



News FROM THE FIELDS of
Driftless Organics!
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ONE POTATO TWO

Do you love your job? Do you wake up each morning with abundant enthusiasm where you just can't wait to punch in and start the day?

Yeah, me neither. I mean I DO love my job, *most of the time*. I am very passionate about what we do, and I can't imagine myself doing anything else with my life at this moment in time. But like any job there are days where I'd rather cut my own finger off than go into work. I think this could be said about any job out there. I mean, even professional cupcake eaters have a bad day once in a while, right? Well anyway - whenever I start feeling a case of the

"Mondays" all week long, I think of all 650 CSA members of our little farm that support us and continue to enjoy and be enthusiastic about the food we grow. Now THAT'S the inspiration that keeps each day awesome (and keeps all my fingers in place as well).



THIS WEEK'S BOX

Bok Choi
Broccoli
Cilantro
Green Bell Peppers
Green & Red Jalapeno Peppers
Edamame
Garlic
Mixed Bag o' Tomatoes
Mixed Sweet Peppers
Red or Yellow Onions
Salad Mix
Sungold Tomatoes
Tomatillos
Watermelon

DID YOU KNOW?

I am going to murder someone if I get any more broccoli in my box!

Do you feel this way? Well, we hope not; but if you are aggravated and wondering why we've been putting in so much broccoli, let me just say: it's not our fault?! Honest! For some inexplicable reason all of our "fall" broccoli has decided to head up early and we can't just NOT pick it, can we? So what to do? Freeze it! Broccoli freezes relatively well as long as you BLANCH it first. (a super easy process involving boiling then plunging in ice water -- lots of instructions on the interweb...). Frozen broccoli is perfect for wintertime cheesy broccoli soup, in stir fries, fritattas and much more. Preserving a little bit of that CSA bounty isn't that much work and you will be thanking yourself this winter.

Did you know that the Aztecs believed that tomatillos gave you superhuman powers like the ability to fly and become invisible? OK - so I made that up. BUT, the Aztecs DID grow tomatillos as far back as 800 B.C. Nowadays they are a popular food in Mexico and other Latin American countries.

Tomatillos (to-ma-TEE-yos) are the greenish yellow round fruits in your box. Most have a yellow/brown papery husk on them and inside they look like a little green tomato.

To use your tomatillos: The husks must be removed before preparing. You may want to wash the fruit to remove the film left by the husk. Tomatillos may be used raw in salsas or salads or cooked for sauces. Cooking enhances the flavor and softens its skin, but the result is a soupy consistency since the fruit collapses after a few minutes. To learn more, visit our website at: <http://driftlessorganics.com/tomatillos/>

SAVE THE DATE: SEPTEMBER 28th!

You're invited to our 2nd annual CSA Member Pizza Party! This is a great event - complete with farm tours, cider pressing and pizza. You should have received an Evite in your inbox this past week.

Bok Choi - a tasty & nutritious member of the cabbage family that adds both crunchy sweetness (stems) & spicy green-ness (leaves) to stir fries or Asian style soups. Store in the fridge in plastic & use up within a week or so.

Broccoli - for reasons that befuddle us still, most all of our fall broccoli is starting to come in about 3-4 weeks earlier than normal. What that means is that we have a LOT of broccoli. It's easy to freeze and there are a ton of great and different recipes on our website at: www.driftlessorganics.com/broccoli

Cilantro - Salsa time! Check out the salsa verde recipe below. I know, we put it in the newsletter every dang year, but that's just how much we love it! Store in plastic with a paper towel for up to a week.

Cucumbers - this is the last of the cucumbers for the year. Great chopped up on a salad with sungold tomatoes and sweet peppers.

Edamame - have we mentioned how crazy we are about edamame? It's like the ultimate crunchy/creamy/sweet/salty snack! & super nutritious to boot! Take it from the Japanese - these are a great snack, especially with

beer. Boil or steam with salt, cool a bit, & pop the beans from the pod into your mouth. Store in plastic in the fridge & use within a week.

