



WHAT'S IN THE BOX

- *Thai Basil
- *Cucumber
- *Grapes
- *Potatoes
- *Salad Mix
- *Strawberry
- *Roma Tomato
- *Zucchini

RECIPE

Tomato Butter

Reference: [TheKitchn](#)

Ingredients:

- 1 pint cherry or grape tomatoes (about 2 cups)
- 1 tablespoon fresh thyme leaves
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 sticks (8 ounces) unsalted butter, at room temp

Arrange an oven rack about 3 to 4 inches from the broiler element and heat the oven to broil. Place the tomatoes on a rimmed baking sheet and broil until the skins begin to brown and the tomatoes start releasing their juice, 6 to 8 minutes. Let the tomatoes cool to room temperature.

Combine the broiled tomatoes, thyme, salt, and pepper in a food processor fitted with the blade attachment. Pulse about 10 times, until the tomatoes are finely chopped. Cut the butter into 1-inch cubes and add it to the food processor. Process until the butter is completely mixed in with the tomato mixture, about 30 seconds, scraping down the sides of the bowl as needed for even blending.

The tomato butter can be used immediately or placed in the refrigerator for a couple of hours to firm up first.

Storage: Store leftover butter in the refrigerator in a covered dish or ramekin, or spooned onto plastic wrap or parchment paper and rolled into a log. When kept in the fridge, the butter is best when eaten within 1 week; it can also be stored in the freezer for up to 3 months.

WEEK THIRTEEN

TOMATO

Salsa, Bloody Mary, Chicken Tikka Masala, Club Sandwich, Pasta or Pizza sauce; all these classics from various cuisines have one ingredient in common—Tomatoes. Botanically a fruit but it is considered a vegetable by nutritionists (and our Supreme Court). Believed to have originated from Central and South Americas, tomatoes have traveled across the globe and have become essential to adding sweet-tangy-sour flavor to many dishes. Making sauce, roasting for stew, marinating for appetizers: there is no shortage of recipes that call for tomatoes.

Portuguese traders introduced tomatoes to India in the 16th century. Since then, the unique texture and the flavor gave a whole new dimension to curries and sauces. From Chicken Tikka Masala to lentil, tomatoes are essential ingredients in every creamy curry dish. It comes as no surprise that tomatoes have been essential in my family's kitchen as well.

Slicer and Roma varieties were commonly found in Northwest India, abundant in summer and imported from the South during winter. Cherry and Grape tomatoes were new to us, and have become a family favorite since we tried the Sungold tomatoes at the farm.



At the farm we grow several types of tomatoes that we have been adding to your weekly harvest box; Heirloom, Slicer, Roma, and a mix of Cherry and Grape tomatoes. Each one is handpicked to ensure the perfect ripeness from our farm to your table. Inder spent a couple of days picking Cherry tomatoes in a tunnel and has a deep appreciation for our farm crew's harvesting skills. Eat them raw or turn them into a delicious butter spread, we hope you enjoy tomatoes while the season lasts.

Until next week, Stay Safe Stay Healthy!

Ruby