning against the edge of the pan. Repeat until you've formed a couple of rows of veggies, filled the pan, and used up all of the veggie slices.

Optionally, spray or brush the exposed tops of the veggies with oil to encourage browning in the oven.

Bake for about an hour, until the tomato sauce at the bottom is bubbling and the veggies are tender.

Garnish with additional chopped fresh basil before serving (optional). Serve hot or cold.

<http://acleanbake.com>

Heirloom Tomato Tart

Black pepper parmesan pastry:

- 1 1/4 cups all-purpose flour
- 3/4 stick (6 T) cold unsalted butter, cut into 1/2-inch cubes
- 2 T cold vegetable shortening
- 2 T freshly grated parmesan
- 1/2 tsp. black pepper
- 1/4 tsp. salt
- 2 to 4 T ice water

Filling:

- 3/4 lb. fresh mozzarella (not unsalted), very thinly sliced
- 1/2 cup pesto
- 2 lb. mixed heirloom tomatoes, sliced 3/4 inch thick
- Special equipment: pie weights or raw rice

Make pastry: Blend together flour, butter, shortening, parmesan, pepper, and salt in a bowl with your fingertips or a pastry blender (or pulse in a food processor) until mixture resembles coarse meal with some roughly pea-size lumps. Drizzle 2 T ice water over and gently stir with a fork (or pulse in food processor) until incorporated.

Gently squeeze a small handful: If it doesn't hold together without falling apart, add more water, one tablespoon at a time, stirring (or pulsing) after each addition until

incorporated, continuing to test. (Do not overwork dough, or it will become tough.)

Turn out dough onto a work surface and divide into 2 portions. With heel of your hand, smear each portion once in a forward motion to help distribute fat. Gather both portions of dough into 1 ball, then pat into a disk. Chill, wrapped in plastic wrap, until firm, about 1 hour.

Preheat oven to 375°F. Roll out dough on a lightly floured surface into a 12-inch round and fit into a 9-inch round tart pan with a removable rim. Roll rolling pin over top of pan to trim dough flush with rim. Lightly prick tart shell all over with a fork.

Line shell with foil and fill with pie weights or rice. Bake in middle of oven 20 minutes. Carefully remove foil and weights and bake until golden, about 15 minutes more. Cool in pan on a rack.

Fill tart shell: Remove side of pan and slide shell onto a platter. Arrange one third of mozzarella in bottom of shell and drizzle with one third of pesto. Arrange one third of tomato slices, overlapping, on top of cheese. Season with salt and pepper. Repeat layering twice.

Note: Tart shell can be made 1 day ahead and kept, covered, at room temperature.

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UCSC Farm
Community Supported Agriculture
Fourteenth Harvest: 9/2/14 & 9/5/14

Stir-Fried Egg and Tomato

Serves 4

- 6 large eggs
- 2 T vegetable oil, divided
- 1/2 teaspoon salt
- 2 scallions, finely chopped (reserve some chopped greens for garnish)
- 4 medium tomatoes (about 1 pound), each cut into 6 wedges
- 1 teaspoon sugar
- Accompaniment: white rice

Beat eggs with salt until smooth but not frothy. Heat 1 tablespoon oil in a 12-inch nonstick skillet over medium-high heat until hot. Add eggs and cook, undisturbed,

just until a thin film of cooked egg forms on bottom of skillet but most of eggs are still runny, 5-10 seconds. Immediately scrape eggs into a bowl. Wipe out skillet.

Heat remaining tablespoon of oil in skillet over medium-high heat until hot. Add scallions and stir-fry until just softened, about 30 seconds. Add tomatoes and cook, stirring and turning occasionally, until juices are released and tomatoes are slightly wilted but still intact, 4-6 minutes. Sprinkle sugar and pinch salt over tomatoes and stir to combine. Return eggs to skillet and cook, stirring occasionally, until eggs are just cooked through. Serve sprinkled with reserved scallion greens.

www.epicurious.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Twelfth Harvest: 8/19/14 & 8/22/14

Heirloom Tomato Tart with Basil and Gruyere Cheese

- 1 unbaked single pie crust
- 2-1/2 pounds assorted heirloom tomatoes
- 2 teaspoons salt
- 1 cup chopped sweet onion
- 1-3/4 cups grated Gruyere cheese
- 1/2 cup grated Parmesan cheese
- 3/4 cup mayonnaise
- 1/3 cup basil chopped
- 1 tablespoon chopped fresh thyme
- 1/4 teaspoon pepper
- 1 egg, lightly beaten

Place the crust in a 9" fluted tart pan with 2" sides and a removable bottom. Press dough into pan. Trim excess dough along edges. Refrigerate for 30 minutes while preparing the filling.

