



“As for myself, I am sitting up today for the first time – partly dressed as the cucumber said when oil and vinegar were poured over him, but salt and pepper were omitted.”

~Edward Lear (1812-1888)~

## Beaver Dam Peppers

The Beaver Dam Pepper is a Hungarian heirloom. It was brought to Beaver Dam, Wisconsin (hence the name) in 1912 by the Hussli family. The pepper is totally ripe when it is a red-orange color. This pepper is considered a medium-hot pepper (with more heat when it is red in color).

It has a sweet pepper flavor with a slow-building heat. Perfect for stuffing or using in salsas! Florence Hussli recommends adding crisp sliced rings to a cheese and bologna sandwich, or using it for stuffing. We have been enjoying eating a few of them in their lime-green stage for cooking – chopping them up and adding them to saffron or turmeric flavored rice. It is also nice in a grilled cheese sandwich.

We will have this pepper in the ripen form in a few weeks. We just wanted to cleanse the plants a bit to make room for new flowers to grow!



## This week's CSA share contains:

- Assorted Summer Squash
- Greater Western Yellow Onion
- Assorted Cucumbers
- Black Summer Bok Choy
- Thai Basil
- Rainbow Carrots
- Lettuce Head
- Beaver Dam Pepper
- Red Norland Potatoes

Here is a recipe that incorporates carrots, Thai basil, onion, summer squash, bok choy, and pepper from this week's CSA share!

## Thai Basil Stir-Fry

Total Time: 40 Mins.

Servings: 2-4



### Ingredients

2 Tbsp. hoisin sauce  
1 Tbsp. water  
1 Tbsp. peanut oil  
1 Beaver Dam pepper, thinly sliced  
1 cup thinly sliced onion  
1 Tbsp. fresh lime juice  
1 summer squash, diced

1 Tbsp. sugar  
1 Tbsp. fish sauce  
3 garlic cloves, minced  
3 chicken breast halves, cut in ¼-inch strips  
½ cup fresh Thai basil leaves (and flowers)  
½ cup diced carrots  
1 bok choy, chopped

### Preparation

1. Combine hoisin, sugar, 1 Tbsp. water, and fish sauce in a bowl, stirring with a whisk until sugar dissolves.
2. Heat wok or large skillet over high heat. Add oil, swirl to coat.
3. Add garlic and pepper, fry for 30 seconds or until fragrant
4. Add chicken, fry for 4 minutes.
5. Add onion, squash, and carrots, fry for 2 minutes.
6. Add bok choy, fry for 4 minutes.
7. Add hoisin mixture; bring to a boil. Cook for 30 seconds, or until sauce thickens. Make sure all vegetables are soft.
8. Stir in basil and lime juice.
9. Serve over a grain of your choice.