



### This Week's Basket:

Cucumbers  
Summer Squash  
Lettuce Mix  
Fresh Onions  
Tomatoes  
Cherry Tomatoes  
Eggplant

Sweet Peppers  
Carrots (full)  
Garlic (full)

12



Week 12! As the rainbows continue, we're enjoying quite the lush August. Some leaves are starting to turn, which I usually attribute it to a dry August, thinking that the trees are turning early due to stress. There's no excuse this year, the first autumn colors just start in August. I hope that doesn't upset any of you, but as you may have observed by now, we typically welcome fall with open arms as a welcome break at the end of the summer marathon.

The wet weather may have hurt some of our crops and brought out a little extra disease pressure, like on our basil :- (which is bowing out early this year, but it has been wonderful for our onions. We've been sharing some fresh onions with you all and we're in the middle of harvesting all of our storage onions and shallots, and oh do they look good. A farm friend of ours once talked about onions as "water storage units", and this year is certainly proving that point. After harvesting the onions from the field, we bring them up unto the barn to cure on wire racks where it's warm and dry.

With the summer squash season coming to an end soon, and sweet peppers and eggplant in the share this week, it really is the perfect time to make Ratatouille! While I love the more traditional eggplant parmigiana, I recently made this recipe from the NY Times and enjoyed it so much alongside linguini. I even cooked up some extra eggplant just for snacking! I hope you enjoy this as much as we do!

## Mark Bittman's Eggplant Parmesan

Olive oil as needed

2 Pounds eggplant

Salt & Pepper

1 medium onion, chopped

2 pounds fresh tomatoes, chopped

Parmesan cheese, grated

- Put 1/8th inch of oil in your largest skillet and turn heat to medium.

Start trimming and slicing eggplant into 1/2 to 3/8th inch slices.

- When oil shimmers, add eggplant; you can crowd them as long as they don't overlap

- Season with salt and pepper and cook, turning as necessary, until nicely tender and browned on both sides; drain on paper towels. Add more oil as necessary

- Cook onion in remaining oil; when tender, add the tomatoes, salt and pepper, and simmer until saucy, 10-15 minutes. (I added some thyme and oregano too)

- In a baking dish, layer eggplant, tomato sauce, then cheese in 2-3 layers. Bake at 400° until cheese is melted and the whole thing is bubbly, about 15 minutes.