Filling: Slice tomatoes into 1/4" slices and remove seeds, if desired. Lay slices on triple thickness paper towels and sprinkle with one teaspoon of salt.* Let sit for

30 minutes. Flip and let them drain from the other side for at least 15 minutes.

In a small bowl combine the Gruyere and Parmesan cheeses, mayonnaise, basil, thyme, 1/2 teaspoon salt, freshly ground black pepper, and one lightly beaten egg.

To assemble pie: Preheat oven to 425°F.

Pat tomato slices with paper towel to remove excess moisture. Add minced onion to bottom of pie crust. Top onion with 1/3 of the cheese mixture. Layer 1/3 of the tomatoes over cheese mixture. Top tomatoes with 1/3 of cheese mixture. Repeat with another layer of tomatoes and cheese mixture. Arrange the last tomatoes on top of pie in an overlapping pattern. Place pie on baking sheet and bake for 40-45 minutes. Cool completely before cutting. Serve at room temperature.

***Note:** If you take the time to draw the water out of the tomatoes your tart will be firm and easy to slice and the crust will stay flaky, not soggy.

www.theeggfarm.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifteeth Harvest: 9/10/13 & 9/13/13

Fresh Tomato Sauce with Basil

3 lbs. ripe tomatoes, quartered
3 T chopped basil
salt and freshly milled pepper
2 T extra virgin olive oil or butter

Put the tomatoes in a heavy pan with the basil. Cover and cook over medium-high heat. The tomatoes should yield their juices right away, but keep an eye on the pot to prevent scorching. When the tomatoes have broken down after about 10 minutes, pass through a food mill. Return the sauce to the pot and cook over low heat, stirring frequently to thicken. Season with salt and pepper, and stir in the oil.

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifteeth Harvest: 9/10/13 & 9/13/13

Sauteed Garlic & Tomato Lentil Salad

1 cup dry green (brown) lentils
1/2 cup dry light bulgur (light refers to the coarseness of the grain)
3-4 cups fresh tomatoes, chopped
6-8 cloves garlic, minced
2 tablespoons olive oil
1/2 cup parsley, very finely chopped
1/4 cup citrus/vinaigrette dressing (ex. lemon tarragon dressing)
salt and pepper to taste
fresh lemon juice to taste

Submitted by CSA Member Judith Scott

Cook the lentils and the bulgur according to directions, using vegetable broth instead of water. When cooked, combine and set aside.

Saute the tomatoes, garlic, and olive oil over low heat for 15 minutes or until the tomatoes and garlic are soft and fragrant. Remove from heat. Add the lentils, bulgur, and parsley to the pan and stir to combine.

Season with dressing, salt and pepper, and lemon juice. Serve hot or cold.

NOTE: Oil or vinegar-based sauces also work as a dressing.

Source: pinchofyum.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifteeth Harvest: 9/10/13 & 9/13/13

Easy Tomato Sauce with chunks & skins

2-3 lbs. fresh flavorful tomatoes, quartered
1/2 to 1 fresh onion, diced
2 T butter or olive oil
6 Italian basil leaves, cut in ribbons
red wine (optional)

In a heavy bottomed sauce pan, saute onion in butter or olive oil. After the onions are translucent, salt to taste. Add tomatoes and basil, 1/3 cup red wine (optional), and simmer without a lid for 20 to 25 minutes, stirring regularly.

For a more refined sauce, skip the onions, and pass through a food mill to remove skins and seeds.

Deborah Madison's Vegetarian Cooking for Everyone

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/27/13 & 8/30/13

Tomato Jam

1 pound tomatoes, chopped and cored
1/2 cup sugar
2 tablespoons lime juice
2 teaspoons lime zest
1/4 teaspoon ground cinnamon
1/4 teaspoon allspice
1/2 teaspoon cumin
1/2 teaspoon sea salt
1/2 teaspoon ground black pepper
1 or 2 dried chiles de arbol, crumbled
Pinch of chipotle powder

Yields 1 pint

Combine all the ingredients in a pan, bring to a boil and then simmer, stirring often until tomatoes have dissolved and jam is thick and glossy, about 45 minutes. Pack jam into a sterilized container. Keeps in the refrigerator for 2 weeks.

Variations: Add chopped jalapeños, chopped cooked bacon. This gets close to chipotle ketchup if you keep cooking and stirring.

