



CAPAY VALLEY FARM SHOP BOX

Basil from Good Humus Produce

Ah, it smells like summer around here! Switch up basic pesto with the addition of another summer heartthrob—fresh sweet corn—and get down with the pasta gods.

Corn and Basil Pesto Pasta (from *Bon Appétit*)

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| * 4 slices thick bacon, cut into bits | * 1/2 cup grated Parmesan |
| * 4 cups fresh corn kernels from about 6 ears | * 1/3 cup pine nuts, toasted |
| * 1 large clove garlic, minced | * 1/3 cup extra-virgin olive oil |
| * salt and pepper to taste | * 1 pound long and skinny pasta |
| | * 3/4 cup slivered basil leaves |

In a large skillet, cook bacon over medium-low heat until chewy and beginning to crisp and the fat has rendered into the pan. Remove and drain on paper towels.

Add corn and garlic to skillet and toss to coat in the fat. Season with salt and pepper and cook until corn is just tender. Reserve 3/4 cup of corn, then scrape the rest into a food processor. Add pine nuts and Parmesan; pulse to combine. Add olive oil and blend until almost smooth. Bring a pot of salty water to boil and cook pasta until al dente. Reserve 1 1/2 cups of the pasta cooking water before draining, and set aside.

In the pasta cooking pot, combine cooked pasta, corn pesto, reserved corn, basil and bacon. Over low heat, toss to combine, adding some of the reserved pasta cooking water until the sauce comes together and coats all of the pasta. Season to taste with salt and pepper, then serve to hungry souls to make them happy.

Pair with: Matthiasson White Wine Napa Valley 2012 (\$40)

Enough kind words cannot be said about Jill and Steve Matthiasson. They are salt of the earth, extraordinarily hard workers, thoughtful and intentional, humble and *beyond* kind. Their Napa home and barrel room were both devastated in last weekend's earthquake, and as a literal mom-and-pop operation, they could definitely use some support. We're more than pleased to do whatever we can. This wine is gorgeous, made from Sauvignon Blanc blended with Semillon, Ribolla Gialla and Tocai Friulano to give it richness and depth (which helps it stand up to the bacon and corn) as well as tons of tropical flavors set against a stony texture and a bit of tart lemon to perk it all up.

Slicing Cucumbers from Good Humus Produce

Lately we've been enjoying the cooling, calming benefits of cucumbers both on our tired eyes and in aguas frescas. This chilled soup also does the trick, with the added bonus of protein-packed yogurt refueling you and filling you up after a long day.

Cold Cucumber Soup with Yogurt and Dill (from Andrew Zimmern in *Food & Wine*)

- * 2 large cucumbers, halved and seeded; 1/2 cup finely diced, the rest coarsely chopped
- * 1 1/2 cups plain Greek yogurt
- * 3 tablespoons fresh lemon juice
- * 1 small shallot, chopped
- * 1 garlic clove
- * 1/3 cup loosely packed dill
- * 1/4 cup loosely packed flat-leaf parsley leaves
- * 2 tablespoons loosely packed tarragon leaves
- * 1/4 cup olive oil, plus more for drizzling
- * Salt
- * Fresh ground white pepper
- * 1/2 red onion, finely chopped

In a blender, combine chopped cucumber, yogurt, lemon juice, shallot, garlic, dill, parsley, tarragon and 1/4 cup olive oil. Blend until smooth. Season with salt and white pepper, cover and refrigerate for at least 8 hours or overnight. Season the soup again just before serving, pour into bowls, garnish with finely diced cucumber, red onion and a drizzle of olive oil. Stay cool.

Pair with: Nigl Freiheit Grüner Veltliner Kremstal 2013 (\$24)

Martin Nigl convinced his family to stop selling their fruit to the local co-op and instead let him make wines at the estate himself. It was a wise choice, as his are now among the most renowned wines in Austria. Grüner Veltliner is this country's white grape darling, and Nigl's Freiheit bottling (*freiheit* means "freedom" in German) is a perfect example of why this grape became famous—it's a little spicy, chirping with acidity as well as sneaking in a bit of an herbal streak. It rocks paired with vegetables or dishes full of fresh herbs.