



For the week of June 14, 2016

Chard Head	Green Onions
Escarole	Kohlrabi
Fennel	Pac Choi and Peppers
Garlic Scapes	Salad Greens

Folks who are new to unusual veggies are in for a treat this week because we've got the whole flavour spectrum for you: savoury chard and pac choi, bitter escarole, anise-flavoured fennel, sweet and crispy kohlrabi, spicy green onions and garlic scapes and sensuous peppers!

The classic recipe for escarole is Italian Wedding Soup. There are many great recipes on line. But here is a simple delicious salad that is amazing as a starter.

Escarole and Walnut Salad

- 2 tablespoons sherry vinegar
- 2 teaspoons Dijon mustard
- 2 shallots, finely chopped
- 1/4 cup plus 2 tablespoons extra-virgin olive oil
- 5 cups sliced escarole
- 1/3 cup toasted walnuts, coarsely chopped
- Coarse salt and freshly ground pepper

Stir together vinegar, mustard, and shallots in a small bowl. Gradually whisk in oil. Toss escarole with vinaigrette, and sprinkle with walnuts. Season with salt and pepper.

Of course **garlic scapes** are to be substituted for garlic in any recipe but they are best roasted whole with olive oil, salt and pepper

Kohlrabi Slaw

- Kohlrabi, cut into matchsticks
- Apple, cut into matchsticks
- Olive oil
- Fresh lemon juice
- Salt and pepper

Mix kohlrabi and apple matchsticks (both peeled or not) with olive oil and fresh lemon juice. Season with s&p.

Grilled Fennel and Fontina Pizza

- 1/2 cup Caramelized Fennel and Onions
- 4 ounces shredded fontina cheese
- fennel fronds
- Basic Grilled Pizza Dough
- Herb Oil

Chop up fennel bulbs with 1 medium onion and saute over med low heat until carmelized. Use this to top prepared pizza crusts along with cheese, and fronds. Grill until nicely browned.

All recipes this week from marthastewart.com

News From the Farm

We have a tomato that is starting to blush in the greenhouse!

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