



2019 CSA – Week 18
September 19th—21st

FARM STAND

OPEN 7 days 9 – 6PM

4th of July to Labor Day 9 – 7PM

MONTAUK MARKET

662 Montauk Highway

OPEN 7 days 9 – 7PM

CSA PICK-UP DAYS + TIMES

Thursday 2 – 6PM

Friday and Saturday 12 – 4PM

CSA questions:

info@balsamfarms.com

1 head of lettuce

1 bag of swiss chard

1 bag red gold potatoes

2 pcs acorn squash

2 sweet peppers

1 qt plum tomatoes

1 head mini green cabbage

1 bunch of basil

1 head of garlic

optional bonuses:

6 ears of corn

2 red beefsteak tomatoes

3 pcs green zucchini

1 bunch of thyme

Recipe

Oven-Roasted Plum Tomatoes

Ingredients (Serves 3)

6 to 8 halved and seeded plum tomatoes

¼ cup extra-virgin olive oil

1 tbsp. sugar

coarse or fine sea salt and freshly ground black pepper

thyme

Heat the oven to 250 degrees. Line a baking sheet with foil and rub it with a little extra-virgin olive oil. Arrange tomatoes on it in a single layer, cut side up. Drizzle evenly with olive oil, sprinkle with sugar, and season with pepper to taste. Bake the tomatoes until they are still juicy but slightly wrinkled, about 3 hours. Transfer to a platter to let cool slightly. Just before serving, sprinkle tomatoes with sea salt and garnish, if you like, with thyme.

www.balsamfarms.com

