

ONE POTATO TWO

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Week #7! Another great week on the farm with GARLIC harvest being at the forefront of our brains. We are about halfway through the field and the crop is looking stellar. We'll harvest it all this week and store it in our greenhouse for curing & drying. This process usually takes three to four weeks.

DID YOU KNOW?

Do you know what makes a new potato "NEW"? A new potato is called such when it is harvested before the leaves (i.e. the plant part of the potato) die back. The potatoes haven't developed their thick skin (that's why they get scuffed up so easily). New potatoes are harvested early in the season, and are generally much smaller than our normal spuds. They are also a lot tastier! We think you'll find these new red potatoes to be much sweeter, more tender and more delicate than the potatoes you can buy in the fall. We don't harvest a lot of our potatoes as "new" because it is so time consuming and because they get so scuffed up and "ugly" looking so easily. We had to give some to you-all though, just because they're so darn delicious!



Noah and Ximena's little boy, Yasmani, is enjoying some new red potatoes. He likes them mashed up.

We've been rain-less for long enough that the crops are needing water and we have had to start irrigating in earnest for the first time this season. That means lots of time spent moving irrigation pipe, changing lines, turning on and off pumps at all hours of the day and night. It is a necessary part of farming and we feel lucky that we haven't needed to until now (some years we are irrigating in May!). That's all the news I've got. We hope you enjoy this week's box. Happy eating!

THIS WEEK'S BOX

BROCCOLI
CILANTRO
GOLD BEET WITH TOPS
CUCUMBERS
FRESH GARLIC
GARLIC SCAPES
GREEN BEANS
GREEN ZUCCHINI
NEW RED POTATOES
WHITE ONIONS
SALAD MIX
SNOW PEAS
YELLOW SQUASH

**...if I get another zucchini in my CSA box,
I am going to murder someone...**

Are you feeling this way? Well, we hope not. But perhaps you are starting to get a little sick of the these guys. Zucchini and summer squash can be tricky to find new and interesting ways to use up. Try some of these ideas:

- 1) Zucchini Salad:** Shave squash lengthwise with a vegetable peeler and toss with lemon juice and oil; season with salt and pepper. Top with feta, basil, and sunflower seeds.
- 2) Skilletize:** Fry them up with onions, scapes, and new red potato chunks. Add a poached egg on top for an amazing skillet
- 3) Zucchini Fries:** cut into fry-like sticks. Dredge in flour/salt/pepper mixture, then beaten egg, then breadcrumbs (preferably panko). Lay on cookie sheet and bake for 25 mins.
- 4) Summer Squash Butter:** HUH? Grate 2 summer squash. Mince garlic and white onion and saute in deep skillet in olive oil/butter mixture (use a lot). Add zucchini, cook for 15 minutes on medium heat, stirring a lot. Spread on toast, pizza, burritos, sandwiches...
- 5) Zucchini Parmesan:** Do you like eggplant parmesan? Try using zucchini instead in your favorite eggplant parmesan recipe.
- 6) Mini Pizzas:** cut into thick slices (if zucchini is small, cut at angle for thicker slices), brush both sides with oil, grill for a couple minutes on each side. Top with pizza sauce and cheese.
- 7) Try the recipes on back!**

BROCCOLI - Probably the last of the broccoli for a few weeks...

CILANTRO

GOLD BEET WITH TOPS -

Look for the orange beets in your box. They still have their tops (which are great sauteed - treat them like kale). Best to store separately.

CUCUMBERS

FRESH GARLIC - uncured garlic that should be stored in the fridge. Less pungent than regular garlic, but still amazing.

