

Strawberry Cornmeal Griddle Cakes

Makes 14 3-inch pancakes

- 3/4 C (95 grams) all-purpose flour
- 3/4 C (105 grams) yellow cornmeal
- 2 T (25 grams) granulated sugar
- 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. fine sea or table salt
- 3 T (45 grams) unsalted butter,
plus more for buttering skillet
- 1 C (235 ml) buttermilk, well-shaken, or 2/3 cup plain yogurt
thinned with 1/3 cup milk
- 2 large eggs
- 1 C (about 140 grams or 5 ounces) roughly chopped strawberries

In a large bowl, combine flour, cornmeal, sugar, baking powder, baking soda and salt with a whisk. Melt 3 tablespoons butter in the bottom of a medium bowl, then whisk in buttermilk, followed by the eggs, one at a time. Stir in strawberries. Pour strawberry-buttermilk mixture into dry ingredients and stir until just combined.

In a large skillet (cast-iron is my favorite for pancakes), melt butter over medium/medium-low heat. Pour a scant 1/4

cup batter into skillet for each pancake. Cook until bottoms are golden and bubbles appear all over top, about 1 to 2 minutes. Flip pancakes and cook until second side is golden, another minute. If batter slipped out the sides of the pancake when you first flipped it, return it to the first side for another 30 seconds to ensure the leaked batter cooks. Repeat with remaining batter, adding more butter as needed. If pan gets too hot (the butter turns brown as soon as it melts), the pancakes are done on the outside before the inside – reduce the heat to low.

If you're not going to eat these right away, you can spread them on a baking sheet and keep them warm until needed in a 200°F oven.

Serve with fixings of your choice, be it a pat of butter, powdered sugar, syrup and/or additional fresh strawberries.

Note from author, Deb Perelman: These are a perfect way to use those overripe too fast strawberries that I secretly love most of all for cooking, as they're insanely sweet and practically collapsed even before they hit the oven. Or, try blueberries, raspberries or blackberries, because summer is such a showoff.

<http://smittenkitchen.com/>

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Ninth Harvest: 7/28/15 & 7/31/15

Cashew Date Cream Stuffed Strawberries

1 pint of fresh strawberries, washed and dried

1 pint of fresh blueberries, washed and dried

1 C cashew date cream

Date Cream (yield 1 C):

1 C raw cashews, soaked in cold water for 4 hours

1 C pitted dates, soaked in cold water for 4 hours

1 T pure vanilla extract

1-2 pinches ground cinnamon, to taste

Non-dairy unsweetened vanilla milk, for thinning

Cut a thin slice from bottom of strawberries so they stand upright. Remove strawberry tops with a paring knife and gently scoop out some of the inside of the strawberries. Another option is to cut the strawberries from the top into wedges, like a + sign, but not all the way through.

Date Cream: Soak cashews and dates separately in cold water for 4 hours. Drain cashew and dates. Add dates, cashews, vanilla and cinnamon to high-powered blender or food processor fitted with S-shaped blade. Puree until creamy and smooth adding a tiny bit of non-dairy milk if too thick. Chill date cream for a minimum of 1 hour or until ready to use.

Fill strawberries: Use a pastry bag with a decorative tip (or a zip lock bag with one corner cut off) with cashew date cream. Fill strawberries with cream and top with a blueberry. Cover and refrigerate until ready to use.

Note: Best served on the same day of making recipe, as strawberries will get mushy if refrigerated overnight.

<http://virtuallyveganmama.com>

Submitted by Laura Tucker, CSA Member

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Fourth Harvest: 6/23/15 & 6/26/15

Beet, Radish & Blueberry Salad

Salad: 2 large beets, boiled, peeled and cut into matchsticks or wedges

5-8 radishes (depending on size) cut into wedges

1 C blueberries

Dressing: 1/2 C feta cheese

1/2 C 2% greek yogurt

1-1/2 T lemon juice

2-1/2 T fresh chives, minced.

