

ONE



POTATO



TWO

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Week #18! With such a perfect summer, why wouldn't we expect the same as we roll through the fall? As I write this, the sun shines, it is 65° and everything is beautiful. We are hard at work with the harvests: kale, broccoli, cauliflower and more. The "big" harvest of the day is potatoes, and our storage cooler is filling up fast. The winter squash is in. The sweet potatoes are in and curing. We are cruising right along and can't help but smile all the while. Life is good at Driftless Organics.

All the while all of this is happening, we are building a new storage cooler! A couple of years ago, soon after we completed our last big cooler, we realized that we needed more space

for our fall crops! So, Josh found a great deal on a used storage cooler that we disassembled last spring. And now, CSA member and good friend Dan Giese and his crew are putting it up! This is just another example of how we're sticking your CSA dollars back into the farm in an effort to build a more profitable and sustainable farm that you can belong to for years and years to come. It's the cooler that CSA built; and we thank you for it. Soon enough, we will pack that thing full of carrots, parsnips, beets and more, destined for your winter CSA boxes. That reminds me, have you signed up for your season extension yet?

-- Mike

THIS WEEK'S BOX

Acorn Squash
Broccoli
Brussels Sprouts
Cauliflower or Romanesco
Frisée
Garlic
Leeks
Mini Sweet Peppers
Roaster Peppers
Red Slicers and Romas
Sage
Spinach
Sweet Potatoes

DID YOU KNOW?

Did you know that large frilly green lettuce-looking thing in your box this week isn't lettuce at all? Nope, it's Frisée! Frisée is a member of the endive/chicory family with finely curled leaves and a slightly bitter flavor. It is extremely popular in France, and truly one of the most elegant of the salad vegetables. It's also called curly endive and sometimes chicory.

Like that endive that was in your box about 5 weeks ago, frisée can be a hard one to love. We always recommend using a really strong and sweet dressing to counteract the bitterness. We also have found that braising or sauteeing in for a few minutes can be a great way to enjoy it as well (check out the recipe on back). When eating raw, don't forget to discard the outer, tougher leaves.

Frisée pairs well with bacon, poached or hard boiled eggs, and big fat crunchy croutons. Here's a great salad dressing recipe as well:

Mustard Vinaigrette dressing

- 3 Tbsp red wine vinegar
- 1 Tbsp Dijon mustard
- 1 Tbsp finely sliced leek or shallot (optional)
- Salt & pepper to taste
- ¼ cup Driftless Sunflower Oil

Try a salad of spinach, frisée, chopped mini peppers and a hard boiled egg. You'll love it!

...OH NO! CSA boxes are almost done!?!?

NEVER FEAR! For those of you who just can't imagine life without Driftless veggies, we understand; and we have created a couple different season-extension options. One is the **Extend Your Season Share**. This is basically a continuation 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:

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

We are also delivering the large storage 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

Acorn Squash - the classic squash to roast, then flip & top with butter & brown sugar (return it to the oven for a few minutes to caramelize that sugar!). Store on the counter for several weeks.

Broccoli - maybe the last of the season? We will see what next week brings...

Brussels Sprouts - If you get a second, check out last week's news to learn a little bit more about that crazy stalk in your box this week. We like brussels best roasted in the oven with leeks and oil, salt & pepper. Nothing fancy, but certainly delicious. Try tossing them in a honey mustard sauce after they come out of the oven.

Frisée - Read all about this bitter green on page 1. Store in a plastic bag for up to a week.

Leeks - make sure you wash your leeks thoroughly, as dirt likes to hide in between the layers and there's nothing that we can do to get them fully cleaned. Store in your fridge, in a plastic bag.

Red Slicers and Romas - the tomatoes are winding down (finally?), so let's enjoy the last of them while they are still here!

Sage - delightful earthy herb that pairs well with potatoes, sweet potatoes, squash, tomatoes & peppers (basically anything fall-ish). Keep in plastic in the fridge. Really pretty as a garnish to 'chiffonade' - a cutting technique wherein you make a stack of leaves, roll them up tight like a cigar, then slice very thinly into ribbons.

