

Week 18

**Garlic**

**Sweet Corn**

**Summer Squash**

**Cucumbers**

**Melons**

**Kohlrabi**

**Eggplant and Sweet Peppers**

**Tomatoes**

**Salad Mix**

**Apples or Pears**

**New Zealand Spinach**

Farm news: Soon the winter squash will be ripe! They are turning beautiful colors, and their leaves are starting to die back. You have a few strange things in your share this week: you may remember the kohlrabi from springtime; they are sweet and crunchy when raw, mild and turnip-like when stir-fried or roasted. The New Zealand Spinach, also called tetragonia, isn’t at all related to spinach—but it is a nice green, mild when cooked, that’s extremely heat tolerant. It likes to self-seed in the greenhouses, so there’s always a clump or two of it growing.

ZUCCHINI FRITTERS BY JENNY ROSENSTRACH AND ANDY WARD, modified from BON APPÉTIT JULY 2013

Soy dipping sauce: Mix 3 tablespoons unseasoned rice vinegar, 1 tablespoon reduced-sodium soy sauce, 1 1/2 teaspoons sugar, and a pinch of crushed red pepper flakes in a small bowl until sugar is dissolved.

3 cups grated zucchini or summer squash

1/2 teaspoon salt

½ cup diced red or yellow onion

1 large egg

1/4 cup all-purpose flour

3 tablespoons finely chopped fresh herbs: I like basil, chives, oregano, or rosemary

1 tablespoon cornstarch

Freshly ground black pepper to taste

1/3 cup vegetable oil

Variations: add ½ cup cubed feta or asiago cheese; or ½ cup walnuts or pecans; or 1/2 cup finely chopped wilted spinach; or finely diced red pepper

Grate zucchini into a large bowl and gently mix in egg, onion, flour, herbs, and cornstarch; season with salt and pepper. Heat oil in a large skillet over medium heat. Working in 2 batches, drop 1/4-cupfuls zucchini mixture into skillet, flattening slightly; cook until golden and crisp, about 3 minutes per side. Transfer fritters to a paper towel-lined plate. Serve with soy dipping sauce.