



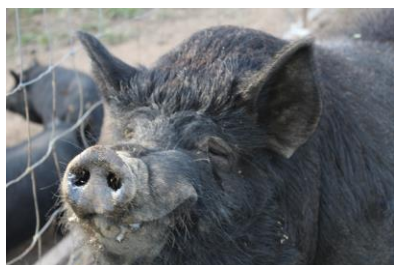
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Community Supported Agriculture

CSA Member Newsletter

June 22, 2020

This week's theme is nostalgic. Who loves the movie *Fried Green Tomatoes*? It is meaningful beyond the fabulous movie and book. Fried Green Tomatoes was the first dish Marti tasted Chef Coles cooked and create at Carpe Diem Wine Bar in Napa, California. Marti and Chef were not dating at the time. In fact, they had only known each other one week. However, Marti loved the dish so much she gave him a hug when he had popped out of the kitchen to ask how the staff liked his "FGT's." It will forever be a cherished memory as the Coles' "first taste of love." Please experiment and enjoy this week's recipe and CSA green tomatoes in honor of summer love.



Animal Spotlight, Poppa Pig!

The American Guinea Hog, Boar

Poppa Pig is the "head honcho" of our farm. He is responsible for 3 litters (so far), and weighs about 350 lbs. He is the most talkative pig on the farm and loves nothing more than for you to come rub his belly and scratch his MASSIVE jaws. He is a very handsome pig, complete with light colored, hazel eyes.

Chef Coles' Weekly Recipe!

Fried Green Tomatoes

Ingredients

1 cup flour
1 cup cornmeal
¼ cup cornstarch
1 tbs seasoning of old bay
1 tbs salt
1 tbs pepper
Green Tomatoes sliced
½ gallon Buttermilk
Breadcrumbs (panko)
2 tbs hot sauce
Honey
Chipotle or pimento cheese
Oil



Equipment Needed:

Cast Iron
Bowls for Breeding
Spatula
Knife

Instructions:

- 1) Slice the tomatoes, not too thin or they will flop over
- 2) Put in buttermilk and marinate from 1 hour to 24 hours
- 3) Make flour combo, which is all your dry ingredients of S&P, old bay, flour, cornmeal, cornstarch. SAVE the breadcrumbs as a separate batter item.
- 4) Follow a standard breading procedure: Take marinated tomatoes, place in flour on both sides, knock off any extra flour, place back in buttermilk, then place both sides in breadcrumbs.
- 5) Time to Fry! Heat cast iron skillet filled halfway with oil on medium-high heat. If you have a candy thermometer the temperature will be at 350 degrees.
- 6) Place battered tomatoes in fryer. Fry for 3-4 minutes.
- 7) Flip, and cook until other side is golden brown.
- 8) You may enjoy the FGT's at this point! You can also add the following garnishes:
-Chiffonade the basil, place on top
-Grate the chipotle cheddar (or dollop pimento cheese on each tomato!)
-Drizzle with spiced honey (hot sauce and honey!)
- 9) Garnish with borage or other edible flowers for a pop.

Made too many? Don't fry the battered tomatoes. Place them on parchment paper on a pan and freeze them for a later serving!

Pictured Below: Chef Coles' FGT's at Jimmy Madison's, circa 2015. Pimento cheese, pesto, balsamic reduction, edible flowers!



Pictured Below: Circa 2012 at Carpe Diem Wine Bar in Napa Valley. These are the FGT's that stole Marti's heart! Panko battered fried green tomatoes, poached duck egg, crispy sage and arugula, corn meal griddle cake, house made pancetta, and a red pepper sauce! He also made a corn fritter cake in place of the griddle cake for a crispy version of the dish. Yum!

