



Summer Share Pick-Up Week 10

Harvest Oil & Vinegar August Specials, 15% off:

Basil Olive Oil, Neapolitan Herb Balsamic

Hickory or Cedar Grilling Planks

Stuffed Jalapeños with Bacon & Homemade Ricotta Cheese

1/2 gallon whole milk

3 T white vinegar

1 package bacon, cooked & chopped

1 T smoked paprika

1 T garlic powder

Salt to taste

1 T Harvest Smoked Dried Chaabani Chile Olive Oil

~8 jalapeños, halved and seeded; the number of peppers may vary

Maple syrup to drizzle on top, or Harvest Maple Balsamic reduction

Preheat oven to 400; meanwhile, heat milk until just about simmering. Stir in vinegar until curds separate from the whey, and turn off heat. Let sit for 5 minutes and then drain in a fine-mesh colander. Transfer to a bowl and mix in paprika, garlic, olive oil, and salt to taste. Mix in chopped, cooked bacon. Fill the halved peppers with cheese mixture, drizzle with syrup, and bake until cheese melts and peppers are tender (10-15 minutes).

Leek & Pepper Frittata

2 leeks, sliced

3 peppers, sliced

9-12 eggs beaten

1/2 c whole milk

1 T Harvest Baklouti Olive Oil

Salt and pepper to taste

Cheese to top; I used and love fresh asiago cheese

Preheat oven to 400. In a cast iron skillet, heat oil and cook leeks and peppers until tender; if you don't have a cast iron or oven-safe skillet, have a baking dish nearby to transfer and bake mixture. Add salt and pepper to taste, but add a bit extra as the eggs will dilute the flavor. Add in eggs and milk, and mix well. Top with cheese and transfer to the oven. Bake until frittata is firm to the touch and cheese is melted.

Ratatouille

3 medium eggplants, coarsely diced; salt pieces, let drain for 20 minutes, and rinse

3 small-medium zucchinis, coarsely diced

2 medium onions, coarsely diced

2-3 cups diced or cherry tomatoes, or 2 cans diced tomatoes

4 bell peppers, coarsely diced

1 c fresh basil, chopped

1 tsp oregano

1 tsp fennel

1 tsp red pepper flakes

1 tsp thyme

4 cloves garlic, pressed

Sea salt to taste

Optional: cheese to melt on top

Harvest olive oil of choice; I used a combination of Garlic, Basil, and Tuscan Herb, but unflavored works too.

In my opinion, the key to good ratatouille is to cook each vegetable separately in a good, large, cast iron pan. If you don't have a cast iron pan, a large skillet will of course work--but invest in cast iron. You won't regret it.

Have all vegetables prepped, and your spices out and ready to go. I start with the eggplant. Add a few T of oil and sauté eggplant with some salt until tender and cooked through. Remove and place as the bottom layer in a large baking dish. I then do the onions (salt them first!), garlic, and dried herbs, plus more oil if needed; cook until slightly browned and tender. Remove onion-and-garlic mixture and place on top of eggplants. Continue with peppers, then the zucchini, and finish with tomatoes and basil. Salt each vegetable as you cook it. Optional: melt cheese on top in the oven before serving.

This dish takes some time, but its simplicity makes it an instant classic. Because it is considered a "peasant" dish, there is no wrong way to make it, if you don't have bell peppers, for example, use other peppers. You don't have to worry about the specific amounts of each vegetable; use what you have, and enjoy the flavors of fresh, organic, and local produce!