Spinach - It has been a GREAT year for spinach and we just can't get enough of this crunchy sweet salad fixing.

Sweet Potatoes - we LOVE sweet potatoes. Simmered in soups, stews, or curries; baked whole or as oven fries (cut into fry size pieces, tossed with olive

oil and cayenne and then baked at 400 until brown) or roasted with other roots/tubers. Yummy. . Store them in a dark, well ventilated, cool (50-60 degrees) place loose or in a paper bag (NOT plastic, NOT in the fridge).

SAUTEED LEMON-MAPLE FRISEE

1 head frisée, torn
3 tablespoons olive oil, divided
1/2 cup coarse fresh bread crumbs
3/4 teaspoon grated lemon zest
1 tsp. anchovy paste or olive tapenade
1 tablespoon fresh lemon juice
1/2 teaspoon pure 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 (or olive tapenade) 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.

PARSNIP LEEK SOUP WITH SAGE

2 Tbs. Driftless Organics sunflower oil or olive oil
2 cups chopped leeks, white and light green parts only, rinsed and drained
1 tsp. coarse salt; more to taste
1 lb parsnips (what's in your box), quartered, and cut into 1-inch pieces
1/4 cup dry sherry (fino) or dry white wine
6 cups chicken or vegetable broth
6 sage leaves
2 small bay leaves, broken in half
1/2 tsp. peppercorns, lightly crushed
1/4 cup heavy cream (optional)

Heat the 2 Tbs. oil in a wide soup pot over medium heat. Add the leeks, season lightly with salt, and cook gently until the leeks have softened and just begin to turn golden, 8 to 10 min. Add the parsnips and continue to cook, stirring occasionally, until the parsnips are fragrant, about 2 min. Add the sherry, increase the heat to medium high, and cook until most of the liquid has evaporated. Add the broth. Tie the sage leaves, bay leaves, and peppercorns together in a cheesecloth sachet and toss it into the pot (*this is optional - we just toss them in and the pick them out while we are eating*). Partially cover the pot, bring to a boil, immediately lower the heat, and simmer partially covered until the parsnips are soft enough to mash against the side of the pot with a wooden spoon. Remove from the heat and let cool for about 5 min. Discard the sachet. Using a stand or hand blender, purée the soup in batches, being sure to combine a mix of broth and solids in each batch. Rinse the soup pot, return the blended soup to the pot, taste, and adjust the seasonings. If you're using the cream, add it now.

FRISEE SALAD WITH ROASTED APPLES & BACON

Your frisée, outer leaves removed
2 large apples (Braeburn or Fuji), peeled, cored, and cut into 1/4-inch-thick slices
1 Tbsp. extra-virgin olive oil
2 Tbsp. maple syrup
1/2 teaspoon salt plus more to taste
1/2 teaspoon pepper plus more to taste
1 leek, very thinly sliced
3 Tbsp. sherry vinegar
4 slices thick-cut bacon, cut crosswise into 1/4-inch-wide strips

Preheat oven to 400°. In a small bowl, combine apples, olive oil, syrup, salt, and pepper. Toss to coat, then transfer apple slices to a nonstick baking sheet and bake for 15 minutes. Stir, then continue to cook until golden brown and tender, 10 to 15 minutes more. Set aside. Meanwhile, in a small bowl, combine leeks and vinegar. Set aside. In a heavy frying pan over medium heat, cook bacon until crisp and brown, about 7 minutes; drain on paper towels. Pour off all but 3 tbsp. of the accumulated bacon fat and return pan to low heat. Remove shallots from vinegar, reserving shallots, and add vinegar to hot bacon fat, whisking until dressing is emulsified.
4. Arrange frisée in a bowl and add apples, bacon pieces, and leeks. Pour warm dressing over greens and toss to coat. Serve immediately.