1/8-1/4 C olive oil (to taste)

For salad: Combine beets, radishes and blueberries in a large salad bowl. Top with dressing or serve it on the side.

For dressing: Combine first four ingredients in food processor and pulse until fully combined.

With food processor running add olive oil slowly until it reaches desired consistency. I used 1/8 C of oil and it was the consistency of bleu cheese dressing.

<http://midlifecroissant.com> via foodgawker.com

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Fourth Harvest: 6/23/15 & 6/26/15

Beet & Blueberry Bruschetta

Serves 10-12

Red beets, about 5 small to medium sized
1 C fresh blueberries
1 tsp balsamic vinegar
1/4 C extra-virgin olive oil, plus 1 T divided
1/2 tsp salt
1/4 tsp pepper
2 small loaves French bread
5 basil leaves, thinly sliced
1/4 C crumbled feta cheese

Preheat oven to 425°F. Prepare beets for roasting by cutting off tops. Remove skins (roast or parboil to easily rub off skins), then cut into equal pieces. Wrap in foil packets and drizzle olive oil over tops (divide 2 tablespoons across packets). Seal packets and place on a baking sheet and roast for 45 mins. or until beets are fork tender. Remove from oven and let cool. Dice beets and refrigerate to chill.

Slice bread into 1-in. slices. Place slices on a baking sheet in a single layer. Brush each with olive oil (about 2 tablespoons of oil). Turn oven to broil and broil on top rack until golden brown. Once browned, remove from oven and set aside.

In large bowl whisk together balsamic vinegar and one tablespoon olive oil. Add diced beets, blueberries, basil, and salt and pepper. Toss together until everything is coated in dressing. Chill, covered, until ready to use or serve immediately.

To serve, top each bread slice with beet and blueberry mixture. Sprinkle feta over the top and additional chopped basil (optional). Drizzle with olive oil and enjoy!

<http://www.girlgonegourmet.com/> via [foodgawker.com](http://www.foodgawker.com/)

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Third Harvest: 6/16/15 & 6/19/15

Strawberry Chipotle Jam

- 1 quart strawberries, about 1-1/2 lbs. (try to select 1 cup of slightly-unripe berries)
- 1 large juicy lemon, zested and juiced
- 3 cups sugar
- 2-3 chipotle peppers, minced (canned)
- 1/4 teaspoon salt

Chop half of the berries into small pieces and smash the rest of the berries. You should have approximately 3 cups, a little extra is OK. In a saucepan combine the lemon zest, juice, sugar and salt over medium heat.

Stir the mixture occasionally, until the sugar dissolves. Add all the berries and minced chipotle peppers to the pan. Bring to a low boil. Simmer for 10 minutes. Then, check the gel consistency by placing a small amount on a frozen surface. Run your fingers through it. If it separates and is not runny, remove the jam from heat. If it is still runny, simmer another 5-10 minutes and check again. The jam could take 10-40 minutes to gel properly. Place the hot jam in sterilized jars. Either seal in a hot water bath (according to proper canning technique) or refrigerate immediately.

Submitted by Yunuel Cruz, First Year Apprentice

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Second Harvest: 6/9/15 & 6/12/15

Sensational Strawberry Sorbet *Makes 3 cups*

1 pound (4 cups) ripe, flavorful strawberries
1/2 cup plus 2 tablespoons strawberry (or raspberry) preserves
Pinch of salt
2 teaspoons fresh lemon juice, or to taste
1/4 cup water

Rinse and hull berries and put in a food processor or blender with 1/2 cup of the preserves and the salt. Purée until smooth. Add lemon juice and water and pulse to mix. Taste and add the remaining jam as necessary for sweetness and adjust the lemon juice and salt if necessary. The purée should taste a little bit sweeter than

you think it should. Scrape mixture into a shallow pan, cover, and freeze until hard, 3-4 hours. Break frozen mixture into chunks and process in food processor or blender until there are no more frozen pieces. Continue to process, stopping to redistribute mixture from time to time, until smooth and creamy and lightened in color. It may be frozen enough to serve out of the food processor, or return to freezer until needed. If the sorbet freezes too hard, let it soften in the fridge for about 15 minutes, or carefully soften it in the microwave on defrost setting, a few seconds at a time.

