

ONE



POTATO



TWO

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Week #14 As the temperatures get back to normal (last week was crazy-hot!), we start to see some signs of fall on the farm. The leaves are changing, the tomatoes and peppers are winding down and the fall brassicas like broccoli and cauliflower and coming on strong. We hope to have at LEAST 3 more big weeks before the first frost hits (I can't believe we are even talking about this already). There's a lot to do before the cold arrives, but we are super excited about it all.

We 're excited about this harvest party as well. There's nothing more rewarding than being able to show off the fruits of our labors to the folks that eat them. That's you! Please do think about making the trip out. I know it's a long drive, but you can make a weekend out of it by camping and checking out other things going on that weekend in our fine area including Apple Fest in Gays Mills! We hope to see you on the 26th. Until then, happy eating!

-- Mike

THIS WEEK'S BOX

- Broccoli
- Cauliflower
- Cucumbers
- Eggplant
- Garlic Chives with Blossoms
- Garlic
- Red & Yellow Roaster Peppers
- Mini Sweet Peppers
- Mixed Bag of Tomatoes
- Red Leaf or Iceberg Lettuce
- Red Onions
- Salad Mix
- Sweet Corn
- Tomatillos
- Yellow Beans

DID YOU KNOW?

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. In the United States, they are grown (commercially) mostly in Texas and Iowa, where they refer to them as "jamberries".

Tomatillos (to-ma-TEE-yos) are the greenish yellow round fruits in your box. Most have a yellow/brown or green 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 sticky 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. Although tomatillos are most widely used in salsa verde recipes (we have a great one on our website) but they are also super-delicious roasted and made into a sauce added to chicken fish dishes. Their citrus-y flavor pairs well with spicy dishes using jalapenos or other chiles. They store best in your fridge, in the crisper drawer.

To learn more, visit our website at: <http://driftlessorganics.com/tomatillos/>

So what's this about a party?

SATURDAY, SEPT. 26th

Driftless Organics Harvest Party

Being a Driftless Organics CSA member is about more than just paying for a box of veggies, right? One of the other perks is having access to the farm that grows your food. And what better time to come out and visit than for a party!

The **Driftless Organics Harvest Party** has no real set schedule. Folks start showing up around 1pm and we all mingle and introduce ourselves and chat and look at the cool tractors and stuff. We'll start grilling pizza around 1:30 and we'll probably give the first of hopefully many farm tours at 2 or 2:30. There will be cider pressing and farm games. We'll hang around and keep giving farm tours well into the late afternoon and evening if there are enough people interested. So: C'MON OUT! **BRING A DISH TO PASS, ENJOY SOME PIZZA, BEER, SODA. MEET FELLOW CSA MEMBERS. MEET YOUR FARMERS. GRAB A PUMPKIN! HAVE FUN!!!**

PEPPERS: RED & YELLOW = SWEET. GREEN = SPICY!

Broccoli - the best way, in my opinion, is to roast the broccoli florets with tons of garlic, oil, salt, pepper and chili flakes. It's a super easy side dish that goes with just about anything. Store in a plastic bag in the crisper drawer of your fridge.

Cauliflower - is back! A small tasty head that can be eaten raw or blanched (in the recipe below). Store in the crisper drawer of your fridge (preferably in plastic).

Cucumbers - There will be 2 cucumbers in your box this, which is the perfect amount to use in your salads. This will probably be the last of the cukes for the season.

Eggplant - there will be 1-2 Italian-style eggplant in your box this week.

Garlic Chives with Blossoms - this is a something new we are trying - and we're kind of excited about it. The flower stalks of your chives are tough and inedible, but the flowers themselves are super garlic-ky and delicious. Chop them up on salads, potato salads, etc at the end (not really used to cook with...). The chives (the flat leaves) are also great garnish

and add a fresh garlic zing to dishes.

