

Week 19

**Potatoes—French Fingerlings**

**Shallots**

**Cucumbers**

**Apples**

**Summer Squash**

**Pears**

**Sweet Peppers**

**Basil**

**Tomatoes**

**Bok Choi**

**Spinach**

Farm News: RAIN! It’s great to have a few drizzly days mixed with some good downpours: the latest section I seeded has germinated much better than in dry weather, and the kale and swiss chard are perking up. It’s finally cool enough for the spinach to succeed: I’m pleased that we have enough for everyone to get a bag this week. Soon the carrots and beets will be back, too; I even have hopes for the final fennel planting (I thought it was all going to bolt, but now it may produce nice bulbs).

SPINACH POTATO CAKES WITH ROASTED TOMATO SAUCE modified from COOKIE DECEMBER 2005

1 box tomatoes, cut into large bite sized pieces

Salt and pepper

1/2 cup olive oil

2 tablespoons butter

1 bag spinach

1 large egg, lightly beaten

1 ½ pounds potatoes, boiled and mashed

1/4 teaspoon finely grated lemon zest

1 cup dried bread crumbs

1 cup all-purpose flour

1/4 cup canola oil

Fresh mozzarella (optional)

1. Preheat oven to 400°F. 2. Arrange the tomatoes in a single layer on a rimmed baking sheet; sprinkle with the salt and pepper, and coat well with the olive oil. Roast for 35 minutes, or until the skins blister. Cool and purée; set aside. 3. Heat a large skillet over medium-high heat. Add the butter, melt, then add the spinach and cook, stirring, until wilted. Transfer to a cutting board and let cool. Squeeze the spinach dry and finely chop; place in a large bowl. Add the egg and stir until well combined. Add the mashed potatoes, Parmesan, and lemon zest, and season with more salt and pepper; stir until well combined. Stir in the bread crumbs, 1/4 cup at a time, until the mixture holds together. Pat into 2-inch by 1/2-inch-thick cakes. Dredge in the flour, patting off any excess. 4. Heat the canola oil in a large skillet over medium-high heat until hot but not smoking. Add the cakes and cook until lightly browned, 3 to 5 minutes per side. 5. Arrange the cakes over the roasted tomato sauce. Top with mozzarella, if desired.