Submitted by Alice Medrich via <http://food52.com/>

FIELD *notes*

UCSC Farm

Community Supported Agriculture

First Harvest: 6/2/15 & 6/5/15

Strawberry Salsa

1/2 cup red pepper jelly
1/3 cup chopped fresh chives
1/3 cup chopped fresh cilantro
1 tablespoon lime zest
1/4 cup fresh lime juice
1/4 teaspoon dried crushed red pepper
2 cups chopped fresh strawberries
1/3 cup sweetened dried cranberries
1 small avocado, diced

Whisk together red pepper jelly, chives, cilantro, lime zest, fresh lime juice, and dried crushed red pepper in a medium bowl. Stir in strawberries and sweetened dried cranberries; cover and chill 1 hour. Stir in diced avocado just before serving. Serve with grilled or pan-fried meats, poultry, or seafood.

www.myrecipes.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
First Harvest: 6/2/15 & 6/5/15

Lemon Blueberry Muffins

1-3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, softened
3/4 cup sugar
2 large eggs
2 teaspoons grated lemon zest
2 teaspoons poppy seeds
1 teaspoon vanilla extract
1/3 cup milk
6-9 ounces blueberries

Preheat oven to 375°F. Lightly butter or grease a 12-cup muffin pan or line with paper liners.

Whisk together flour, baking powder and salt in a medium bowl. Beat butter and sugar in a large bowl with an electric mixer on medium-high until light and fluffy, about 3 minutes. Beat in eggs, one at a time, scraping down sides of bowl as necessary. Beat in lemon zest, poppy seeds and vanilla until evenly blended. Reduce speed to low and add flour mixture, alternating with the milk, beginning and ending with the flour mixture, just until incorporated. Fold in blueberries.

Divide batter evenly between muffin cups. Bake muffins about 25 minutes or until muffins are golden brown and toothpick inserted in center comes out clean. Cool in pan 3 minutes. Remove to wire rack to cool completely.

TIP: To distribute blueberries evenly in batter, toss with 1-2 teaspoons flour to coat before folding into batter to prevent blueberries from dropping to bottom of muffins.

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Seventh Harvest: 7/15/14 & 7/18/14

Strawberry Shortcake with Lavender

Shortcake:

1-1/4 cup of butter
4 cups flour
1 tablespoon dried lavender
flowers, chopped
3/4 cup sugar
3 tablespoons baking powder
Pinch salt
3-1/2 cups cold cream
crystal sugar

Berry Topping:

2 pints strawberries, stems
removed and quartered
1 tablespoon sugar
2 cups heavy whipping cream
3 tablespoons powdered sugar

Cut butter into small cubes pieces and place in the freezer until the other ingredients have been measured. Place dry ingredients in a mixing bowl fit with a paddle attachment. Mix on lowest speed until butter pieces are crumbly. Slowly add the cold cream in three increments; stopping the mixer frequently to stir the dry ingredients by hand from the bottom of the

bowl. Stop mixing before the dough comes together. Press dough into a large mass.

Using plenty of flour, roll out dough into a large rectangle. Give dough a single turn (fold in thirds) and place on a well-floured silpat. Roll out dough to 1" thick or to the size of the silpat. Wrap and refrigerate for at least 4 hours (no longer than 24 hours).

Remove and roll out dough to an 1/2" thick. Using a well-floured cutter, cut dough into 3" circles. Place on a parchment lined sheet pan and top with crystal sugar. Place pan in 350°F oven and immediately reduce to 325°. Bake for 8-10 minutes or until golden brown.

In a small bowl, combine sugar and strawberries. Let rest for up 20 minutes. In mixer fit with a whisk attachment, combine heavy whipping cream and powdered sugar. Whip on low-medium speed until fluffy.

