

A Well Fed Seed

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Week of July 9th

HAZELNUT-STUFFED APRICOTS

3/4 cup toasted hazelnuts
5 tablespoons maple or brown sugar, plus extra for tops
1/8 teaspoon salt
1 1/2 tablespoon hazelnut oil
1 1/2 tablespoon unsalted butter
4 apricots (or peaches)
Frangelico, sweet wine, or water

Grind nuts with sugar and salt in a food processor until small but gritty pieces remain. Add oil and butter and pulse until mixture is moist and almost sticky.

Clean apricots and slice in half. Twist halves apart and remove pits. Enlarge the cavity a bit with a teaspoon.

Mound hazelnut mixture into fruits, then put in baking dish. Pour in a little Frangelico and bake until the filling is lightly browned and fruits are soft, about 25 minutes. Juices will mingle with Frangelico and butter to make a sauce. Serve while still warm, but not piping hot.

SERVES: 4

FROM: Seasonal Fruit Desserts by Deborah Madison

Filling will keep for weeks in refrigerator or freezer, perfect for a last-minute dessert.

CUCUMBER MARMALADE

2 cups shredded cucumber (peeled, seeds removed prior to shredding)
4 cups sugar
3 oz. liquid pectin
2 tablespoons lime zest
1/3 cup lime juice

Combine all but pectin, and bring to rolling boil for 1 minute. Add pectin, skim off foam, and stir for 5 minutes. Ladle into jars, and process in hot water bath, for about 10 minutes.

FROM: Sarah, CSA Member

Have a favorite recipe using
CSA ingredients?

Share it by emailing us at farm@waywardseed.com.

OLD FASHIONED CUCUMBER ONION PICKLE-STYLE SALAD

3 cucumbers, thinly sliced
1-2 yellow or red onions, thinly sliced
1/3 cup sugar
1/3 cup cider vinegar
3 cloves
kosher salt
pepper

Slice cucumbers and onions. Heat sugar, cider vinegar, and cloves over low heat just until sugar dissolves. Add kosher salt and pepper to taste. Toss dressing with veggies and allow flavors to meld overnight.

(I add more or less onions and cukes to taste.)

FROM: Sara, CSA Member

BALSAMIC and PARMESAN POTATO SALAD

1 pound red potatoes, cubed and steamed
2 tablespoons balsamic vinegar
2 tablespoons vegetable stock
1 teaspoon cornstarch slurry (cornstarch and water)

Cube red potatoes into bite sized chunks. Place in steamer. Steam until tender. In small pan add balsamic and vegetable stock. Stir until it boils. Add cornstarch slurry until sauce-like consistency occurs.

Pour sauce over potatoes and toss. Garnish with parmesan and parsley.

FROM: Carrie, Friend of Wayward Seed