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- Parsley
- Spanish Roja Garlic
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- Russian Banana Potato

Calendar of Events

Sept. 23– Glory of Garlic cooking workshop with “Chef Eve” at the farm

Sept. 30 - Preserving the Bounty cooking workshop with “Chef Eve” at the farm

Sept. 26– The Science of Composting and Decomposition youth educational class

See our complete listing of programs with descriptions at LedgeEndsProduce.com

First Annual CSA Potluck Picnic

Two Cooking Workshops Coming Soon

Would you like to spend a morning at one of East Greenwich’s most beautiful and relaxing locations while you enjoy delicious foods and fabulous company? Perhaps it’s time you signed up for a cooking workshop at the farm with Eve Formisano, a CSA member who spends her free time showing others how to prepare amazing delicacies with farm fresh produce.

On Saturday, September 23 from 11:00 am to 1:00pm, Eve presents “Glory of Garlic,” a tribute to one of Erik and Trish’s favorite foods. Watch as Eve prepares Lemon Caper Dressing, Roasted Garlic Pesto, Tomato and Bread salad. Then taste her creations and take home her recipes!

Follow this workshop up with “Preserving the Bounty,” a workshop in which Eve will show people how to preserve some of the summer’s crops. Oven-dried tomatoes and cooked salsa will be among the delicacies you’ll taste at this event.

Call the farm or email to register for one of these great classes. All cooking

Simple Recipes

Grilled Eggplant Stacks with Tomato and Feta (*Gourmet* magazine)

1 cup loosely packed basil leaves

1/2 cup olive oil

1 large or 2 small eggplants

1 large tomato (about 4 inches diameter)

3 oz feta, crumbled

1. Blend basil with olive oil and 1/2 tsp. salt in blender until finely chopped. Set aside.
2. Prepare grill or cooking over medium-hot charcoal (moderate heat for gas).
3. While grill heats, cut off bottoms of eggplants, then cut 1/2 inch thick round slices. You will need 3 rounds for each serving. Cut 1/3 inch thick rounds from the large tomato. You will need two round for each serving.
4. Lightly brush eggplant rounds on both sides with basil oil and sprinkle with 1/2 tsp. salt and 1/4 tsp. pepper. Grill on a lightly oiled grill rack, covered only if using a gas grill, turning over occasionally, lightly brushing the eggplant with more basil oil occasionally if it looks dry, until eggplant is very tender, 6 to 10 minutes.
5. On a baking pan, arrange the 4 largest eggplant rounds side by side and top each with basil oil. Next, top each with one of the four largest tomato rounds. Season tomatoes with salt and pepper and top each with about a tablespoon of feta. Make another layer with medium-size eggplant rounds, basil oil, medium-tomato rounds, salt, pepper, and feta. Finally, top with remaining eggplant and feta.
6. Set baking pan on grill and cook stacks, with grill cover closed, until heated through and cheese on top is softened, about 3 minutes. Transfer stacks to 4 plates and drizzle with any remaining basil oil.

Potato, Pepper, and Mushroom Hash (Cookshelf Vegetarian, Jenny Stacey)

We haven't tried this recipe yet but it looks yummy and is a good way to use up some of the peppers you've been receiving.

1 1/2 pounds potatoes, cubed

1 cup button mushrooms, halved

1 tbsp. olive oil

1 tbsp. Worcestershire sauce

2 garlic cloves

2 Tbsp. chopped basil

2 peppers, cubed

Salt and pepper

3 tomatoes, diced

1. Cook the potatoes in a saucepan of boiling salted water for 7-8 minutes. Drain well and reserve.
2. Heat the oil in large skillet and cook the potatoes for 8-10 minutes, stirring until browned.
3. Add the garlic and peppers and cook for 2-3 minutes.
4. Stir in the tomatoes and mushrooms and cook, stirring, for 5-6 minutes.
5. Stir in Worcestershire sauce and basil and season well. Serve with crusty bread.