

CSA 2016
Week Four Recipes

Kylo Farm
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All recipes developed by Daja Gombojav

Roasted Radishes

Radishes
Olive Oil
Salt and Pepper
Garlic Powder
Herbs of your choice (parsley, basil and thyme are very good choices!)

Preheat oven to 375. (I have also done this on the grill in a heavy cast-iron skillet.)

If your radishes are small, just trim the ends. If your radishes are large, cut into large chunks.

Place trimmed radishes into a bowl. Drizzle liberally with olive oil. Salt, pepper and garlic powder to taste. Toss well to coat.

Place radishes in a heavy duty (cast iron is good) roasting pan or skillet. Place in the preheated oven. Roast for 15-20 minutes, stirring every 5-7 minutes. When radishes are a bit golden and toasty, remove from oven. Sprinkle with fresh chopped herbs and toss.

Serve!

Grilled Zucchini

Small to medium sized zucchini (sliced in half, longwise)

Lemons

Olive oil

Salt and pepper

Fresh Basil or dill (optional)

Place zucchini in a ziplock bag or large bowl. Drizzle with several tablespoons olive oil.

Zest your lemons, add the zest to the zucchini. Cut lemons in half and squeeze the juice over the zucchini. Salt and pepper to taste. Toss well to coat evenly.

Heat the grill to high heat, then turn down to medium. Place zucchini on the grill. Grill 3-4 minutes, then flip. Transfer to serving plate and sprinkle with the fresh basil or dill. Serve!

Dutch Baby with Berries

1/3 cup butter
5 eggs
1 cup milk
1 cup flour
2 teaspoons sugar
1/2 cup berries
Maple Syrup (optional)
Powdered Sugar (optional)

Preheat oven to 375. Place butter in an oven-safe skillet (cast-iron works great) or casserole dish. Place dish in oven and let it melt.

Meanwhile place eggs and milk in blender. Whip for several minutes. (The more you whip them, the fluffier your pancake will be!) Add flour gradually and blend between additions. Add sugar and blend.

Remove melted butter from oven. Carefully swirl the pan so that the butter coats even the sides of the pan. Pour in egg mixture into hot pan and sprinkle with the berries.

Return to oven and bake for approximately 30 minutes until it is puffy and set.

Serve hot, drizzled with maple syrup or sprinkled with powdered sugar.

(This is a breakfast favorite around here! I usually make three of them at one time!)