

Brown Turkey Figs

These late summer delights have a brownish/copper colored skin and pinkish-red flesh. If you've never tried a fresh fig, you are in for a treat. Figs have a very unique flavor and texture that lends itself well to both sweet and savory recipes.



Gorgonzola-Fig Pizza

1 prepared pizza dough
1 pint fresh figs, chopped
1 cup honey
1 cup red wine
1 ½ pounds gorgonzola cheese
1 teaspoon fresh rosemary leaves
½ teaspoon sea salt
½ teaspoon black pepper

Preheat oven to 400°F. Place figs, honey, and wine in a small saucepan over medium-high; simmer until thickened to jelly-like consistency. Remove from heat and cool slightly. Transfer fig mixture to a food processor, along with cheese, rosemary, salt, and pepper; pulse until mixed. Spread evenly over pizza dough and bake 10 to 12 minutes, until browned. Slice and serve.

From www.wineandfoodtravel.com.

Grilled Figs with Goat Cheese

8 ripe figs
1/4 cup fresh, soft goat cheese
1 teaspoon mixed minced fresh thyme and rosemary, or any combination of fresh herbs
Salt and freshly ground black pepper
8 fig or grape leaves, or 8 6-inch squares of aluminum foil
8 rosemary-twig skewers or toothpicks
1 teaspoon soy sauce
1 teaspoon balsamic vinegar

Pinch figs apart slightly from their stem ends, forming four sides surrounding a central pocket. Into this pocket, spoon a small amount of goat cheese. Sprinkle each with a tiny bit of herb mix and a pinch of salt and pepper. From the bottom up, use a leaf or sheet of foil to form a cup around each fig; skewer leaf or foil through fig so that it holds securely. Grill figs, open side up, just until they brown slightly and cheese softens. Remove, sprinkle with a few drops each of soy sauce and vinegar, and serve.

From dinersjournal.blogs.nytimes.com.

Fruit Box Contents:

item	Farm/Brand Name and Location	Food Miles
Blackberries	Hayton Farms (Burlington, WA)	99
Yellow Nectarines	Green Acres (Wenatchee, WA)	162
White Peaches	Stemilt (Wenatchee, WA)	162
Santa Rosa Plums	Goosetail Orchards (Chelan, WA)	197
Honeydew Melon	Inaba (Wapato, WA)	169
Brown Turkey Fig	Maywood (Corning, CA)	610

CANCELLATIONS AND OTHER CHANGES TO YOUR ORDER NEED TO BE MADE BEFORE 10:00 A.M., TWO DAYS BEFORE YOUR NEXT SCHEDULED DELIVERY.



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We appreciate you leaving your **empty, flattened box** out for us to pick up with your next delivery.

We *do not* reuse any bags, egg cartons, or other containers -- so just leaving out your box would be great!



THIS WEEK'S RECIPES

Grilled Chili Shrimp with Peach Honeydew Salsa

4 tablespoons seasoned rice vinegar
2 tablespoons fresh lemon juice
4 tablespoons minced cilantro
2 tablespoons vegetable oil
1 tablespoon honey
Salt and pepper to taste
18 to 24 raw shrimp, (13 to 15 per pound), cleaned with tails on
1-½ cups finely diced honeydew melon
1-½ cups finely diced peeled firm-ripe peaches

In a small bowl combine the vinegar, lemon juice and cilantro. Remove half to a small bowl and set aside. Add the oil, honey and a bit of salt to the remaining vinegar mixture and pour over the shrimp, tossing to coat. Cover and refrigerate shrimp for 1 to 3 hours. Remove, shrimp from marinade and thread on skewers. Grill shrimp for 3 to 4 minutes per side or until just cooked through. In a medium bowl toss together the melon, peaches and remaining vinegar mixture, seasoning to taste with salt and pepper. Cover and chill salsa up to 2 hours. Serve shrimp on a bed of salsa. From www.cookstr.com.