July enewsletter, Edible Monterey Bay – ediblemontereybay.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Sixth Harvest: 7/8/14 & 7/11/14

Berry Crumble Bars

Makes 12-16 bars

Crust:

1/4 C butter, melted
1/4 coconut oil, melted
1/4 C honey (agave or
maple syrup)
1/4 C coconut sugar (opt.)
1-1/2 C oat flour
1/2 C rolled oats
1/4 teaspt. baking soda
pinch salt (opt.)

Filling:

3/4 C mixed berry jam
5 large strawberries, sliced

Crumble:

3 T melted butter or coconut oil
1/2 C oat flour
1/4 C rolled oats
2 T coconut sugar (to taste)
pinch salt
1/4 teaspoon cinnamon

Preheat the oven to 350°F. Coat an 8"x8" pan with cooking spray and set aside.

Make crust by mixing all ingredients thoroughly in a large bowl. Press into even layer in the bottom of the prepared pan. Bake for 15 minutes until the edges are slightly golden.

While crust is cooking, make crumble by thoroughly combining all the ingredients in a small bowl.

When crust is done baking, allow to cool slightly (about 10 minutes). Spread jam in a single layer on top of the crust, and arrange strawberry slices evenly over the top of the jam. Use your fingers to distribute the crumble in little blobs evenly across the top.

Bake for 20 minutes, and allow to cool before cutting and serving.

Store leftovers, with wax paper between layers, in the fridge for up to a week, or freeze for up to three months.

<http://thesweet-toothlife.com>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifth Harvest: 7/1/14 & 7/3/14

Blueberry and Poppy Seed Bublanina

- 2 eggs, separated
- 2 tablespoons granulated sugar
- 2 heaping tablespoons flour
- 1/2 tablespoon (7 grams) baking powder
- 1 tablespoon poppy seeds
- 1 tablespoon poppy seed oil (or a neutral oil, such as canola)
- zest of half a lemon
- 1 heaping cup blueberries

Preheat oven to 370°F. Butter and dust with flour a 9"x9" baking pan with high sides.

In a small bowl, combine flour, baking powder and poppy seeds, put aside.

Combine egg whites and sugar in an bowl and whip with electric mixer until soft peaks form. Add the egg yolks and mix briefly. Using only a spatula, mix into the dry ingredients the oil and lemon zest. Pour the batter into the prepared baking pan.

Place blueberries coated in lemon juice and flour on top of the batter and put it immediately into the oven to bake for about 20 minutes, or until the surface is golden in colour and the toothpick comes out clean.

After baking, let the bublanina rest for a bit, slice it (4x4) and dust with powdered sugar (optional).

<http://slovakroots.blogspot.ch>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifth Harvest: 7/1/14 & 7/3/14

Strawberry, Spinach & Pear Salad

Serves 4

1/2 cup black walnuts
10 ounces spinach leaves
10 ounces romaine lettuce, torn
1/2 cup balsamic vinaigrette
8 large strawberries, sliced
2 pears - peeled, cored and sliced
1 (6 ounce) container crumbled feta
3 tablespoons balsamic vinaigrette

Place walnuts in a small skillet over medium-high heat; toast nuts while stirring constantly for 4-5 minutes; set aside to cool completely.

Toss together spinach and romaine lettuce in a large mixing bowl, and toss with 1/2 cup of balsamic vinaigrette. Arrange the strawberries, pears, feta cheese, and walnuts over the top of the salad. Dress salad with another 3 tablespoons vinaigrette to serve.

allrecipes.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Third Harvest: 6/17/14 & 6/20/14

Strawberry Semifreddo

2 egg yolks

1 egg

1/2 cup (125 grams) icing sugar

1/2 cup (125 grams) strawberries

6.6 ounces (200 ml) half and half

2 teaspoons vanilla liqueur (or other favorite liqueur,
such as Amaretto, Limoncello)

Whisk egg yolks and sugar to a light and fluffy cream
(should double the volume). Strawberries, wash, dry,

cut the stems and mash thoroughly with a fork or use
a blender. In the end, beat the cream stiff and add the
beaten egg yolk and egg. Gently mix the eggs, cream,
and finally the strawberry. To form a biscuit shape, line a
plastic container with plastic wrap, fill with cream and
put in the freezer for a few hours, preferably overnight,
but at least 4-5 hours.

