



THIS HERE IS THE DECEMBER STORAGE BOX NEWSLETTER !!

GOES WITH THE BIG BOX!

News from the fields of Driftless Organics • Vol 8 - Issue 24 • Dec. 18--20, 2014

Hello and happy... winter? The crew continues to work diligently to wash sort and pack their days away and we are finally starting to make a dent in all of that beautiful produce that we harvested this fall. As the crew washes; we plan, and scheme, and fix things that are broken, and clean things that are dirty. I'd like to think

that all of us are getting some rest amidst it all as well.

We are nearing the end of another year and all of us at Driftless Organics would like to wish you the very happiest of holidays and a grand new year! We are so thankful for all of your support in 2014, and we hope to see you again in 2015. Happy Eating!

-- Mike

THIS WEEK'S BOX

- Acorn Squash
- Beauty Heart Radish
- Butternut Squash
- Cabbage
- Carnival Squash
- Carrots
- Celeriac
- Garlic
- Parsnips
- Red Beets
- Red & Blue Potato Mix
- Rutabaga
- Scarlet Turnips
- Sweet Potatoes
- Red & Yellow Onions
- Yellow Potatoes

DID YOU KNOW?

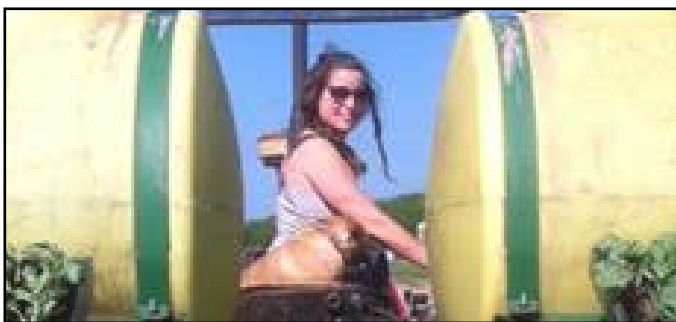
Did you know that Carrie has been coordinating the packing of your CSA boxes for nearly 2 years? Yep, that's right, the illustrious, amazingly stupendous and downright awesome Carrie Bruenig has been the Driftless Organics Pack Shed Coordinator since back in summer of 2013. In this role, she quickly became one of those coworkers that makes you wonder... "How the heck did we function without her?"...

The pack shed coordinator has got to be one of the most difficult jobs on the farm. I mean, at the height of the farm's craziness, Carrie was responsible for coordinating the washing, sorting and packing of nearly 450 CSA boxes a week! That's tens of thousands of pounds of produce all needing to be received from the field and cooled and recorded and put away and washed and sorted and recorded again and... whew! With a team of anywhere from 1-14 people, Carrie leads the charge each week in presenting our produce to the world.

When Carrie wasn't captaining the pack shed ship, she was out driving tractors, harvesting with the crew or working in the greenhouse; clearing demonstrating that she is a woman of many talents and skills.

One thing I admire the most about Carrie is that she nearly ALWAYS has a smile on her face. I mean, seriously. We ask her to wash 1,800 pounds of parsnips by 3 o'clock... smile and OK. Ask her to drive the ridiculously loud transplanting tractor at .000005 mph for 8 hours... smile and OK. It is this kind of attitude that we are gonna miss the most as Carrie moves on to Madison. All of us here at Driftless Organics wish you the best of luck in your next voyage!

THANKS FOR BEING SO AWESOME!!



WHAT THE HECK DO I DO WITH THAT... CELERIAC

Celeriac? What the what?

Otherwise known as **celery root**, celeriac are those knobbly ugly looking roots in your box (there should be two of them). To use: peel off as much of the skin as you can and then you are ready to use. Try the following:

- Grate raw and sprinkle with lemon juice (to avoid browning) for salads or slaws
- Make a classic French remoulade: a julienned, lemon-soaked raw celeriac salad in a creamy mustardy mayonnaise
- Use it instead of potatoes in au gratin
- Roast alongside chicken, beef, pork or venison
- Blanch and add to your favorite stuffing recipe before baking
- Grate and add to potato pancakes or hash-browns
- Cube or wedge it, parboil for 5 minutes, drain, toss with oil, salt and fresh herbs, and roast at 400 degrees until crispy on the outside
- Boil and mash with butter and cream
- Dice small and sauté with other vegetables for pot pie
- Replace celery with celeriac in any soup, especially ones that will be puréed

Hi there CSA folks – Don't forget: all of the following information and many, many more recipes are online on our website at: www.driftlessorganics.com/recipes. We have amassed over EIGHT years worth of CSA newsletter recipes for you to peruse. So, check it out, it's an invaluable resource for making the most of your CSA boxes. I've found the best way to use up a lot of veggies quick is by roasting them. You can roast just about ANY vegetable, and I've found the more you mix together, the better tasting your dish will be. It's really simple to roast vegetables: simply chop up into bite-sized cubes, toss in oil, salt, pepper and any other spices you like and lay out on a cookie sheet. Bake at 400 for 30-40 minutes (stir a few times).