Lime Ginger Honeydew

¼ cup sugar
2 tablespoons water
2 teaspoons lime zest
1 tablespoon lime juice
1 teaspoon fresh ginger, peeled, finely grated
1 honeydew melon, cut in chunks

Combine sugar with water in a small pan and bring to a quick boil. Remove from heat and stir to melt the sugar. Cool for 4 minutes in the refrigerator. Add zest, lime juice and ginger into the sugar mixture. Put melon in large bowl and pour sauce over the melon, stirring gently to mix. Return to refrigerator until ready to serve. From www.food.com.

Honey-Lavender Plum Gratin

¾ cup 1% milk
¾ teaspoon unsprayed fresh lavender buds, or ¼ teaspoon dried, rinsed
2 large egg yolks
2 tablespoons honey
1 teaspoon cornstarch
½ teaspoon vanilla extract

Fruit & topping:
4 medium plums, pitted and cut into eighths
2 tablespoons sugar

To prepare custard: Heat milk in a small heavy saucepan over medium heat until steaming. Remove from heat. Add lavender, cover and let steep for 30 minutes. Strain milk through a fine sieve into a medium bowl. Return the milk to the saucepan and reheat until steaming. Whisk egg yolks, honey and cornstarch in a medium bowl until smooth. Gradually add the hot milk, whisking until blended. Return the mixture to the saucepan. Cook over medium heat, whisking constantly, until slightly thickened and starting to bubble gently, 1 ½-2 minutes. Transfer to a clean bowl. Whisk in vanilla. Cover loosely and refrigerate until chilled, about 1 hour. To prepare fruit & topping: Preheat broiler. Coat an 11-by-7-in oval gratin dish or 4 individual gratin dishes with cooking spray. Spoon custard evenly into the dish or dishes. Arrange plums on their sides, slightly overlapping, in a single layer over custard. Sprinkle sugar evenly over plums. Broil until plums are lightly caramelized, 5-7 min. Serve immediately. From EatingWell, Summer 2003.

Gingerbread with Nectarines and Cream

For gingerbread:

1 cup all-purpose flour
½ teaspoon baking soda
¾ teaspoon ground ginger
¾ teaspoon cinnamon
½ teaspoon salt
1 large egg
½ cup sugar
½ cup unsulfured molasses
½ cup vegetable oil
½ cup boiling water

For topping:

2 small ripe nectarines
1 tablespoon plus 1 tsp sugar
½ cup well-chilled heavy cream
¼ teaspoon vanilla

Preheat oven to 400°F. Grease and flour an 8-inch square baking pan, knocking out excess flour. Into a bowl sift together flour, baking soda, ginger, cinnamon, and salt. In a cup beat egg lightly and stir into flour mixture with sugar, molasses, and oil. Add boiling water in a slow stream, whisking until combined well, and pour batter into pan. Bake gingerbread in middle of oven 30 minutes, or until a tester inserted in center comes out clean.

While gingerbread is baking:

Cut nectarines into ¼-inch-thick wedges and in a bowl toss with 1 tablespoon sugar. In another bowl with an electric mixer beat cream with vanilla and remaining teaspoon sugar until it holds soft peaks. Cool gingerbread slightly in pan on a rack. Cut gingerbread into quarters and put 1 quarter on each of 2 plates. Top gingerbread with nectarines and whipped cream. Remaining gingerbread keeps, wrapped in plastic wrap and frozen, 2 weeks. From Gourmet, Sept. 1997.

Storage and Preparation Tips

- ◆ **Honeydew Melon:** Ripen on the countertop for a few days if needed, or if already ripe, refrigerate whole or cut until ready to use. Wash the outside of the melon before cutting into it.
- ◆ **Figs** are ripe when they are uniformly brown in color, and soft like a peach, but not mushy. When you bite into a ripe fig, it will be juicy and sweet. Unripe figs will be somewhat dry inside and may still have some yellow/green coloring.
- ◆ **Blackberries:** Store in the fridge, unwashed. Use within 2-3 days for best flavor and freshness. Wash before use.

* You may leave a cooler out for our driver to transfer your produce into to keep it fresh and cool.