



Bounty CSA Box, 8/2/16

www.petalumabounty.org

Bounty Community Farm

Produce this week

Box & Farm Stand

Tomatoes
Padron Peppers
Cipollini Onions
Cucumbers
Lettuce
Potatoes
Carrots
Basil
Parsley
Apples

At Farm Stand

Cilantro
Strawberries
Radishes
Walla Walla
Onions
Squash

Recipe of the week

Padron Peppers with Aioli

1 lb padron peppers
1/2 teaspoon lemon zest
1 whole egg
1 egg yolk
2 teaspoons lemon juice
1/2 teaspoon Dijon mustard
3 cloves garlic
1 teaspoon paprika
1/2 teaspoon sea salt
pinch freshly ground black pepper
3/4 cup olive oil

Preheat oven to 400°F. Prepare the aioli: Zest lemon and set aside. Place egg, egg yolk, lemon juice, mustard, garlic, paprika, sea salt and black pepper in a high speed blender. Blend on medium until just combined, about 5 seconds. Drizzle in the olive oil until aioli is thick and creamy, about 1 minute. Pour into a bowl. Gently fold in the lemon zest. Set aside.

Prepare the peppers: Add peppers to a large baking dish. Roast for 5 minutes, then broil on high until charred in places, about 5-8 minutes. When peppers are well charred, remove from the oven and add to serving bowl. Drizzle on olive oil, and sprinkle on sea salt.

Serve immediately with aioli on the side.

This week at the farm

Welcome to August and the warmth of summer! Here at Petaluma Bounty we are starting our second session of the ALIVE program, ending the summer youth employment program, and launching Farmer's Market Tours with CalFresh recipients! At the farm we are planning a Discovery Garden and more summer community workshops.

This week's box is full of summer's favorites including peppers, tomatoes, cucumbers, and summer squash. Enjoy the fresh taste of summer's warmth!

Community Workshops at Bounty Farm!

Sat, August 13th: Healthy Cooking from the Dominican Republic

Sat, August 27th: Flower Bouquet Making

Sat, September 30th: Sauerkraut & Fermentation

Sign by emailing education@petalumabounty.org or at petalumabounty.org. Sliding scale, \$20-40

Come volunteer on the Farm!

Come on out and volunteer at the farm! Our volunteer days are great for the whole family – both kids and adults are welcome to come help weed, harvest, and plant our beautiful vegetables! Call or email with questions: farm@petalumabounty.org

Volunteer Hours:

Thursday from 9 am – 12 pm

Saturdays from 9 am – 12 pm

ALIVE Education Program

Do you have a child between the ages of 8-14? We are accepting new participants in our healthy living and eating education program. We meet Tuesday evenings for 6 weeks on the farm for fun and activities. Free program and every family walks away with free produce! Email education@petalumabounty.org or call 707-364-4866.