Acorn Squash - TRY TO USE UP YOUR ACORN QUICKLY - they aren't storing as well as we'd like. Acorn is 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 - There will be 2 of these in your box. Look for the whitish-green globes with the **pinkish tinged bottom and pinkish roots** coming off the 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. They will store for a month or more in plastic in your fridge.

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.

Carnival Squash - Look for the yellow squash with bright green and orange markings. Carnivals are a deliciously sweet squash that's best prepared by simply cut in half lengthwise and baking (or steaming) upside down until tender. Add butter, salt & pepper and you are good to go.

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, or add to soups and stews; or grate into a salad or coleslaw. Or just eat 'em up raw!

Celeriac - This is old-school celery - the stem celery we know has only been around for a couple hundred years. Before that, celery was grown for its root. These gnarly looking roots pack lots of celery flavor mixed with an earthy sweetness you won't find in California stems. Peel them with a sharp paring knife & grate, slice, or cube them to add to coleslaws, soups, roasts, & gratins. They're delicious mashed with potatoes & add lots of body to pureed soups. You can also roast them whole with the skin on. They oxidize quickly after cutting, so cook right away or place in lemon water to stabilize it for later use. Store in plastic in the fridge.

Green or Red Cabbage - Cabbage keeps for a lot longer than you would think - you just need to peel back any of the old-looking layers. Cabbage is a great local alternative to salad when you want something fresh in the wintertime. Shred with carrots, celeriac and scarlet turnips for a tasty slaw. Store in the crisper drawer of your fridge, preferably in plastic.

Mixed bag of red & yellow onions and garlic - all can be stored in your pantry and should keep for a few weeks.

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, there is no need to peel, just scrub. Store in plastic in the fridge for several weeks.

Red Beets - The baby red beets in your box don't necessarily have to be peeled and frankly, it's kind of a pain in the butt, so we leave them on. If you are anti-beet, you HAVE to try the recipe on the next page. It's amazing. Also, our website has tons of great recipes: www.driftlessorganics.com/beets. Store beets in a plastic bag for 2-3 weeks.

Red & Blue Potato Mix - A wonderful mix of red and blue potatoes, perfect for roasting. Cut up into chunks (don't peel) and coat with oil. Roast with coarse salt and pepper for 45 minutes, turning once or twice during cooking. Store these spuds in the paper sack that they came in and keep them out of the light!

Rutabaga - is another underutilized & tasty storage veggie. Look for 2-3 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.

Scarlet Turnips - Look for the bright pink roots in your box. There should be 2-3 of them. These are wonderfully mild turnips that we like to eat raw, thinly sliced on salads or as a cracker-substitute with cheese, dips and spreads. Store in plastic.

Sweet Potatoes - You need to look up and make sweet potato pie! Or - try the recipe on the next page, it's a winner. Some of our sweet potatoes' skins are turning black but don't be fooled - underneath it a whole lot of pink deliciousness. 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 - there will be a 5 pound bag of yellow potatoes in your box. We like to cube them and roast with oil, salt & rosemary. Simple and delicious.

CREAM-BRAISED MELANGE OF WINTER SQUASH

You can cook the squash in this recipe for longer for a chunky puree with some bite-sized bits of squash, or cook even longer into a puree. Or if you cook for less time, you'll have forkful bites of squash in a creamy sauce. This recipe gives you some leeway to suit the group your serving.

3 to 4 pounds mixed winter squash: acorn, carnival, and butternut
Driftless Sunflower Oil
4 cloves garlic, minced
10 to 12 sage leaves, minced
1 1/2 cups cream
Salt
Freshly ground black pepper

Peel and cut the squash into 1-inch chunks and set aside. In a large, deep pot, heat the Sunflower oil over medium heat. Add the garlic and cook, stirring frequently for about 5 minutes, until it is golden and fragrant. Add the sage leaves and cook for another minute. Add the squash and fry just a minute or two as it's beginning to get hot. Pour in the cream, bring to a simmer, and cover. Cook for 10 to 15 minutes, or until the squash is tender enough to be pierced by a fork. Cooking time will depend on the size of your squash chunks, so you'll want to use some discretion. Season to taste with salt and pepper.