GARLIC SCAPES

GREEN BEANS - another giant back of beans. They are just exploding!! Now's the time to freeze them, or make some dilly beans or try

GREEN ZUCCHINI

ZUCCHINI FRITTERS with SOY DIPPING SAUCE

Serves 4

Soy Dipping Sauce:

3 tablespoons unseasoned rice vinegar
1 tablespoon tamari (soy sauce)
1 1/2 teaspoons sugar
Crushed red pepper flakes

Fritters

1 1/2 pounds zucchini (about 3 medium), grated
1/2 teaspoon kosher salt plus more for seasoning
1 large egg
1/4 cup all-purpose flour
1 finely chopped garlic scape
1 tablespoon cornstarch
Freshly ground black pepper 1/3 cup vegetable oil

Mix vinegar, soy sauce, sugar, and a pinch of red pepper flakes in a small bowl until sugar is dissolved. Set aside.

Place zucchini in a colander set in the sink and toss with 1/2 teaspoons salt. Let stand 10 minutes, then wring zucchini dry in a clean kitchen towel. Place zucchini in a large bowl and gently mix in egg, flour, chives, and cornstarch; season with salt and pepper.

Heat oil in a large skillet over medium heat. Working in 2 batches, drop 1/4-cupfuls zucchini mixture into skillet, flattening slightly; cook until golden and crisp, about 3 minutes per side. Transfer fritters to a paper towel-lined plate; season with salt. Serve with soy dipping sauce.

NEW RED POTATOES - we're so excited to have potatoes again! New potatoes skin really easily and are really hard to wash (without skinning the heck out of them); **so be sure to give them a rinse before preparing.**

WHITE ONIONS - harvested fresh, these white onions haven't been cured and should be kept in the fridge. These guys are deliciously mild and are great in salads and sandwiches. They're also great for cooking too!

SALAD MIX

SNOW PEAS - just a little bag to mark the end of the snow peas for the season. A great addition to a salad or stir fry.

YELLOW SUMMER SQUASH - 2 kinds of squash in your box: gold bar and zephyr. Can you taste the difference?

ROASTED GOLD BEET AND GREEN BEAN SALAD

All of the gold beets from your bunch
2-3 Tbsp Driftless Sunflower Oil (or olive oil)
1 lb green beans
2 Tbsp red wine vinegar
1 tsp Dijon mustard
Juice of half a lemon
6 Tbsp Driftless Sunflower Oil (or olive oil)
Kosher salt and fresh ground black pepper
3 oz crumbled feta cheese
1/2 cup chopped cilantro

Preheat oven to 400 degrees F. Cut beets into 1/2" dice and toss with 2-3 Tbsp oil until well coated. Spread on a rimmed baking sheet and place in the oven for about 20 minutes until tender and beginning to brown in spots. It is a good idea to use a spatula and toss the beets around once or twice during roasting time for even cooking. Bring a large pot of heavily salted water to a boil. Blanch beans for about 4 minutes until tender. Drain and transfer them to a bowl of ice water until cool. Drain and cut into 1 inch pieces. In a small bowl, combine the vinegar, lemon juice, Dijon and olive oil. Combine the beets, green beans, and the dressing. Season with salt and pepper to taste, top with the feta cheese, and mix to combine. Add more dressing if needed. Garnish with cilantro.

ZUCCHINI BROWNIES

Yields: one 13x9-inch pan of brownies

1 cup flour
3/4 cup whole wheat flour
1/3 cup baking cocoa
1/2 tsp. baking soda
1/2 tsp. salt
2 1/2 cup zucchini, shredded
1 egg
3/4 cup sugar
3/4 cup brown sugar
1/2 cup plain yogurt
1/2 cup Driftless Organics Sunflower Oil (or some sort of oil)
1 tsp. vanilla extract
1 cup chocolate chips
1/2 cup walnuts, chopped (optional)

Preheat oven to 350*.

Combine dry ingredients (flour, wheat flour, baking cocoa, baking soda, salt) in a large bowl. Stir in the shredded zucchini.

In a small bowl, combine the wet ingredients (egg, sugars, yogurt, oil and vanilla). Once combined, add the wet ingredients to the zucchini/flour bowl. Stir until thoroughly combined.

Pour batter into a GREASED 13x9-inch pan. Sprinkle the chocolate chips (and nuts if using) on top of the batter.

Bake 35-40 minutes or until a toothpick inserted at the center comes out clean.