Garlic - This nice freshly cured garlic just has so much more spunk & soul than grocery store garlic! Enjoy it freshly minced in dips & dressings or sautéed in sauces, soups, or stir-fries.

Green/Yellow Bell Peppers - we've been having some troubles getting the bells to ripen (turn red or yellow) before they start to go bad, so that's why a lot of these are half and half or all green. Still great tasting peppers though!

Mixed Bag o' Tomatoes - We grow too many varieties to name in this space, but we have extensive info on our website at: www.driftlessorganics.com/tomatoes

Mixed sweet peppers: Pimento Peppers - look for the small round squat red peppers in your box (there should be 2 of them). These are thick walled, super sweet peppery, & juicy. Use as you would a red bell - raw, sautéed, stir-fried, grilled, or roasted.

Mini Peppers - cute little peppers that have barely any seeds in them, making them

really easy to chop up! A really cute & refreshing (& easy) appetizer is to cut off their stems & stuff them with goat or cream cheese & fresh herbs &/or capers.
Yellow and Red Roasters - my favorite sweet pepper, all around sweet and juicy and great for freezing. Store your peppers on the counter for a few days or in the fridge.

Red Potatoes - check out the recipe for buttermilk mashed potatoes, an easy variation to traditional mashed potatoes...

Sungold Cherry Tomatoes - look for 2 green pints of small orange tomatoes. These are the candy of the tomato world! I love roasting them, but only after I make myself sick from eating too many fresh ones... Store on the counter. They also freeze really well: you can either just wash and put them whole into freezer bags or for more of a puree, blend them first and then pour into freezer bags. Either way they are a great addition to chilis, soups and even bloody marys!!

Tomatillos - the essential ingredient to salsa verde, one of our favorite things to dip into with chips or turn into enchilada sauce.

Salsa Verde

you have enough tomatillos in your box to make a double batch of this if you are thinking of freezing half of it. It freezes well in a plastic airtight container.

1 Lb. Tomatillos, hull & stem removed
1 medium onion, quartered
2-3 cloves garlic
2-3 jalapeno, stems removed (removed seeds for less heat)
¼ c. cilantro, coarsely chopped
1 Tbsp salt

Place tomatillos, onions, & peppers in an oiled baking dish in a single layer (or grill).

Roast at 450 degrees for 6-8 minutes, turning veggies once, until tomatillos are softened & slightly charred. Put all ingredients in a food processor or blender & process until smooth. Store in refrigerator for up to a week or freeze.

Garlic & Buttermilk Mashed Potatoes

2 lb. red potatoes, halved or quartered (skin on)
4 cloves garlic, peeled
3 Tbsp. butter
1 c. buttermilk
Salt & pepper to taste

Bring potatoes & salted water to a boil. Reduce to a simmer & cook for about 10 minutes. Add garlic & continue to simmer until potatoes are fork tender, another 5-10 minutes. Drain & return to pan. Over low heat lightly mash potatoes & garlic with butter, buttermilk, salt & pepper until mixed. Serve immediately. Serves 6.

Creamy Roasted Tomatillo Dressing

6 tomatillos, rinsed and halved
1 jalapeno, halved
1 medium onion, quartered
2 Tbsp Driftless Sunflower Oil (or olive oil)
salt and freshly ground black pepper
1/2 teaspoon ground cumin
1 cup Mexican crema (sour cream works too)
2 tablespoons fresh lime juice
Preheat the oven to 400 degrees F.
Place the tomatillos, jalapeno, and onion on a baking sheet. Drizzle with oil and sprinkle with a pinch of salt and a grind of black pepper. Place in the oven and roast until the vegetables begin to brown and slightly blacken, 25 to 30 minutes. Remove all contents from the baking sheet to a food processor and allow to cool slightly before blending. Add the cumin, crema, lime juice, and season with salt and pepper, to taste. Puree until smooth. Refrigerate at least 1 hour before serving. Immediately before serving, toss the dressing with your salad mix, some sungold tomatoes and maybe a chopped up sweet pepper or two. (Or try drizzled on roasted potatoes or on a burrito or over a grilled flank steak...).