

LOCAL | SUSTAINABLE | ORGANICALLY GROWN

# tine & toil farm

[www.tineandtoilfarm.com](http://www.tineandtoilfarm.com)

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In early April of this year we planted 400 ft of potatoes and last week we started the much-anticipated potato harvest. We grew two different potato varieties this season – Kennebec and Adirondack Blue – though we have only started to harvest the blues. The Kennebecs will stay in the ground for a while longer.

The potato is, I think, one of the most beautiful of the plants in our fields. And the potatoes themselves, especially the bright purple of the Adirondack Blues, is strikingly beautiful. How can you not love them? We planted 25 lbs of the blues in the spring and last week harvested over 200 lbs. We borrowed a potato plow from our veggie farmer friend, Emma, at Kneehigh Farm. The plow basically raises the potatoes up to the soil surface and makes them much easier to dig out of the ground. These beauties taste just like a "regular" potato but have much more nutrients, especially antioxidants, in them. I hope you admire them as much as we do.

Happy Eating.

Your farmer,  
Nathan

## THIS WEEK'S TIP

We enjoy making intricate, skillful food with our farm fresh produce, but there is always something to say for a simple recipe with only a handful of ingredients. Put together a blue potato salad with just lemon, oil, salt, and pepper; an easy vinegar cucumber salad; or the cilantro carrot recipe on the back page, and enjoy the full flavors of a few pristine ingredients.

### Week II (A)

- adirondack blue potatoes
- basil
- carrots
- cucumbers
- cilantro
- garlic
- head lettuce
- heirloom tomatoes
- summer squash

# 2017

# CSA



*\* u-pick flowers & cherry tomatoes at the farm*

## TOMATO & BREAD “PANZANELLA” SALAD

*This is a classic Tuscan-style salad that is fresh, flavorful, and hearty, enough to be a delicious meal in and of itself.*

### Ingredients

2-3 Tine & Toil heirloom tomatoes, cut into bite-sized pieces  
2 teaspoons kosher salt, plus more for seasoning  
½ loaf ciabatta or rustic sourdough bread, cut into 1 1/2-inch cubes (about 6 cups bread cubes)  
10 tablespoons extra-virgin olive oil, divided  
2 medium cloves Tine & Toil garlic, minced (about 2 teaspoons)  
1/2 teaspoon dijon mustard  
2 tablespoons white wine vinegar or red wine vinegar  
freshly ground black pepper to taste  
1/2 cup packed Tine & Toil basil leaves, roughly chopped

### Directions

1. Place tomatoes in a colander over a bowl and season with 2 teaspoons salt. Toss to coat. Set aside at room temperature to drain, tossing occasionally, while you toast the bread. Drain for a minimum of 15 minutes.
2. Meanwhile, preheat oven to 350°F. Toss bread cubes with 2 tablespoons olive oil. Transfer to baking sheet. Bake until crisp and firm but not browned, about 15 minutes. Remove from oven and let cool.
3. Remove colander with tomatoes from bowl with tomato juice. Add garlic, mustard, and vinegar to the tomato juice. Whisking constantly, drizzle in the remaining olive oil. Season to taste with salt and pepper.
4. Combine toasted bread, tomatoes, and dressing in a large bowl. Add basil leaves. Toss everything to coat and season with salt and pepper. Let rest for 30 minutes before serving, tossing occasionally until dressing is completely absorbed by bread.

Adapted from [seriouseats.com](http://seriouseats.com).

## GRILLED PURPLE POTATO SALAD W/ ALMOND BASIL CHIMICHURRI

*This is a novel variation on classic (or boring!) potato salad.*

### Ingredients

2 1/2 pounds Tine & Toil adirondack blue potatoes, cut into large chunks  
1/3 cup olive oil plus more for drizzling  
salt and pepper to taste  
3 tablespoons creamy almond butter  
2 tablespoons apple cider vinegar  
1 teaspoon honey  
2 cloves Tine & Toil garlic minced or grated  
1/2 cup Tine & Toil basil chopped  
1/4 cup Tine & Toil cilantro chopped  
pinch of crushed red pepper  
4 eggs  
1/2 cup almonds, toasted and chopped

### Directions

1. Place potatoes in a saucepan. Cover potatoes with cold water by at least 2 inches. Bring water to a boil over high heat, continue boiling until potatoes are just tender. Drain and toss with a 1-2 tablespoons olive oil plus salt + pepper to taste.
2. Meanwhile, cook the eggs in a large saucepan of boiling water until whites are set and yolks are still slightly soft, 7 minutes. Drain and then run under cold water to cool. Set aside.
3. In a medium bowl, whisk together the 1/3 cup olive oil, almond butter, apple cider vinegar, honey, garlic, basil, cilantro, a pinch of red pepper flakes, and salt and pepper to taste.
4. Using tongs, place the potato pieces on the hot grill, and cook on all sides, long enough to make grill marks, 1 to 2 minutes per side. Handle gently so they don't fall apart. Add the hot potatoes to the chimichurri as they come off the grill. Once all the potatoes have been grilled, toss well with the chimichurri. Peel the eggs, slice in half, and add to the potatoes. Serve warm, room temperature, or cool.

Adapted from [halfbakedharvest.com](http://halfbakedharvest.com).

## HONEY-GLAZED CARROTS W/ CILANTRO

*We love the beautiful simplicity of a 5-ingredient recipe. Pairs well with chicken or pork.*

### Ingredients

1 bunch Tine & Toil carrots, peeled (if you prefer), halved lengthwise, and cut into 1-2-inch pieces  
1 tablespoon extra-virgin olive oil  
1 tablespoon honey  
2 tablespoons dry white wine, chicken broth, vegetable broth, or water  
2 tablespoons Tine & Toil cilantro, finely chopped

### Directions

1. In a large skillet, combine carrots and olive oil; add just enough water to cover carrots. Cook over medium-high until water evaporates and carrots are tender, 15 minutes. Cook, tossing often, until carrots are light golden, 2 more minutes. Add honey and wine, broth, or water; cook, stirring and scraping up browned bits with a wooden spoon, until carrots are glazed, about 2 minutes. Stir in cilantro and serve

Adapted from [marthastewart.com](http://marthastewart.com).



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