



May 12, 2015

Chard  
Cucumber  
Green Garlic  
Herbs

Japanese Turnips  
Pea Shoots  
Frozen Tomatoes  
Frozen Blueberries

We ate our first strawberries on the weekend. Pretty weird for outside everbearing plants that we expect to ripen in late June, but they were delicious! The scapes are starting to poke out of the garlic. These are the wonderful curly necks that roast up so well. Maybe we'll have them for the next box? Head lettuces are getting close to being ready too!

### **Miso Tahini Lemon Sauce**

This is a tried and true sauce that we are loving on our greens and grains.

½ cup tahini  
2 tbsp white miso paste (we use any kind)  
5 tbsp lemon juice  
2 tbsp tamari  
1 stem green garlic or 2 cloves, minced  
1 tbsp finely grated ginger  
½ cup water

Place all ingredients in a blender or container for immersion blender and mix until combined. Add more water for a thinner sauce.

### **Fresh (frozen) Tomato Vinaigrette**

1 bag frozen tomatoes, juice and all  
1 stem green garlic or one clove  
2 tbsp red wine vinegar  
1 tbsp balsamic vinegar  
½ tsp salt  
1 tsp pepper  
½ cup olive oil  
½ cup fresh basil (optional)  
¼ cup grated Parmesan (optional)

Blend all ingredients except oil. With motor running, slowly drizzle oil in last until combined.

### **Potato Salad with Pickled Japanese Turnips**

¼ cup red wine vinegar  
½ red onion, finely diced  
1 bunch Japanese turnips, diced  
1 ½ lb new potatoes, quartered and boiled until tender  
2 hard boiled eggs, roughly chopped  
salt and pepper  
chives and parsley to taste  
¼ olive oil

Start by soaking the onion and turnips in red wine vinegar. This is a great tip for using red onions in salad because the vinegar mellows them. The turnips turn into crispy, lovely little pickles. Boil the potatoes and egg in separate pots until done. Cool and start assembling ingredients. Drain vinegar from onions and turnips, saving a tablespoon for the dressing. Mix oil and vinegar and toss salad. Will keep for 2 days in the fridge.

### **News From the Farm**

The annual March against Monsanto is taking place at the legislature on May 23<sup>rd</sup> at 12:45pm. This march is part of a global resistance movement to take back our food and to demand healthy and responsible growing practices. Come join us.

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