Adapted from New York Times

Rice-Stuffed Tomatoes [Pomodori Ripieni di Riso]

Serves 6 as a side; 3 as a main

2 to 3 tablespoons olive oil	9 T arborio or other
Coarse or Kosher salt	short-grained starchy rice
6 medium-to-large tomatoes	Few tablespoons chopped
Red pepper flakes, to taste	parsley, oregano or slivered
1/4 medium or 1/2 small	basil (or mix thereof)
onion, finely chopped	Handful breadcrumbs
1 garlic clove, minced	

Heat oven to 350 degrees. Lightly coat an ovenproof baking dish with olive oil.

Prepare tomatoes: Cut the tops off the tomatoes and scoop out tomato juices, seeds and flesh into a non-reactive (i.e. anything but aluminum) bowl. Use a grapefruit knife to make the first cuts, then a spoon to remove the rest, being careful not to pierce the bottom of the tomatoes. Salt the cavities of the tomatoes and turn them upside down on a plate to drain.

Prepare reserve: Run scooped-out tomato flesh and juices through a food mill or pulse in a blender until coarsely pureed. Heat a large skillet over medium heat, then add 2 tablespoons olive oil, heating it too. Once hot, add onion, garlic and red pepper flakes, cooking them together for 2 minutes, or until onion begins to soften. Add rice and cook them together for about 3 minutes, or until rice toasts a little.

Add tomato puree and bring to a simmer, then reduce heat to medium-low. Season with 3/4 teaspoon salt, then cover skillet with a lid, and let simmer for 10 to 15 minutes, stirring occasionally, until rice is par-cooked. Adjust seasoning if needed.

[If using the potatoes, as mentioned in the Notes below, prepare them while the rice simmers.]

Reassemble tomatoes: Stir fresh herbs into tomato-rice mixture. Arrange tomatoes right-side-up in baking pan then spoon mixture into tomatoes, filling them just 7/8 of the way to leave room for the rice to finish expanding. Coat with breadcrumbs that you can drizzle lightly with olive oil, if using, or you can replace the tomato lid on each (do not try to match them back up. It's pointless.)

Bake uncovered for 30 minutes, until tomato walls are soft and the rice inside has finished cooking. Serve hot. Note: The way these are done in Rome: Peel and cube a few Yukon gold potatoes, toss them with olive oil, salt and pepper. Arrange them in the baking dish around the tomatoes and bake them simultaneously. This not only keeps the tomatoes upright, it provides a delicious accompaniment. Additions: garlic, crisped bits of prosciutto, mozzarella or pecorino cheese, olives or artichokes.

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eighth Harvest: 7/23/13 & 7/26/13

Long Bean, Cucumber and Tomato Salad

Serves 4

- 2 dried Thai chiles, soaked for 2 minutes in warm water, drained
- 3 small garlic cloves, crushed
- 1/4 lime, cut into 3 wedges
- 1 tablespoon palm sugar or granulated sugar
- 1 tablespoon dried tiny shrimp
- 9 green beans (2-1/2 ounces), trimmed, cut into 2-1/2" lengths
- 2 cucumbers, coarsely chopped into 1" pieces
- 2 tablespoons Thai fish sauce (nam pla)
- 2 tablespoons fresh lime juice
- 6 cherry tomatoes, halved
- 2 tablespoons crushed roasted, unsalted peanuts

Place first 4 ingredients in a clay mortar and pound with a wooden pestle until mashed into a fine paste, about 5 minutes. Add shrimp; mash until pulverized and

well combined, about 2 minutes. (Alternatively, process in a mini-processor until finely chopped.)

Add beans to mortar; lightly crush with pestle to bruise. Add cucumber pieces, fish sauce, and lime juice. Mix well. Add tomatoes, lightly crush, and mix in. (Alternatively, place beans and tomatoes in a resealable plastic bag. Roll a rolling pin over bag to bruise vegetables; transfer to a bowl with the cucumber, fish sauce, lime juice, and chile dressing.) Let marinate for 10 minutes. Stir in peanuts.

Note: Thai salads are full of crisp vegetables and fruits mixed with intense condiments. "It's not about just tossing the ingredients together," says Ricker. "It's about working them into the dressing," which can also be used to dress green-papaya and cabbage slaws.