SOUTHEAST ASIAN SLAW

4½ cups grated mixed root vegetables of choice (such as broccoli stems, carrots, turnips, rutabaga, red cabbage, etc.)
¼ c. fresh cilantro &/or mint chopped (optional)
1 clove garlic, finely minced
4 Tbsp. rice vinegar
1 Tbsp. soy sauce
1 Tbsp. sugar/honey
1 Tbsp. sriracha-type hot sauce
salt & black pepper to taste
2 Tbsp. toasted sesame seeds (garnish)

Whisk together garlic, rice vinegar, soy sauce, sugar, & sriracha. Toss in grated vegetables & cilantro/mint. Taste, & add salt & black pepper as needed & toss again. Serve immediately topped w/ sesame seeds. Serves 4-5 as a side. Add spinach & grilled meat or tofu for a complete meal for 3-4.

SWEET POTATO PANCAKES

serves 5-7
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.

**DON'T FORGET: 2015
CSA SIGN-UP STARTS
IN A COUPLE WEEKS.
WE HOPE TO SEE YA
NEXT SEASON!!**

CELERIAC MASHED POTATOES

This recipe is adapted from a recipe in ediblemadison.com, which also has a wonderful article about celeriac written by Dani Lind! Check it out here: www.ediblemadison.com/articles/view/adventures-with-celeriac

2 pounds yellow potatoes, cut into chunks (peeled if you like)
2 celeriac, peeled and cut into small chunks
Salt
1 cup half-and-half or milk
2 tbsp. butter
Freshly ground pepper
Chives, chopped

Place potatoes and celeriac in large saucepan, cover with water and add some salt. Bring to a boil over medium-high flame. Reduce heat to medium-low, partially cover pan and cook until vegetables are fully tender, about 15 minutes. Drain off water. Dry the vegetables in the pot, covered, over lowest flame for a few minutes. Meanwhile, in a separate pot or in the microwave, heat half-and-half and butter together. Use electric beaters or a hand masher to partially mash the vegetables in the pan. Add most of the hot cream mixture and continue mashing, adding more cream plus salt and pepper as desired, until potatoes are smooth (or stop sooner, if you like bumps).

SPICY ROASTED TURNIPS, RUTABAGA & PARSNIPS

serves 6
1/4 stick butter
2 tablespoons honey
1 1/2 tablespoons fresh lemon juice
1 garlic clove, minced
1 teaspoon chopped fresh thyme
1/2 teaspoon ground ancho chiles *
1/2 teaspoon ground cumin
1/8 teaspoon ground cinnamon
Pinch of cayenne pepper
2 large parsnips, cut into 1/2" chunks
2 turnips, cut into 1-inch wedges
1 rutabaga, trimmed, peeled, cut into 3/4-inch wedges
1 1/2 tablespoons Driftless Organics Sunflower Oil
Coarse salt
*** Look for ground ancho chiles in the spice section of many supermarkets or substitute chipotle, guajillo or chili powder. ***
Preheat oven to 400°F.
Stir 1/2 tablespoon melted butter, honey, lemon juice, garlic, thyme, ground chiles, cumin, cinnamon, and pinch of cayenne pepper in small bowl to blend. Season to taste with salt. Let glaze stand at least 15-30 minutes to allow flavors to blend.
Line large rimmed baking sheet with parchment paper. Spread parsnips, turnips, and rutabagas evenly on prepared baking sheet. Drizzle remaining 1 1/2 tablespoons melted butter and oil over; sprinkle with salt and pepper and toss to coat well. Roast for 40-50 minutes, until vegetables are tender and slightly browned. Pour glaze over vegetables; toss to coat evenly. Roast until glaze is absorbed and vegetables are browned, tossing occasionally, about 15 minutes longer.

ROASTED BEETS WITH BALSAMIC VINEGAR, ORANGE & MINT!

Serves 6
2 1/2 lbs baby beets (about what's in your box)
1/4 cup Driftless Sunflower Oil
Salt and freshly ground pepper, to taste
1/4 cup balsamic vinegar
3 Tbs. firmly packed dark brown sugar
2 Tbs. finely slivered fresh mint
2 oranges, sectioned
1/2 cup blue cheese (optional)
1/3 cup walnuts (optional)

Preheat an oven to 400°F. Thoroughly wash the beets and pat dry with paper towels. Place in a roasting pan, add the oil, season with salt and pepper, and toss the beets to coat. Cover the pan with aluminum foil and bake until the beets are tender when pierced with a fork, about 45 mins - 1 hour. Transfer the pan to a wire rack and let the beets cool to room temperature. If you want (not necessary) slip off the skins. Quarter the beets lengthwise. Meanwhile, in a small saucepan over medium heat, combine the vinegar and brown sugar and bring to a simmer, stirring to dissolve the sugar. Cook until the sauce is slightly thickened, 5 to 7 minutes. Add orange sections and simmer for 3-4 minutes. Remove from the heat and let cool. Just before serving, in a large bowl, combine the beets, balsamic sauce, half of the mint, salt and pepper, and toss to combine. Transfer to a serving platter. Garnish with the remaining mint, blue cheese and walnuts. Serve immediately.