



# ONE POTATO TWO

NEWS FROM THE FIELDS OF DRIFTLESS ORGANICS

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**A**s the year draws to a close, I would have to say that all in all 2011 was a great year. As the wizened farmers say, I'd take a dry year over a wet year any time, and 2011 was pretty darn dry. We got through it though, with a ragtag bunch of irrigation and whole heck of a lot of gumption, and managed to get some pretty fine crops: a record tomato harvest, wonderful peppers and some great looking spuds. Looking ahead to the next year... Probably the biggest news is that we have begun the planning process of building a new packing shed. This is huge for us, as it is something

we've wanted to do and frankly had **NEEDED** to do for some time now. Hopefully, this time next year, we will packing your CSA boxes inside our **NEW** packing facility! Other than that, it is business as usual for 2012. We hope to continue to grow lots of great produce and continue sending it up to the best CSA members in the world - **ALL** of YOU! Thanks for all of your support this year and we hope to see you next season. Sign up for the 2012 season begins at the beginning of new year and I'll be sure to email y'all to remind you join up. Until then, Happy Holidays Everyone!

--Mike

## THIS WEEK'S BOX

- Acorn Squash
- Beauty Heart Radish
- Blue Potatoes
- Brussel Sprouts
- Butternut Squash
- Carrots
- Red Beets
- Garlic
- German Butterball Potatoes
- Gold Turnips
- Green Cabbage
- Heart of Gold Squash
- Parsnips
- Rutabaga
- Sweet Potatoes

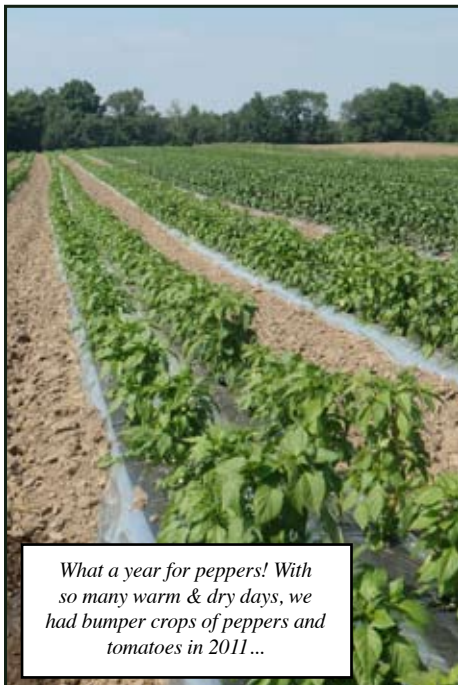


Here's a picture of Field 6 - a new field for us in 2011. It performed wonderfully! And we are excited to keep planting it in the years to come.

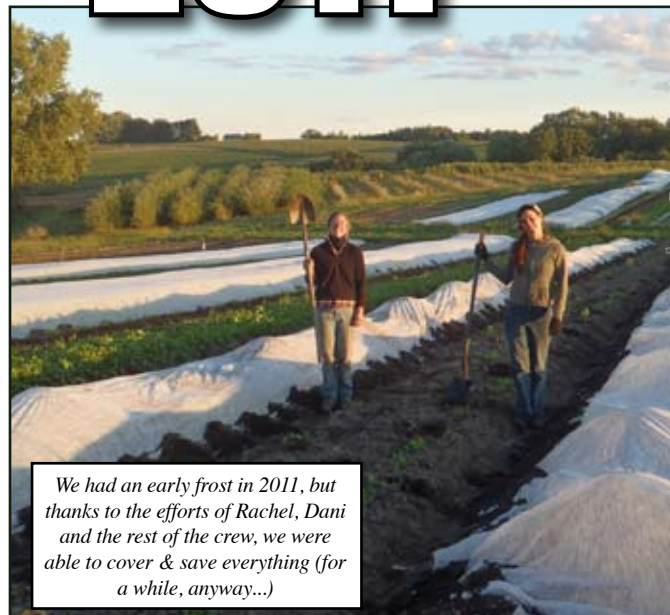


Snow fell on April 19th, the day after we transplanted this broccoli. Surprisingly enough, it survived.... and was very tasty!

# 2011



What a year for peppers! With so many warm & dry days, we had bumper crops of peppers and tomatoes in 2011...



We had an early frost in 2011, but thanks to the efforts of Rachel, Dani and the rest of the crew, we were able to cover & save everything (for a while, anyway...)



How long did your basil plant last? Giving out plants to CSA members was popular this year, and we plan on doing it again in 2012!

