



BAY GRAPE

OAKLAND

CAPAY VALLEY FARM SHOP BOX

Zucchini from Capay Organic

Zucchini season is HERE! These squash go bonkers this time of year, but you don't have to do the same when you're trying to figure out what to cook with all of them. Zucchini bread, zucchini pasta, pizza, frittatas, fried simply... or in these delectable little cakes.

Lemony Zucchini Pancakes (recipe from Food52)

- * 2 cups grated zucchini
- * 1/2 cup grated potato
- * 1 egg
- * 1 T chopped parsley
- * 1 t lemon zest
- * 1 pinch breadcrumbs
- * 1 T unsalted butter
- * Greek yogurt or sour cream

Grate zucchini and potato. Drain in a colander for at least 30 minutes, then squeeze out excess moisture. Salt generously. In a bowl, beat egg, parsley, lemon zest and a pinch of salt and pepper. Add breadcrumbs to the zucchini mixture to soak up any leftover wetness. Combine zucchini and potato with egg mixture; stir well to coat. Place a cookie sheet in the oven and heat oven to 200 degrees. In a large skillet over medium-high heat, melt 1 T of butter. When foam subsides, drop in a spoonful of pancake mixture. Pat with a spatula to flatten well. Cook two at a time until golden brown and nicely crispy, then keep warm in oven. Serve ASAP with a dollop of yogurt or sour cream. Consuming as you go is a perfectly normal habit!

Pair with: Vouvray

The Vouvray appellation in France's Loire Valley is known for a single, great grape: Chenin Blanc. Fuller in body yet really high in acid, with notes of orange peel, wool, beeswax and honey, Vouvray can range from completely dry (*sec*) to off-dry or completely sweet (*moelleux*). We like a drier style here with almost no noticeable residual sugar—just giving a nice, round mouthfeel up alongside the shock of acidity to cut through the butter that crisped up these cakes.

Moskvich Heirloom Tomatoes from Alemaya Farm

Mmm, heirloom tomatoes. The Moskvich variety is known and loved for its early and abundant ripening, its "tomato-ey" flavor and super-juiciness. Dead in the middle of summer, try it with other refreshing, in-season goodies...

Tomato, Melon & Cucumber Salad (recipe from NY Times and Martha Rosé Shulman)

- * Moskvich tomatoes, cut in wedges
- * Honeydew melon, cut in 1-inch dice
- * Cucumber, cut in medium dice
- * Champagne vinegar
- * Fresh lime juice
- * Honey or agave syrup
- * Olive oil
- * Sea Salt
- * Fresh parsley, mint and chives, chopped

In a colander, sprinkle cucumbers with salt and let drain for 30 minutes. Meanwhile, prepare the other ingredients. Whisk vinegar, honey (or agave), lime juice and olive oil together (taste and adjust ingredients to your liking!).

Combine vegetables, dressing and sea salt in a large bowl and toss gently to combine. Finish by sprinkling with fresh herbs.

Pair with: Moschofilero

Say “Mohs-koh-FEE-leh-roh!” This little beauty of a Greek grape is chock-full of wild lily and passion fruit on the nose (which hold up quite nicely, thank you, next to the melon and tomato), then tart citrus on the palate that doesn’t back down next to a little vinaigrette and punchy herbs.