
My Kitchen! Hooray for CSA!

Posted by Droopy - 2008/08/14 23:50

With all these slow food locavores lurking, I need some help with the new veggies I get in my produce pick-up.

Any ideas for what to do with spaghetti squash?

Thanks!

Re:My Kitchen! Hooray for CSA!

Posted by NMB08 - 2008/08/14 23:56

Make a pot of fresh tomato sauce (it's tomato season, after all!) and mix it in with the spaghetti pasta. Reluctant veg eaters won't know the difference!

Re:My Kitchen! Hooray for CSA!

Posted by NMB08 - 2008/08/15 00:00

I usually cut the squash in half and bake at 350 until it seems done. Sorry I don't have an exact recipe for the cooking, Droopy.

Re:My Kitchen! Hooray for CSA!

Posted by idaoetg - 2008/08/15 00:53

Spaghetti squash already?!

Isn't it early? (Or am I just in denial that the summer is close to ending?)

Re:My Kitchen! Hooray for CSA!

Posted by idaoetg - 2008/09/23 09:27

I saw hubbard squash for sale at my produce pick-up last week. They sold out before I could get one, but they were beautiful. The gal said to serve them like pumpkin. I'm excited for squash season. There's nothing better than a creamy baked acorn squash. I don't even add anything to them!

Re:My Kitchen! Hooray for CSA!

Posted by Droopy - 2008/09/23 15:32

Thanks for the ideas, friends. The spaghetti squash was so fun to bake and I ended up scooping the squash and rebaking in a casserole dish with parmesan cheese.

Re:My Kitchen! Hooray for CSA!

Posted by idaoetg - 2008/09/23 22:11

I got eggplant from my CSA and I want to caramelize it.

