

Week 16

**Summer Squash**

**Apples!** Pink lady

**Cucumbers**

**Red Onions**

**Eggplant**

**Veggie Choice**

**Tomatillos**

**Strawberries**

**Tomatoes**

**Bok Choy**

**Lettuce**

Farm news: Some day, I will grow big, glorious eggplant. That day has not yet arrived. For some reason, I’m not good with them: I love eating them, but my plants often pout, producing early flowers but late fruit. Perhaps we’ll have a late summer and we’ll get some big Diamond eggplants, but just in case, I planted two small varieties: Ping Tung Long and Swallow. They make an abundance of little fruits that come on much earlier than Diamond. There are also some stunning white and magenta eggplant varieties—they don’t sell at all at market, but would you guys like to see them in the CSA next year? Let me know.

TOMATILLO SALSA-- REED HEARON JULY 1996 LA PARILLA: THE MEXICAN GRILL

1 pint tomatillos, husks discarded

2 fresh jalapeño chiles with seeds, chopped (wear rubber gloves) (or if you can’t tolerate hot peppers, use 1 sweet pepper)

1 small handful fresh cilantro (or basil, or parsley)

1/4 cup water

1/2 cup red onion, chopped fine

1/4 teaspoon salt, or to taste

Rinse tomatillos under warm water to remove stickiness and dry them (IMPORTANT. Otherwise they sometimes taste a little soapy). Quarter tomatillos and in a blender purée with jalapeño, herbs, and water until very smooth.

In a bowl stir together tomatillo mixture, onion, and salt. (Salsa may be made 10 hours ahead and chilled, covered. Bring salsa to room temperature before serving.)