



Geraldson Community Farm

Flavor from the Fields

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Roasted Roma Tomatoes & Garlic

8 roma (plum) tomatoes, halved
12 cloves garlic, peeled
4 tablespoons olive oil
1/4 cup chopped fresh basil leaves
salt and pepper to taste
Preheat the oven to 400 degrees F (200 degrees C).

Place the tomato halves in a shallow baking dish in which they can all fit in snugly side by side. Insert the whole cloves of garlic in between the tomatoes. Brush olive oil over the top and sprinkle with basil. Season with salt and pepper. Bake uncovered for 35 to 45 minutes, until tomatoes have softened and are sizzling in the pan with the edges slightly charred. Serve while hot.

Courtesy of allrecipes.com

Radish Salad

1 bunch fresh radishes
2-3 very sweet carrots
2 bunches arugula
salt and pepper to taste
E.V. olive oil
2 Tablespoons freshly grated Parmesan cheese
Lemon wedges
Trim the radishes and slice them thinly. Peel the carrots and cut them on the diagonal into very

thin slices. Snap off the tough stems from the arugula. Gather the arugula into a bunch and cut it crosswise into strips.

Arrange the arugula on a platter. Scatter the sliced radishes and carrots over the arugula. Season with salt and pepper to taste. Drizzle with enough olive oil to lightly moisten the vegetables. Sprinkle the Parmesan over the top. Serve with lemon wedges to squeeze over the salad.

Courtesy of Verdura Vegetables Italian Style by Viana La Place

Pasta with Sun Gold Tomatoes

4 tablespoons extra-virgin olive oil, divided
8 ounces Sun Gold or cherry tomatoes
2 garlic cloves, thinly sliced
1/4 teaspoon crushed red pepper flakes
Kosher salt
6 ounces capellini, spaghetti, or bucatini
3/4 cup finely grated Pecorino or Parmesan
8 medium fresh basil leaves, torn into pieces
Toasted breadcrumbs (for garnish; optional)

Heat 3 tablespoons oil in a large skillet over medium heat. Add tomatoes, garlic, and red pepper flakes, season with salt, and cook, covered slightly and swirling pan often, until tomatoes blister and

burst, 10-12 minutes. Press down on tomatoes to release their juices. Remove pan from heat and set aside. Meanwhile, bring 3 quarts [water](#) to a boil in a 5 quart pot. Season with salt; add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain pasta, reserving 1 cup pasta cooking water.

Transfer pasta to skillet with tomatoes; set over high heat. Add 1/2 cup pasta water. Cook, stirring and tossing often, until sauce thickens and begins to coat the pasta, about 1 minute. Stir in remaining oil, cheese, and half the basil and toss until sauce coats pasta and pasta is al dente. Add remaining basil, season with salt, and serve with breadcrumbs, if desired

Courtesy of epicurious.com

In this Share*

Beets
Carrots
Radishes-Daikon
Lettuce
Cabbage
Arugula
Kale
Roma Tomatoes
Bell Peppers
Poblano Peppers
U-pick:
Sungold Tomatoes
Herbs in Earthboxes
Flowers