Red & Yellow Roaster Peppers - these are our favorite sweet peppers of all time. They are so sweet, wonderful for roasting

Mini Sweet Peppers

Mixed Bag of Tomatoes - check out our website to learn more about what tomatoes we grow and how to know if they are ripe or not.

Red Leaf or Iceberg

Lettuce - You will be getting a crunchy head of iceberg (a much tastier version of what we know as iceberg..) or a head of red leaf lettuce. Both make for a great salad, or in sandwiches.

Red Onions - great tasting red onions for salads, chilis, burgers and more! Store on your counter or other dry place.

Salad Mix - A nice bag of salad greens to eat on their own or to add to your chopped up head lettuce. Keep in the plastic bag for up to a week.

Sweet Corn - you are DEFINITELY going to want to trim the ends off of this round of sweet corn. The worms are bad and kind of gross! Trim the end before you even shuck.

Tomatillos - check out page 1 to learn more about these delicious fruits!

GARLIC CHIVE SALAD DRESSING

This makes enough dressing to dress the salad mix that comes in your box this week.

- 1 bunch garlic chives, chopped
- 3 garlic chive flowers (stems removed) - one for dressing and 2 for garnish
- 1/2 avocado (use the other half in the salad itself)
- 1/3 cup Driftless Sunflower Oil (or olive oil)
- juice of one half lemon
- 1/4 tsp sea salt
- 1/4 tsp bragg's liquid aminos
- 4 Tbsp water

Soak sunflower seeds in water for at least 10 mins. Place ingredients in blender and combine until creamy. Check for seasoning and let rest. Place your salad mix in bowls, add sun-golds, avocado, chopped cucumber and whatever else you like in a salad. Garnish with chive flowers and drizzle with dressing.

BROCCOLI CAULIFLOWER SALAD WITH BLUE CHEESE, SUNFLOWER SEEDS

- 5 cups broccoli & cauliflower florets
- 1/2 red onion, diced
- 1 cup blue cheese, crumbled
- 1/2 cup sunflower seeds, roasted or raw

Dressing:

- 2 Tbsp. mayo
- 1/2 cup creme fraiche, sour cream, or plain yogurt
- 2 Tbsp. Driftless Sunflower Oil (or olive oil)
- 2 Tbsp. honey
- 2 Tbsp. fresh lemon juice
- 1 tsp. fresh lemon zest
- salt & pepper to taste

Bring salted water to a boil in a medium pan. Have a bowl of ice water ready. Blanch broccoli & cauliflower florets for 1 to 2 minutes, drain, & immediately cool in ice water. Drain. Meanwhile, mix dressing ingredients in a serving bowl. Toss in cooled & drained vegetables, onion, cheese, & seeds.

CHICKEN TOMATILLO CHILI WITH ROASTED SWEET PEPPERS & EGGPLANT

- 8 tomatillos (husks removed)
- 1 jalapeño pepper
- 2 red or yellow (or one of each) roaster peppers
- 2 Tbs. Driftless Sunflower Oil
- 2 lb. boneless, skinless chicken thighs
- 1 red onion
- 3 cloves garlic
- 2 tsp. ground cumin
- 1 tsp. ground coriander
- 2 cups chicken broth
- 1 tsp. salt
- Tortilla chips or strips (optional)
- sour cream and cilantro (optional)

Roast sweet peppers and eggplant in the oven or grill until charred on the outside. When soft, remove from heat, let cool and remove skin of eggplant (and peppers, if you want). Make the flavor paste: Combine tomatillos and jalapeño in blender or food processor. Blend until thick and smooth -- about 1 minute. Set aside. Brown the chicken in a saute pan in oil. Make the chili: Add onion to Dutch oven and sauté until translucent -- about 3 minutes. Add garlic, sauté 1 minute, and then add the chicken, cumin, coriander, roasted veggies, broth, and flavor paste. Bring to a boil and reduce heat to low. Simmer uncovered for 45 minutes. To serve: Stir in cilantro, a dollop of sour cream and salt. Serve hot with tortilla chips, if desired.