*<http://rustykalnakuchnia.blogspot.com/>
by way of foodgawker.com*

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Third Harvest: 6/18/13 & 6/21/13

Blueberry Pie with Almond Crumble Topping

Single pie crust

Filling: 3/4 cup plus 2 T (or more) sugar

1/4 cup cornstarch

7 cups fresh blueberries, wild or regular (32 ounces) or
32 ounces frozen blueberries (do not thaw)

2 T fresh lemon juice

Topping: 2/3 cup unbleached all purpose flour

4 ounces marzipan or almond paste, broken into 1/3-inch
pieces (3/4 cup loosely packed)

1/4 cup (1/2 stick) chilled unsalted butter, cut into
1/2-inch cubes

1/2 tsp. salt

Whipped cream or ice cream

Roll out pie crust on floured surface to 12-inch round.
Transfer to 9-inch glass pie dish. Turn crust edges under and
crimp decoratively, forming 1/4 inch edge above sides of
dish. Refrigerate while preparing filling and topping.

Filling: Whisk 3/4 cup plus 2 T sugar and cornstarch
in heavy large saucepan to blend. Stir in blueberries and
lemon juice. Cook over medium heat until mixture bubbles
and thickens, frequently stirring gently, about 13 minutes.
Chill filling until cool, about 1 hour. If more sweetness is
desired, stir in sugar by tablespoonfuls.

Topping: Combine first 4 ingredients in processor; blend
until mixture begins to clump together. Transfer to bowl;
chill 30 minutes. Position rack in bottom third of oven and
preheat to 400°F. Spread blueberry filling evenly in unbaked
crust. Sprinkle topping evenly over. Place pie on rimmed
baking sheet and bake until crust and topping are golden
and filling bubbles thickly, about 50 minutes. Transfer pie to
rack and cool completely. Serve with whipped cream or ice
cream.

Bon Appétit | July 2007

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Second Harvest: 6/11/13 & 6/14/13

Perfect Blueberry Muffins

Makes 9 to 10

5 tablespoons (2-1/2 ounces) unsalted butter, softened

1/2 cup sugar (3-1/2 ounces)

1 large egg

3/4 cup sour cream or plain yogurt

1/2 teaspoon grated lemon zest

1-1/2 cups (6-3/4 ounces) all-purpose flour

1-1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

3/4 cup (3-3/4 ounces) blueberries, fresh or frozen (if frozen, don't bother defrosting)

Preheat oven to 375°F. Line a muffin tin with 10 paper liners or spray each cup with a nonstick spray.

Beat butter and sugar with an electric mixer until light and fluffy. Add egg and beat well, then yogurt and zest.

Put flour, baking powder, baking soda and salt into a sifter and sift half of dry ingredients over batter. Mix until combined. Sift remaining dry ingredients into batter and mix just until the flour disappears. Gently fold in your blueberries.

The dough will be quite thick (and even thicker, if you used a full-fat Greek-style yogurt), closer to a cookie dough, which is why an ice cream scoop is a great tool to fill your muffin cups (look for them to be about 3/4 full, nothing more – you might need 9 instead of 10 cups).

Bake for 25 to 30 minutes, until tops are golden and a tester inserted into the center of muffins comes out clean. Let cool on rack.

smittenkitchen.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
First Harvest: 6/4/13 & 6/7/13

Fresh Blueberry Sauce

2 cups fresh blueberries
1/3 cup sugar (or to taste)
1 tablespoon fresh lemon juice
1/8 teaspoon salt
1/2 teaspoon vanilla extract

Wash and crush blueberries; add sugar, lemon juice and salt. Mix well. In a small saucepan, bring blueberry mixture to a boil; boil one minute. Add vanilla.

