



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
- 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.

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.

SAUTÉED LEMON MAPLE FRISEE

3 tablespoons Driftless Sunflower Oil (or olive oil)
 1/2 cup coarse fresh bread crumbs
 3/4 teaspoon grated lemon zest
 3/4 teaspoon anchovy paste (or miso or kalamata olives)
 1 head frisée, torn into bite sized pieces
 1 tablespoon fresh lemon juice
 1 teaspoon maple syrup

Heat 1 tablespoon oil in a 12-inch heavy skillet over medium heat until it shimmers. Cook bread crumbs until crisp and golden brown, about 4 minutes. Transfer to a bowl and stir in zest and a pinch of salt.

Wipe out skillet, then add anchovy paste and remaining 2 Tbsp oil and cook 15 seconds. Increase heat to medium-high and sauté half of frisée until slightly wilted, about 1 minute. Add remaining frisée and sauté until wilted, about 2 minutes more. Off heat, stir in juice, syrup, 1/8 teaspoon salt, and 1/4 teaspoon pepper.

Serve topped with bread crumbs.

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
 1/2 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.