HELLO  
My Name Is

THOMAS

# THIS WEEK'S BOX

*A few words about your storage box: nearly everything can be stored for a number of weeks, so please don't be overwhelmed if you feel there is too much stuff. It is time to discover those nooks and crannies of your fridge, pantry, cupboards and even closets to squirrel away your goods (just don't forget about them!) Remember, as a general rule: keep things out of the light and most importantly: dry! This will help tremendously in the storage of your vegetables.*

**HAPPY HOLIDAYS!**

--dani

**Acorn Squash** - a very moist, yellow fleshed squash classically cut in half & roasted cut side down & served with butter and brown sugar (return to the oven for a couple of minutes cut side up after filling the cavity with the butter & sugar). Store at room temperature or a bit cooler for several weeks.

**Beauty Heart Radish** - Look for the beige and green roots with the pinkish tinged bottom. You'll know they are a beauty heart when you slice them open and see the vibrant pink insides. These are great thinly sliced on a veggie platter with hummus in the center. A wonderful addition to that Thanksgiving salad.

**Black Spanish Radish** - This is the black skinned root with a white flesh. They are a robust winter storage radish that will store in plastic in the fridge for many months, getting mellow with time or cooking. Delicious grated on salads or slaws or cooked in stir-fries or miso soup.

**Blue Potatoes** - can be used like any other waxy potato, but truly shine in any fried or roasted (versus boiled) potato applications: hash browns, oven fries, American fries, garlic roasted potatoes, etc. really lock in that purple-blue color. These are organic storage potatoes, hence care must be taken in their storage if you don't want them to sprout: store in a dark, cool, dry place if you're not going to use them right away.

**Brussel Sprouts** - OK - before you starting wondering - why the heck did they send us this stalk of old looking brussel sprouts, remember that this is sort of a freebie. We put this in as a bonus item because they were out in the field and we tried them out and they were good! We're sending them to you here as they grow, on a sturdy stem. Snap the sprouts off right away, trim

them, & store in a plastic bag for up to several weeks in the fridge. There may be a few really soft ones on the top of the stalk - just discard these with the stem. Brussel sprouts are quite versatile & super delicious when you don't overcook them (that's when they get all mushy & stinky). You can eat them raw, blanched, pickled, steamed, sauteed, stir-fried, or roasted (this is the best way by far) - and don't forget to try them with a honey mustard glaze. If you're really interested, check out an article I did for the last Edible Madison magazine on Brussel Sprouts - just Google it.

**Butternut Squash** - butternuts are the easiest squash to peel, due to their smooth skin - great for peeling, cubing, & simmering in soup when you don't want to get the oven going to roast it. Or, fire up that oven, cut squash in half, place cut side down in a baking pan and bake for 30-40 minutes (or until soft). Store at room temperature for many weeks or at 50-55 degrees for longer.

**Carrots** - There are about 5 pounds of carrots in your box. They will store for many weeks in the plastic bag they've come in and can be used in so many different ways! Try roasting them in the roasted root recipe, or add to soups and stews. Or just eat 'em up raw!

**Collard Greens** - If you like anything as crazy as bacon, try frying chopped bacon, chopped collards and walnuts for a quick side. Otherwise try 'em in the recipe provided.

**Garlic** - you will be getting about 8 bulbs of our German garlic. The cloves are small, but the garlic is quite tasty. Store on your counter or in your pantry.

**Gold Turnips** - Look for the yellow roots with slight green on the shoulders. Try them raw grated in slaw, sliced with dip, or cooked like any of the other root veggies - boiled, steamed, simmered in soup, or roasted. Their sweet yet slightly spicy flavor is especially delicious cooked alongside pot roast or other roots. Will keep for many weeks in plastic in the fridge.

**Green Cabbage** - the quintessential storage cabbage. If leaves start to yellow before you eat it up, simply peel back to the green ones below. Try the colcannon recipe on the next page.

**Heart of Gold Squash** - one of the most underrated squashes around. Heart of Gold is a sweet little squash! Smaller size, tenderer

skin, sweeter flesh, & dryer texture than your average winter squash. Try to use up before your other squashes, as these tend to not last as long.

**Onions** - We are bit nervous about putting these onions in the box, as we've been finding some rot in the middle of some, even when the outside looks fine. This is the very last of our onions and we apologize if you do get some rot. Store your onions somewhere dry and try to use them up asap. In your onion bag, there are the standard yellow storage, then a few cippolini onions (the flat white/yellow ones - great for caramelizing, and finally some red shallots - which are wonderful in pasta sauces or minced really fine in a salad).

