

EVERBLOSSOM FARM RECIPES

JUNE #5

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TARRAGON SALAD

What an accomplishment! We've made it until now without a salad recipe. This salad is a slight variation on one of Jamie Oliver's favorites and uses the **tarragon** in your box this week. I highly recommend Jamie's cookbooks for his easy style and interesting ingredients...it honestly has nothing to do with his boyish good looks and British accent.

Tarragon Salad

Serves 4

2 small onions, very finely sliced
Good vinegar (champagne, white wine or sherry vinegar)
1 handful tarragon leaves
3 handfuls arugula or mixed greens
1 small bunch of seedless red grapes, halved
1 small bunch of seedless green grapes, halved
6 tablespoons extra virgin olive oil
Sea salt and freshly ground black pepper
7 oz aged goat cheese or hard salted ricotta

Make crunchy pickled onions by covering the onions in vinegar and soaking them. If they are finely sliced, it should take 10-15 minutes for the desired effect. Scoop the onions from the vinegar and set both aside.

Combine the rest of the ingredients just before serving. Toss together the tarragon leaves, greens, grapes, shallots and just 5 tablespoons of the vinegar, and the olive oil. Add pepper and salt to taste, but remember that the cheese will be salty too.

Divide the salad among 4 plates and grate or crumble the goat cheese on top. Drizzle on any dressing you like.

Kitchen Notes: A note about the **Hakurei turnips** also in your box this week. Hakurei's are the ones with the bright white and fruity-sweet roots. The root has a taste that's great raw or cooked.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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