

# *J&T Todosciuk Farms & Greenhouses, LLC*

Howell MI

## **August 1 - 4, 2013 CSA Newsletter**

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For our 8th week of the season, you will find the following in your share boxes:

*White Sweet Corn, Yellow Summer Squash, Cuza Squash, Zucchini Squash, Green Onions, Turnips, Radishes, Lettuce, Swiss Chard, Rosemary and Buggarten Sage.*

*Note: Buggarten Sage is can also be used for tea.*

### ***White Corn Agnolotti*** **www.wolfgangpuck.com**

#### Filling:

1 cup heavy cream  
4 ears white corn, grated through medium holes from a box grater, about 2 cups  
1 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1 teaspoon sugar  
1 ounce goat cheese  
3 ounces mascarpone cheese  
2 tablespoons grated Parmesan cheese  
1/2 teaspoon fresh thyme leaves, minced

#### Agnolotti:

10 sheets, approx 6 x 12-inches, fresh pasta dough  
Seminola or flour for dusting  
1 large egg beaten with 1 tablespoon water, for eggwash  
1/2 cup chicken stock  
2 sprigs of sage  
Salt and pepper to taste  
6 ounces butter  
1/4 ounce white truffles (optional)

#### Filling

Filling: In a medium skillet over medium high heat, bring the cream to a boil. Reduce until only 1/3 cup remains. Stir in the grated corn, salt, pepper and sugar. Bring the mixture to a slow boil, stirring constantly. Continue to cook until the mixture reduces and is thick enough to heavily coat the spoon.

Transfer mixture to a medium bowl. Stir in the cheese and thyme and mix until well blended. Taste and adjust seasoning with salt and pepper. Place bowl over ice bath to allow filling to set.

#### Agnolotti

Agnolotti: On a lightly floured board roll out the pasta sheets as thinly as possible. With a pastry bag or teaspoon, mound little heaps of filling about 1-inch apart in

2 rows. Brush around mounds with eggwash. Cut the pasta sheet in half between the rows, lengthwise. Fold the dough over filling and squeeze dough together between mounds. With a serrated pasta cutter, cut agnolotti. Cut away excess dough lengthwise; there should be no more than 1/4-inch around the edges. Cut individual agnolottis and pinch to seal.

Bring a large pot of salted water to a boil. In a heavy skillet, add chicken stock, sage, and butter. Boil until mixture emulsifies. Season with salt and pepper.

Cook the agnolotti in boiling water until al dente, about 2 to 3 minutes. Remove with a slotted spoon and toss gently in the sage butter.

### ***Orange Pomegranate Salad*** **www.brooklynssupper.net**

1/4 cup olive oil  
1 tablespoon orange zest  
2 tablespoons orange juice  
2 teaspoons rice wine vinegar or white wine vinegar  
2 teaspoons Dijon mustard  
2 tablespoons buttermilk  
1 teaspoon shallot, minced  
1/2 teaspoon minced rosemary  
1/4 teaspoon sea salt

One at a time, whisk the zest, juice, vinegar, mustard, and buttermilk into the olive oil. Add the shallots, rosemary, and sea salt. Set aside while you prepare the salad.

1 large bunch lettuce (leaf, romaine, spinach)  
3 oranges, or other sweet-tasting citrus  
1 large pomegranate  
1/2 shallot, sliced paper thin  
1 tablespoon fresh rosemary leaves, plus sprigs for garnish  
sea salt and fresh ground pepper to taste

Cut the very top and bottom off of the oranges. Carefully

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## Notice to CSA members:

*Please remember to return the boxes and/or fiber bays that your vegetables are in to us next week when you pick up your next box.  
Thank you!*



slice off the peel, removing the white pith while sparing as much flesh as possible. Cut into 1/2" thick slices.

Pour most of the dressing over the lettuce and turn with your fingers to coat. Spread lettuce on a large platter and tuck the oranges throughout. Scatter with pomegranate seeds and shallots. Finish with a final drizzle of dressing, a scattering of rosemary leaves, a pinch of sea salt, and several twists fresh pepper.

### ***Tomato, Squash and Caramelized Onions Gratin*** **food52.com**

6 large plum tomatoes, sliced in 1/4 inch slices  
4 zucchinis, yellow squash or cuza, sliced in 1/4 inch slices  
1 tablespoon extra-virgin olive oil plus more for oiling baking dish  
1 large sweet onion, sliced  
2 garlic cloves, minced  
3/4 cup Parmesan cheese, grated  
1/4 cup fresh basil, chopped  
sea salt and freshly ground black pepper to taste

Preheat the oven to 375 degrees.

Coat a large baking dish with olive oil. In a large skillet, heat extra-virgin olive oil over medium heat. Add the onions, sea salt and black pepper and cook until the onions are very soft and caramelized, about 15 minutes. Add the garlic and sauté for 1 minute more.

Layer the dish with half of the tomato slices and then half of the squash slices. Sprinkle with half the grated Parmesan and all of the fresh basil. Pour the caramelized onion mixture over in an even layer. Then, add the rest of the squash slices and the final layer of tomatoes. Top with remaining Parmesan cheese.

Cover with foil and bake for 20 minutes. Remove foil and broil for 3 minutes or caramelized and until crispy on top. This gratin is equally good warm or at room temperature, making it a perfect do-ahead dish.

### ***Braised Greens and Turnips with Smoked Turkey*** **www.bonappetit.com**

1-11/4-pound smoked turkey wing or fresh turkey wing  
3 tablespoons olive oil  
3 cups thinly sliced onions  
1 teaspoon crushed red pepper flakes  
Fine sea salt, freshly ground pepper  
1 pound turnips, peeled, cut into 1" cubes  
6 garlic cloves, minced  
16 cups (firmly packed) coarsely torn kale or Swiss chard leaves (from about 1 lb.; center stems removed)  
1 tablespoon apple cider vinegar  
2 tablespoons (1/4 stick) unsalted butter

Place turkey wing in a large pot. Add 12 cups water; bring to a boil. Reduce heat to medium-low, cover, and simmer until turkey is tender, about 1 hour. Drain, reserving 4 cups broth. Let wing cool. Coarsely shred meat, discarding skin and bones. Heat oil in a large heavy pot over high heat. Add onions and pepper flakes. Season with salt and pepper. Sauté until onions begin to soften, about 4 minutes. Add turnips, garlic, and 2 cups reserved turkey-wing broth. Bring to a boil and cook for 2 minutes. Add greens. Cook, stirring often and adding broth by 1/4 cupfuls if dry, until turnips are tender and kale is wilted, about 10 minutes. Stir in reserved turkey meat. Season with salt and pepper. Drizzle vinegar over; add butter and stir until butter melts.

### ***Grilled Chicken, Green Onion and Radish Salad*** **www.wholefoodsmarket.com**

1 large chicken breast (about 3/4 pound)  
2 bunches green onions  
2 bunches radishes, halved  
1/2 cup toasted and crumbled sliced almonds  
1/3 cup chopped fresh mint  
1 tablespoon lime juice

Prepare a grill for medium-heat cooking. Grill chicken until browned and cooked through, turning occasionally, about 12 minutes. Place onions and radishes in a grill basket or on a vegetable grilling screen to prevent them from falling through the grill grates. Grill, turning frequently, until browned and softened, about 4 minutes for green onions and 8 minutes for radishes. Allow chicken and vegetables to cool slightly, then shred or dice the chicken and coarsely chop the onions and radishes. Place in a large bowl with almonds, mint and lime juice, and toss.