Chill and serve over puddings, cake, or ice cream.

www.southernfood.com

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Sixteenth Harvest: 9/18/12 & 9/21/12

Strawberry-Thyme Cocktail *Makes 1 serving*

3 ounces strawberry-thyme syrup (recipe follows)

1 1/2 ounces lemon vodka

squeeze of lemon

Put all ingredients in a cocktail shaker with ice. Shake until cold. Strain into a martini glass or into your favorite glass over ice.

Strawberry-Thyme Syrup

1/2 cup chopped strawberries

3 sprigs fresh thyme

1/4 cup sugar**

1/2 cup water

Put all ingredients in a small saucepan over high heat. Stir to combine. Bring to a boil, then reduce to a simmer for about 5 minutes, until the strawberries are softened. Remove thyme sprigs, then puree mixture in a blender and strain. *Makes enough syrup for 2 cocktails.*

<http://alldayidreamaboutfood.com>

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Eleventh Harvest: 8/14/12 & 8/17/12

Strawberry Parfaits *Serves 4*

- 2 cups strawberries (fresh, quartered)
- 1/4 cup brown sugar (firmly packed)
- 4 tps white sugar
- 1 cup yogurt
- 1/4 cup sour cream
- 1/4 tsp orange rind (grated)
- 1 whole strawberry (optional)
- 1 sprig fresh mint (optional)

In a medium bowl combine strawberries, brown and white sugar. Mix well. Let stand until the sugars dissolve and strawberries release their juices [about 20 minutes].

In a small bowl, combine yogurt, sour cream and orange rind.

Spoon one third of the berry mixture into 4 parfait glasses, dividing equally. Top each with 2 tablespoons of yogurt mixture. Repeat another layer, berries and yogurt.

Spoon remaining berry mixture over yogurt, dividing it evenly. Top each with 1 tablespoon of yogurt mixture. Decorate with whole berries and mint springs. Serve immediately.

www.yummly.com

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Third Harvest: 6/19/12 & 6/22/12

Strawberry-Buttermilk Sherbet

2 cups fresh strawberries

2 cups buttermilk

1 cup sugar

1 teaspoon vanilla extract

Garnish: fresh mint sprigs

Process strawberries in a food processor or blender 30 seconds or until smooth, stopping to scrape down sides. Pour strawberry puree through a fine wire-mesh strainer into a large bowl, pressing with back of a spoon. Discard solids. Add buttermilk, sugar, and vanilla to puree; stir until well blended. Cover and chill 1 hour.

Pour strawberry mixture into freezer container of a 1-1/2-quart electric ice-cream maker, and freeze according to manufacturer's instructions. (Instructions and times may vary.) Garnish, if desired.

www.myrecipes.com

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Second Harvest: 6/12/12 & 6/15/12

Blueberry Pie

Filling:

1-1/2 quart fresh blueberries

2 tablespoons cornstarch

2 tablespoons cold water

1/2 cup sugar

Crust:

30 gingersnaps

2 tablespoons sugar

5 tablespoons melted butter

Crush gingersnaps. Add sugar and butter. Form crust and bake at 375° 8 minutes. Cool.

Mix cornstarch and cold water. In saucepan, combine 3 cups of berries, cornstarch mixture and 1/2 cup sugar. Bring to boil. Boil 1 minute, stirring. Remove from heat. Add rest of berries. Pour into crust. Chill 5 hours.

Source: Zea Luce, First-Year apprentice

I grew up in the Finger Lakes region of New York where my parents farm 2.5 acres of blueberries for a U-Pick. I remember when they were planted and have spent much time in that blueberry field over the years – running barefoot down the rows in the summer, screeching under the sprinkler irrigation, or bundled head to toe, braving the winter weather to prune each bush.

As the season in NY does not get underway until mid-July, popping the sweet gems in my mouth here at the Farm as early as May has felt as though I am cheating, getting an undeserved head start this year!

Here is a family favorite blueberry pie recipe that is especially yummy with a ginger snap crust, but graham cracker works as well.