**Parsnips** - are the pale, sweet, aromatic cousin of the more widely used carrot is terrific in roasts or boiled & mashed or braised & glazed (try a maple syrup & beer or honey & butter glaze). It cooks just like a carrot, & like organic carrots: no need to peel, just scrub - lots of nutrients are found in or just under the peel. Store in plastic in the fridge for several weeks.

**Red Beets** - What's thanksgiving w/o that dish of cold pickled beets on the table that only grandpa and that wierd uncle Bob eat? Try roasting them instead with oil, salt and pepper and they'll be gone before the turkey is....maybe. Store for months in plastic, in the crisper drawer.

**Rutabaga** - is another underutilized & tasty storage veggie. Look for 1-2 yellowy beige roots with purple tops in your box. Its creamy color, earthy sweet flavor, & smooth texture is great mashed or in soups, stews, or roasts. You can also grate it raw in slaws.

**Sweet Potatoes** - are chocked full of sweetness, vitamins, & minerals. Bake them whole or peel & cut for soups, mashes, casseroles, or oven fries or grate & add to pancakes, hashbrowns, or baked goods. Store at room temperature for several weeks.

**Yellow Potatoes** - German Butterball (GBB) variety. My favorite potato variety and I think, after a batch of mashed potatoes made with these, you will agree. Great roasted or grated and fried up ala hash browns. Store in their paper bag in your cupboard or pantry.

## Buttermilk Mashed Potatoes & Rutabagas

3 large or 4 medium gold potatoes, peeled or unpeeled, cut into ½” pieces  
 1 medium rutabaga, peeled, cut into ½” pieces  
 6 Tbsp. butter, cut into pieces  
 1 cup buttermilk  
 6 Tbsp. water or broth  
 1/8 tsp. baking soda  
 Salt & pepper to taste

In a Dutch oven or very heavy bottomed pan, bring potatoes, rutabagas, 2 Tbsp. of the butter, ¾ cup of the buttermilk, water, baking soda, & about a ½ tsp. of salt to a boil. Cover & reduce heat to low. Simmer, stirring occasionally, until vegetables are almost tender, about 20 minutes. Remove lid & cook over medium heat until liquid has nearly evaporated, about 3 minutes. Remove from heat & mash with remaining butter until smooth. Fold in remaining buttermilk & season with salt & pepper to taste. Serve immediately. Serves 4.

## Southwest Root Vegetable Slaw

1 rutabaga  
 1 large carrot  
 1 large turnip  
 juice & zest of 1/2 lemon  
 1 egg yolk  
 1 tsp. apple cider vinegar  
 1 tsp. grainy mustard  
 1 tsp. honey  
 1/4 tsp. dried marjoram  
 1/8 tsp. chipotle powder  
 1/2 tsp. cumin seed, toasted (optional)  
 1/2 c. oil (I like local Driftless Organics sunflower oil best!)  
 salt & pepper to taste

With a sharp paring knife, peel celeriac and immediately grate it, and toss with lemon juice/peel in a medium bowl. Grate carrot and turnip; add to bowl. In another bowl, whisk together remaining ingredients except oil. While whisking briskly, add oil in a slow stream until emulsified. Fold into vegetables and serve. Serves 4-6.

## Roasted Sweet Potato Wedges

3 medium sweet potatoes, peeled  
 1 Tbsp. oil  
 2 tsp. sugar  
 ½ tsp. salt  
 ¼ tsp. pepper

Preheat oven to 325 degrees, with rack in the middle. Cut each sweet potato in half cross-wise, then cut each half into half lengthwise, cutting each resultant quarter into 3 or 4 equal sized wedges. Arrange wedges in a single layer on a wire rack inside of a rimmed cookie sheet (this is important to keep wedges from getting soggy) & bake for about 30 minutes, until just tender. Remove from oven & turn it up to 475 degrees. Return baking sheet, minus the rack, to the oven to heat up. Cool the wedges on the rack for about 10 minutes, then carefully remove them to a large bowl. Toss wedges with remaining ingredients & pour them onto the hot pan, spreading them into a single layer. Roast, flipping once, for about 15-20 minutes, until deep golden brown. Serve immediately. (Delicious dunked into a mixture of sour cream, mayo, lime juice, & chipotle powder.)

