

FARM FRESH

GAZZETTE



Onions/Corn/Cherry Tomatoes/Peaches/Beets/ Tomatoes/Lettuce/Beans/Eggplant-Large Only

Cherry Tomato, Corn and Goat Cheese Pizza

Ingredients

Makes 1 large (10- to 12-inch) pizza or 2 to 4 small (individual) pizzas

- 1 ball pizza dough (about 1 pound), store-bought or homemade
- 2 to 3 tablespoons tomato sauce, store-bought or homemade
- 1/4 cup shredded mozzarella cheese, or to taste
- 2 ears sweet yellow corn, shucked and kernels cut off the cob
- 1 cup cherry or grape tomatoes, halved
- 1 (4-ounce) package goat cheese
- Freshly chopped basil, for garnish
- Kosher salt and red pepper flakes

Place a pizza stone directly on grates of a grill and preheat, covered, on high for at least 15 minutes. You want the grill as hot as possible.

Roll out the dough (using flour if necessary to prevent sticking) on a piece of parchment paper or a pizza peel dusted generously with

semolina flour or cornmeal. Add a very thin layer of tomato sauce — less is more for this pizza — and season with salt and red pepper flakes. Sprinkle a small amount of mozzarella on top, followed by the corn and tomatoes.

Slide the pizza onto the pizza stone and cover. After 2 minutes, lift the cover and drop gumball-sized pieces of goat cheese over the pizza. (If cooking on parchment, remove it at this point or it will burn and stick to the pizza.) Cover and finish cooking until desired doneness and crispiness is reached, 4 to 6 minutes.

Using long tongs, pull the pizza back onto the pizza peel. Allow to cool for 5 minutes before garnishing with basil. Slice and serve immediately.

Israeli Couscous Salad with Corn, Green Beans and Goat Cheese

From fincooking.com

The small, chewy pearls of Israeli couscous make a wonderful textural contrast to the crisp-tender vegetables and creamy goat cheese in this pasta salad. It's a terrific side dish for a late-summer cookout or barbecue.

Ingredients:

- olive oil
- sweet corn
- Kosher salt
- 1 cup fresh corn kernels
- 1 cup cut green beans (cut into 1-inch pieces)
- 2-1/4 cups Israeli couscous
- 1/2 cup plus 1 Tbs. extra-virgin olive oil, more as needed
- 1/3 cup fresh lemon juice, more as needed
- freshly ground pepper
- 1 cups diced or sliced zucchini (1/2-inch dice or 1/4-inch thick half-rounds)
- 1 cup crumbled goat cheese
- 4 Tbs. chopped fresh basil

Instructions:

- Bring a large pot of salted water to a boil over high heat. Cook the corn kernels until just tender, about 1 minute; transfer with a slotted spoon to a colander. Add the beans to the boiling water and cook until crisp-tender, about 3 minutes; transfer to the colander.
- Keep the water at a boil while you toast the couscous in two batches in a dry skillet over medium heat,

stirring, until golden-brown, about 4 minutes. Cook the couscous in the boiling water until tender, about 10 minutes. Drain the couscous and toss it immediately with 1 Tbs. of the olive oil. Let the couscous cool completely in the refrigerator.

- Put the lemon juice in a small bowl and gradually whisk in the remaining 1/2 cup of olive oil. Taste and season with salt, pepper, and additional lemon juice or olive oil as needed.
- Put the cooked and cooled couscous in a large serving bowl and toss to break up any clumps. Add the corn, green beans, zucchini, goat cheese, basil, and the vinaigrette and toss. Taste and season as needed with more salt and pepper. Serve within an hour or two of making.

Sautéed Green Beans With Ground Beef

- Author: Mia, Russianfilipinokitchen.com
- Recipe type: Side Dish
Serves-10 servings
- **Ingredients**
- 2 lb bag of green beans, cut into diagonal strips
- 1 lb lean ground beef (if you prefer pork, just substitute)
- 1/2 medium onion, sliced
- 3 cloves garlic, minced
- 1/4 cup less sodium soy sauce
- 1/2 tsp salt
- 1/4 tsp ground pepper
- 1/4 cup water

Instructions

- Brown meat in skillet about 5 minutes, and remove excess oil, leaving only a tablespoon for sautéing.

- Add garlic and onions and sauté for 2 minutes or so until onions are translucent.
- Add green beans, soy sauce, salt and pepper, and sauté for about 3 minutes.
- Add water, cover, and cook for another 5 minutes or until desired doneness.
- Serve hot over egg noodles or mashed potatoes!

Grilled Goat Cheese Pizza with Figs, Beets, and Wilted Greens From finecooking.com

Ingredients:

- 4 medium beets with tops, beets peeled and sliced 1/4 inch thick, and beet greens washed, stemmed, and thinly sliced
- 4 tsp. extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 lb. pizza dough (white or whole wheat), at room temperature
- All-purpose flour, as needed
- Cornmeal, as needed
- 4 oz. goat cheese, softened
- 1/3 cup chopped dried figs
- 4 thin slices provolone (about 3 oz.)
- Prepare a high gas or charcoal grill fire.

Ingredients:

In a medium bowl, toss the beets with 2 tsp. of the oil and a light sprinkling of salt and pepper. In another medium bowl, toss the beet greens with the remaining 2 tsp. oil and a light sprinkling of salt and pepper.

Turn the dough out onto a lightly floured surface. Using a dough scraper or sharp knife, quarter the dough. Working

with 1 piece at a time, stretch or roll each piece of dough into a rustic 12x3-1/2- to 4-inch oval. If the dough resists stretching, let it rest for a few minutes while you work on the other pieces. Transfer to large cornmeal-coated rimmed baking sheets.

Grill the beets, covered and turning once, until tender and spotty brown on both sides, 8 to 10 minutes. Return the beets to their bowl and set aside.

Reduce the grill heat to medium low (or let the fire die down). Arrange the pizzas on the grill perpendicular to the grate. Cover and grill, moving them around as needed to ensure even cooking, until the bottoms are spotty brown, 2 to 4 minutes. Return the crusts to the baking sheets grilled side up.

Spread each with a quarter of the softened goat cheese and then top with the beet greens, grilled beets, and figs. Top with the provolone, breaking it into pieces so that most of each pizza is covered. Return the pizzas to the grill, cover and cook until the bottoms are spotty brown, the greens are wilted, and the cheese is melted, 2 to 3 minutes longer. Transfer the pizzas to a cutting board, cut into pieces, and serve.

FOR QUESTIONS ABOUT YOUR ACCOUNT TEXT YOUR NAME AND QUESTIONS TO:

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