–Zea Luce

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Sixth Harvest: 7/12/11 & 7/15/11

Lavender and Strawberry Sorbet

- 1 cup sugar
- 1-1/2 cups water
- 8 fresh lavender spikes
- 8 cups strawberries, hulled
- 2 egg whites

Place the sugar and water in a medium pot on the stove and bring to a boil. Stir until the sugar dissolves. Remove from heat and add lavender and allow to infuse for an hour in the refrigerator.

Puree strawberries in a food processor, then strain puree through a sieve.

Add strawberries to lavender syrup and place into a freezer-proof container. Allow to freeze for 4 hours or until mixture is slushy.

Whisk egg whites until frothy. Add lavender strawberry mixture to food processor, process until smooth. Stir in egg whites, then add to the sorbet until well incorporated.

Return sorbet to freezer and allow to freeze.

Recipe source: CheFarmer Matthew Raiford

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Sixth Harvest: 7/12/11 & 7/15/11

Berry Zabaglione

- 2 C blueberries
- 2 C strawberries hulled and cut in half
- 4 large egg yolks
- 1/4 C sugar
- 1 vanilla bean
- 1/2 C Grand Marnier or ice wine

Preheat the broiler. Half fill a medium-sized pot with water and bring to a boil on the stove.

Place the berries in bowl and toss, then transfer into 4 medium ramekins.

Split the vanilla bean in half and scrape out the seeds in a bowl with the yolks, sugar and liqueur or ice wine. Place the bowl over the pot of water and whisk constantly until the zabaglione is thick, and slightly pale in color. Zabaglione will be fluffy.

Pour the zabaglione over the berries and place in the oven for approximately 2 minutes or just until brown.

Recipe source: CheFarmer Matthew Raiford

FIELD *notes*

UCSC Farm

Community Supported Agriculture

Second Harvest: 6/8/04 & 6/11/04

Strawberry Orange Shortcake

1-1/2 cups unbleached all-purpose flour

1 big pinch of salt

4 teaspoon sugar

2 teaspoons baking powder

zest of one organic orange

6 T (3/4 of a stick) unsalted butter, chilled

11 T heavy cream

1 pint heavy whipping cream

2 T sugar

1 T Grand Marnier (optional)

1-2 pints strawberries

sugar to taste

Preheat oven to 400 degrees. In a bowl, combine flour, salt, sugar, baking powder and zest. Cut the cold butter into the flour mixture with a pastry blender until

most of the pieces of butter are pea size or smaller. Stir in 10 tablespoons cream until the mixture just comes together. Turn the dough out onto a lightly floured surface and roll 1/2 inch thick. Cut into six 2-inch round or square biscuits.

To bake, place the biscuits on a baking sheet and brush the tops with the remaining 1 tablespoon of cream. Bake for 17 minutes, until golden.

Slice all but 6 pretty berries and stir in a small amount of sugar to taste.

Whip cream to soft peaks, adding sugar and Grand Marnier toward the end of whipping.

Split each biscuit and layer with strawberry mixture and whip cream. Top the shortcake with more berries, a final spoonful of whipped cream then garnish with a whole berry and a sprig of mint.

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fourth Harvest: 7/7/98 & 7/10/98

Spinach Strawberry Salad

Sesame seeds
2 T sugar
2 T red wine vinegar
minced garlic to taste
dry mustard to taste
salt and pepper to taste
1/4 cup salad oil
1 bunch spinach, cleaned
1 cup strawberries, sliced
1-1/2 teaspoons fresh dill, or 1/2 tsp. dried dill

Toast the sesame seeds in a dry skillet or hot oven for several minutes, tossing often. Let cool. Combine sugar, vinegar and garlic, dry mustard, salt and pepper. Whisk in the oil in a thin stream. Toss with spinach, strawberries, dill and sesame seeds. Makes four servings.

*Recipe source: Asparagus to Zucchini,
a Guide to Farm-Fresh Seasonal Produce*