Andy Ricker for Bon Appétit | January 2012

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eighteenth Harvest: 10/2/12 & 10/5/12

Shakshuka [Eggs Poached in Spicy Tomato Sauce]

Serves 4-6

- 1/4 cup olive oil
- 5 Anaheim chiles or 3 jalapeños, stemmed, seeded, and finely chopped
- 1 small yellow onion, chopped
- 5 cloves garlic, crushed then sliced
- 1 teaspoon ground cumin
- 1 tablespoon paprika
- 28 ounces whole peeled tomatoes (with juice)
- Kosher salt, to taste
- 6 eggs
- 1/2 cup feta cheese, crumbled
- 1 tablespoon chopped flat-leaf parsley
- Warm pitas, for serving

Heat oil in a 12-inch skillet over medium-high heat. Add chiles and onions and cook, stirring occasionally,

until soft and golden brown, about 6 minutes. Add garlic, cumin, and paprika, and cook, stirring frequently, until garlic is soft, about 2 more minutes.

Put tomatoes and their liquid into a medium bowl and crush with your hands. Add crushed tomatoes with liquid to skillet along with 1/2 cup water, reduce heat to medium, and simmer, stirring occasionally, until thickened slightly, about 15 minutes. Season sauce with salt to taste.

Crack eggs over sauce so that eggs are evenly distributed across sauce's surface. Cover skillet and cook until yolks are just set, about 5 minutes. Using a spoon, baste the whites of the eggs with tomato mixture, being careful not to disturb the yolk. Sprinkle shakshuka with feta and parsley and serve with pitas, for dipping.

www.smittenkitchen.com; Adapted from Saveur

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/28/12 & 8/31/12

Roasted Tomato Sauce with Basil

Makes 2-3 cups

- 4 pounds very red summer tomatoes (12-16 medium tomatoes)
- 1 pound sweet onions
- 5 large cloves garlic
- 2 tablespoons fruity green olive oil
- 1 teaspoon salt, more to taste
- 3 tablespoons coarsely chopped fresh basil

Peel tomatoes: Cut a cross in the bottom of each one with a sharp knife and put them into boiling water for 1 minute. Remove tomatoes from the hot water and put directly into cold water. Slip off skins and trim them over a bowl, catching all the juice.

Cut them into large chunks or wedges. Peel and chop the onions. Peel and slice the garlic cloves.

Toss together all ingredients, including the juice of the tomatoes, and spread evenly over a large baking sheet.

Put the tomatoes in a 375° oven and roast for about 2 to 2-1/2 hours, stirring once after the first hour, then every 30 minutes or so. Most of the liquid will cook away, and the tomatoes will melt into a soft, thick, slightly caramelized marmalade. It's wonderful!

Serve on pasta, with rice, on pizza, with polenta, in soups, in a quesadilla, in an omelet – with anything that goes well with tomatoes.

Source: The New Vegetarian Epicure by Anna Thomas

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Thirteenth Harvest: 8/28/12 & 8/31/12

Salsa Cruda

Makes about 4 cups

- 6-8 medium-sized vine-ripe tomatoes (2 pounds)
- 1/2 medium yellow onion (sweet varieties are best)
- 2-3 fresh jalapeño chiles
- 1/2 cup chopped cilantro
- salt to taste

Cut the tomatoes into small dice, using a sharp, serrated knife. Don't use the food processor for this, as it will turn the tomatoes into soup. If the tomatoes are very, very juicy, you could drain them a few minutes in a colander.

Finely chop the onion. Cut the jalapeños in half lengthwise, remove the ribs and seeds, and chop them finely. Remove the cilantro leaves from their stems and chop them roughly.

Toss all ingredients together in a bowl, add salt to taste, and lemon, if desired.

Source: The New Vegetarian Epicure by Anna Thomas

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Tenth Harvest: 8/7/12 & 8/10/12

Insalata Caprese Salad – Mozzarella, Tomato and Basil Plate *Serves 4-6*

2-1/2 pound fresh mozzarella cheese sliced 1/4-inch thick
2 large vine-ripened tomatoes, sliced 1/4-inch thick
1 cup fresh basil leaves
Coarse salt to taste
Freshly-ground black pepper to taste
2 tablespoons drained capers (optional)
1/4 cup extra-virgin olive oil

In a circular design, alternate fresh mozzarella slices on a large platter with sliced tomatoes, overlapping for effect. Tear fresh basil leaves and sprinkle liberally over the slices. Add salt and freshly ground pepper to taste. Sprinkle capers over the top.

Just before serving, drizzle on some top-quality extra-virgin olive oil.

NOTE: *True Insalata Caprese does not sit in oil for any length of time, and no vinegar of any kind!*

<http://whatscookingamerica.net>