## Colcannon

*This is a much healthier version of the traditional Irish hot-dish that normally contains bacon/ham and loads of butter and cream.*

1 pound potatoes, scrubbed and cubed (don't peel 'em!)  
 1 tablespoon butter  
 1/2 cup onion, thinly sliced  
 6 cups green cabbage, thinly sliced (about 1/2 head)  
 1 cup low-fat milk  
 1 teaspoon salt  
 1/4 teaspoon pepper

Steam or boil potatoes until just cooked through, about 15 minutes. Transfer to a large bowl and cover to keep warm. Meanwhile, heat butter in a large nonstick skillet over medium heat. Add onion and cook until translucent, about 2 minutes. Add cabbage and continue cooking, stirring occasionally, until the cabbage begins to brown, about 5 minutes. Reduce heat to low. Stir in milk, salt and pepper; cover and cook until the cabbage is tender, about 8 minutes. Add the cabbage mixture to the potatoes. Mash with a potato masher or a large fork to desired consistency. Serves 4.

## Roasted Rutabaga Wedges

(from MACSAC's 'From Asparagus to Zucchini' cookbook)

4 medium rutabagas (about 3 lbs.)

2 Tbsp. oil

3 Tbsp. balsamic vinegar

sea salt to taste

Heat oven to 500 degrees. Cut ends off rutabaga 7 peel them. Use a heavy, sharp knife to cut each rutabaga in half lengthwise, then cut each half into 3-4 long wedges. Place wedges in very large baking pan 7 toss with oil to coat. Spread them into a single layer, keeping them from touching one another. Roast in a hot oven 20 minutes. Use tongs to turn each wedge over. Roast another 15-20 minutes. Remove from oven & toss with balsamic vinegar & salt to taste. Serve hot. Makes 6-8 servings.

## Storage Root Crudit 

3 medium carrots

1 beauty heart radish

1/2 black spanish radish

1 small gold turnip (or half a larger one)

1 medium red beet

So this is your basic veggie & dip platter, only with local seasonal veggies in December! You'll be surprised at the sweetness and beauty of these veggies on a platter. Some tips: If the skins are getting brown or tough, peel them. If not, no need, just scrub them well. Get a big, super sharp chef knife & take the time to cut everything properly - uniform thickness & shapes for each vegetable. Arrange them neatly & prettily on a large platter, alternating colors. Stick a bowl of your favorite dip in the middle & snack away! Serves 6-8.

**HAPPY HOLIDAYS  
FROM  
DRIFTLESS ORGANICS!**

## Pan Fried Brussel Sprouts

1 1/2 cups brussel sprouts, trimmed & cut in half lengthwise  
1 Tbsp. bacon grease (can substitute oil or butter, but it won't be quite as succulent I'm afraid... If you have access to duck fat, whoa...)

coarse sea salt

pepper to taste

Heat bacon grease or oil in a medium cast iron pan or other heavy bottomed saute pan. When it starts to sizzle, swirl it around to evenly distribute then place Brussel sprouts in fat cut side down. Turn the heat down to medium & leave them completely alone for about 2 minutes, until starting to brown on the bottom. Sprinkle with salt & pepper to taste & stir around for another couple minutes. Serve just as is or toss with pasta, parsley, & freshly grated pecorino or Parmesan cheese. Yum. Serves 2-3 (or in my case 1 - it's just that good).

## Savory Sweet Potato Pancakes

3 cloves garlic

1" piece of ginger

1 tsp. whole coriander seeds

1 medium onion, quartered

1 large or 2 medium sweet potato (apr. 1 lb.), peeled or unpeeled

4 eggs

1/4 c. all-purpose unbleached flour

1 Tbsp. oil (local unrefined sunflower, olive, sesame, etc.)

1 1/2 Tbsp. salt

black pepper to taste

freshly grated nutmeg to taste

1/4 c. additional oil for frying

Preferably in a food processor, mince garlic & ginger with coriander seed. Add quartered onion & pulse until onion is minced. Take out chopping blade & insert grating attachment. Grate sweet potatoes into processor bowl with the onion mixture. In a separate bowl, whisk eggs, flour, oil, salt, pepper, & nutmeg. Stir in sweet potato mixture until well mixed. Heat about 1 Tbsp. oil in a cast iron or non-stick pan until a drop of water sizzles when flicked into pan. Reduce heat to medium. Spoon 2 heaping tablespoons of batter into pan for each pancake. Fry about 2 minutes on each side, until nicely browned & crispy. Drain onto a paper towel lined platter (you can keep them warm in a 250 degree oven while you make the rest if you wish) & repeat process until all the batter is gone, adding a bit of oil to the pan before each batch. I like to serve with creme fraiche & apple chutney. Makes approximately 15 pancakes; serves 5-7.