



one POTATO TWO

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Week #18! I know I'm starting to sound like a broken record here, but we are in the midst of yet ANOTHER beautiful week on the farm! Life is good as we work hard to pull bushels and bushels of produce out of the ground. We are about half way through our potato harvest, nearly finished with our rutabagas; winter squash and sweet potatoes are in and resting comfortably. On the docket are parsnips, beets, carrots, radishes

and turnips. We've got a long way to go before we can feel safe, but we are poised and excited to stay the course.

Don't forget - the CSA season is winding to a close. After this week's box there are TWO weeks left in the regular season. That means that Every Other Week members have ONE box left and Every Week Members have TWO. It's so sad to see it end, but we have a lot more great produce to offer into the fall (see below). Eat well and be well!

-- Mike

THIS WEEK'S BOX

Broccoli
Carrots with Tops
Cauliflower or Romanesco
Fennel
Frisée Endive
Garlic
Leeks
Lemongrass
Mixed Sweet Peppers
Red Beets
Red Kuri Squash
Red Onions
Red Potatoes
Red Radishes
Sweet Potatoes

Driftless Organics would like to announce the arrival of **YASMANI EMILIANO PUIG-ENGEL**

born on September 30 at 3:11 am.

We wish a hearty CONGRATULATIONS to Farmer Noah and his wife Ximena!



ONLY A MONTH OF CSA BOXES LEFT... WHAT DO I DO?

NEVER FEAR! For those of you who just can't imagine life without Driftless veggies, we have created the **Extend Your Season Share**. This is basically an extension of the boxes you are getting now, delivered every other week. The boxes will be slightly smaller and will have 6-10 items including the following:

Carrots
Collard Greens, Chard & Kale
Potatoes
Winter Squash
Sweet Potatoes
Onions, Shallots & Leeks
Garlic
Root crops like Parsnips, Beets, etc

We are also doing the large winter vegetable boxes (delivered once a month) and don't forget there's still **grass fed beef** available for a December delivery. To sign up, check out our website at: www.driftlessorganics.csasignup.com

Broccoli - Perhaps the last broccoli of the year

Carrots with Tops - These are the first of our fall planting of carrots, seeded way back on July 5th. We're mighty happy with what we've dug so far and we hope you agree! Be sure to remove the tops and discard before storing these.

Fennel - Fennel is back! Fennel is awesome in salads (see below), in stir fries, and even in roasted vegetable dishes. It goes well with cheese (think melty cheesy casserole with sausage, or on pizza). If the licorice flavor bugs you, try chopping up your fennel bulbs, marinating it over night in apple cider vinegar and then using. This really mellows things out for ya. The whole plant is edible – bulb, stems, leaves. The stems can be a bit stringy, so either chop them up fine to add to sauces & soups, or peel & cut in bigger pieces to add to salads. Store fennel with tops on in plastic in the crisper drawer of your fridge.

Frisée - Look for the bright green head of frilly lettuce. This isn't lettuce at all but rather a type of endive! Endives are mighty bitter and take special treatment to fully enjoy. Because of its bold flavor, frisée needs a firm hand when it comes to putting together a salad. It goes well with rich, creamy dressings and ingredients that complement its unique flavor and texture. Try the recipe below, or

check out my most recent article in *Edible Madison* (view it here: <http://ediblemadison.com/articles/view/endives>)

Leeks - Try using leeks in place of onions in stir fries or quiches. Leeks store best in a plastic bag in your fridge.

Lemongrass - Look for the tall bunch of what looks a little like thick stalks of grass. (Just use your nose, you'll be sure to find it.) Lemongrass is an amazing plant that although is a little intimidating at first, is actually a lot of fun to cook with. Try simmering it in a coconut milk-based soup or try the recipe below.

Mixed Sweet Peppers - ALL RED, YELLOW & ORANGE PEPPERS IN YOUR BOX ARE SWEET.

Poblano Peppers - Look for the 2 dark green peppers. Poblanos are necessarily spicy, but they do have a smokiness to them that goes great in Mexican dishes.

Red Beets - There a TON of amazing beet recipes on our website here: www.driftlessorganics.com/beets. Beets are so super healthy and good for you, so if you aren't digging on them... get over it! Roast them up nice with oil and salt and pepper and stuff them in your face. You'll feel better for it and before you know it, you'll love them!

Red Kuri Squash - this is a beautiful deep orange squash with deep orange dry flesh. Cut in half, scoop out seeds, & roast cut side down at 350 degrees for 30-40 minutes. I like to oil the cut side first so it doesn't stick to the pan & you end up with a pretty caramelized top. Store at room temperature.

Red Onions - A nice looking red onion, great in pasta sauces or pizza toppings.

Red Potatoes - Try this: boil in salted water until soft. Drain. Make a mustard-vinagrette and stir in potatoes with some olive oil and some of your head of frisée and some chopped red onions.

Red Radishes - Yummy in salads or as an appetizer before dinner. Store with the tops removed in plastic or a jar of water.

Romanesco - Look for the bright green crazy spirally-fractal looking veggie in your box. Romanesco tastes a LOT (and cooks like) cauliflower. You can roast it, steam it (drizzle with olive oil, lemon juice, salt, pepper) or eat raw with dip. Try substituting romanesco in your favorite cauliflower recipe - or check out our website for a bunch of tasty ideas.

Sweet Potatoes - another one of our favorites. Sweet potato fries, roasted, in soups, in pie! Store as close as you can get to 60 degrees as you can in a dark and dry place. Storing them in your fridge will make them last longer, but they will lose some of their sweetness.

FENNEL, FRISÉE & APPLE SALAD WITH WALNUTS

1 fennel, bulb cored & thinly sliced & light green leaves reserved
 1 head frisée, soaked in cold water, spun dry, & broken into bite-size pieces
 1 large crisp apple, thinly sliced
 ¼ c. thinly sliced red onion
 1/3 c. walnuts, lightly toasted & coarsely chopped, a few reserved for garnish
 Juice & zest of ½ a lemon
 1 Tbsp. honey
 1 tsp. grainy mustard
 1/3 c. olive, walnut, or Driftless sunflower oil
 Salt & pepper to taste

Combine fennel bulb, frisée, apple, onion, & walnuts in a salad bowl. In a smaller bowl, whisk together remaining ingredients until emulsified. Drizzle over salad & toss to coat. Garnish w/ fennel leaves & reserved walnuts & serve immediately. Serves 4.

LEMONGRASS MARINADE

(used when cooking chicken thighs, pork tenderloin, or pressed tofu)

1/2 c. coarsely chopped lemongrass (trimmed & pounded w/ the back of a chef knife first)
 2 tsp. dried turmeric
 2 cloves garlic, smashed
 3 Tbsp. minced shallot or red onion
 Zest of 1 lime
 2 tsp. fish sauce (optional)
 1 tsp. toasted sesame oil
 1 tsp. sugar
 1 tsp. chili flakes
 ½ tsp. each salt & black pepper

Combine all ingredients in a food processor or mortar & pestle & grind coarsely – don't try to puree it, just grind it all up until mixed. Rub on to chicken, pork, or tofu & let marinade in the fridge for 30 minutes to 3 hours. Grill or pan fry over low heat & serve w/ rice & steamed or stir-fried vegetables.