

# NEWSLETTER

2024 CSA

WEEK 9



## Corn

Welcome to week9. Much awaited corn is finally here! Corn as we know today was developed by people living in central Mexico over 7000 years ago. It was started from a wild grass called teosinte. Corn's ability to grow in varying climates and its ease of storage made it a popular crop worldwide.

I am sharing a recipe that uses fresh corn and is packed with flavors. You can add other spices to this recipe to alter the flavor profile. Hope you enjoy it.

Thank you for supporting your local organic farm!

-Ruby G.

## Mexican Corn Salad

<b>Ingredients</b>	¼ cup sour cream
5 cups corn cut from the cob (~4 large ears)	¼ cup parmesan cheese, finely grated
2 tbsp butter	1 tbsp jalapeno, deseeded & finely chopped
2 garlic cloves, minced	1 cup cilantro leaves, roughly chopped
½ tsp each salt & pepper	1 cup green onion, finely sliced
¼ cup mayonnaise	½ red onion, finely chopped
2-3 tbsp lime juice	Garnish: 2oz cotija or feta + jalapeno slices, cilantro leaves, lime wedges

1. Cut the corn off the cob
2. Melt butter in a large skillet over high heat. Add garlic and stir for 10 seconds. Add corn and cook for 5 minutes, stirring every now and then, until you get golden brown bits and the corn is cooked and sweet (don't stir constantly, harder to brown).
3. Add salt and pepper halfway through cooking corn.
4. Transfer corn into large bowl. Add mayonnaise, sour cream, lime juice and parmesan. Toss well to combine – heat will "melt" dressing. Add coriander/cilantro, red onion, green onion and jalapeno. Toss again.
5. Transfer to serving bowl. Crumble over cotija/feta and garnishes of choice. Serve warm or at room temperature.

## in the box

Corn	5 each
Purple Majesty Potatoes	1.5 lbs
Red Leaf Lettuce	each
Scallions	bunch
Eggplant	1 each
Broccolini	bunch
Rainbow Chard	bunch
Tomatoes	pint
Strawberries	pint



Source: recipetineats.com