



“Knowledge is knowing a tomato is a fruit. Wisdom is not putting it in a fruit salad.”

~Miles Kington~

Too much squash...what to do???

Is it getting to that time of the season when you are feeling lost with what to do with the squash? If so, here is a great idea a fellow member shared with me last year! I've water-bathed canned a similar recipe in the past, and have enjoyed it in the middle of winter when I was craving squash!

Summer Squash Relish

Ingredients

| | |
|---------------------------------|-------------------------------|
| 1 medium onion, chopped | 1 bell pepper, chopped |
| 1 Tbsp. vegetable oil | 1 tsp. dry mustard (or seeds) |
| 1 ½ tsp. turmeric | ¼ tsp. pepper |
| 2 tsp. cumin seeds | ¼ cup sugar |
| 2/3 cup distilled white vinegar | 2 pounds squash, shredded |
| 1 tsp. salt | |

Preparation

1. Heat oil over medium heat in a wide pot. Add spices and cook, until toasted, about 3 minutes. Add onion and bell pepper, stirring to combine. Stir in sugar, vinegar, squash, hot pepper, salt, and ½ cup water and cook covered, until squash as softened, about 15 minutes.
2. Fill 7 half pint jars with mixture. Put lids on and seal. They will last in the refrigerator for 2 weeks, or you can water-bath can them for at least 30 minutes.

This week's CSA share contains:

- Assorted Summer Squash
- Primo Cabbage
- Inchelium Garlic
- Black Summer Bok Choy
- Assorted Cucumbers
- White Castle Onion
- Lemon Basil
- Rainbow Cherry Tomatoes
- All-Blue Potatoes
- Super Sweet Yellow Corn



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