



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

~Miles Kington~

How to dry hot peppers

I know some of you may be getting tired of the hot peppers. Have no fear; here is something easy to do with them. We will have them for a few more weeks at least, so you can just keep adding the new ones to your string. It will make a great decoration, and you can use them all winter long. I like putting one dried pepper in chili in the winter, or crushing them up into red pepper flakes.

1. Thread a needle with 20-inches of dental floss (or fishing line). Tie a knot in the end of the floss.
2. Insert the needle through a hot pepper, near the stem. Pass the hot pepper all the way along the floss until it stops at the knot you tied.
3. Tie a knot in the dental floss about a half-inch above the hot pepper. This will space the peppers along the floss and ensure that air circulates adequately around each pepper.
4. Repeat steps 2-3 until all of the peppers are strung.
5. Remove the needle from the floss and tie a loop on the end of the floss.
6. Hang the peppers in a sunny window. It can take a week or two until they are totally dry.



This week's CSA share

contains:

- Beefsteak Tomatoes
- Cantaloupe
- Assorted Eggplant
- Bell Pepper
- Sweet Nardello Peppers
- Red Flame Hot Peppers
- Yellow Onion
- Assorted Potatoes
- Assorted Cucumbers
- Thai Basil
- Lettuce Mix
- Rainbow Beets



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Here is a recipe that incorporates eggplant, Thai basil, tomatoes and beet greens from this week's CSA share!

Thai Spicy Eggplant with Basil

Total Time: 30 Mins.

Servings: 2



Ingredients

- | | |
|------------------------------|--|
| 1 cup Jasmine rice | 2 Tbsp. peanut or vegetable oil |
| ½- 1 red flame pepper, diced | 1 eggplant, cubed into bite-sized pieces |
| 1 medium onion, diced | 4 cloves garlic, finely chopped |
| 2 Tbsp. white vinegar | 3 Tbsp. soy sauce |
| 2 Tbsp. brown sugar | 20 leaves fresh Thai Basil, torn |
| Beet greens, torn | 1 tomato, diced |

Preparation

1. Cook jasmine rice according to package.
2. Heat deep skillet over high heat. Add oil and crushed red pepper and let sizzle for 15 seconds. Add eggplant, and fry for 3 minutes. Add onion, garlic, beet greens and tomatoes and fry for 3 minutes. Add vinegar and soy sauce.
3. Sprinkle with sugar and toss for 2 minutes.
4. Remove pan from heat, add basil and toss to combine with eggplant.
5. Serve over cooked rice.

Feel free to add chicken, beef, or tofu to this recipe