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*Week #7 - What a fantastic season! We seriously couldn't have done it without all of you. Thank you for your support this winter. It's hard to believe that this is the last Winter Veggie Lovers box of the season. We hope you enjoyed being a part of the Driftless Organics CSA as much as we enjoyed having you participate. Sign up for the 2016 CSA is already in full swing! We hope that you'll join us for another season of fresh,*

*local organic produce, new recipes, farm visits, and a few surprises along the way. Plus, if you sign up before February 29th you can cash in on our early bird discount! \$25 off of your regular season membership! Check out our website for more details, or give us a call or an e-mail! We're happy to answer questions and help you choose which CSA share is right for you and your family. Like we said before, we can't do this without you. Happy eating!*

--Annie

## THIS WEEK'S BOX

- Carnival Squash
- Carrots
- Celeriac
- Garlic
- Purple Daikon
- Radishes
- Purple Viking Potatoes
- Red Onions
- Red Sweetheart
- Cabbage
- Scarlet Turnip
- Sweet Potatoes
- Yellow Onions

## DID YOU KNOW?

Did you know that celeriac and carrots are related?! They're in the same plant family! Celeriac is also related to parsnips, parsley, dill and fennel. I know, I know, celeriac is sometimes an unappealing vegetable with its knobs and warts and creases; but slice it open and you'll find a smooth, soft ivory interior. It has a nutty and gentle celery-like flavor that is cherished in France where the traditional dish Celerie Remoulade is made by grating celeriac, boiling it or marinating it in lemon water and covering it in a creamy mustard sauce (recipe on the back of this newsletter). In fact, it was in France that celeriac was first cultivated back in the early 1600's. Back then celeriac was not only valued for its tasty flesh, but also for medicinal uses by the French... and the ancient Greeks, Romans and Egyptians too! We love celeriac because it's a delicious root vegetable that is full of fiber and vitamin K, which helps support blood and bone health. If you're into peeling your vegetables, or maybe just peeling the ugly off of your celeriac, I recommend using a paring knife to peel the root. If you're going to fry or bake the celeriac, try parboiling it first for a few minutes in water with a little lemon or vinegar to bring out more of the delicate flavors. Need some more ideas on what do with celeriac?

Check these out:

1. Boil and mash celeriac along with your potatoes or sweet potatoes! Trust me, this is tasty!
2. Make some celeriac fries! Thought fries were only for potatoes? Think again. Cut your celeriac into strips, toss with a little oil and salt, and bake in a 425 degree oven until crisp, about 20 minutes.
3. Do you still have celeriac to spare?! Try fermenting it along with daikon radish, carrots or cabbage.

## 2016 CSA SHARE SIGN UP HAS BEGUN!

We invite you to join us for our TENTH CSA season. It is going to be another amazing year - we can just feel it. We are going to build on the successes of this past year, and improve on the things we could have done better. Those boxes are going to be spectacular! Sign up today and receive:

**\$25 off your regular season share!**

[www.driftlessorganics.csasignup.com](http://www.driftlessorganics.csasignup.com)

We are also excited to announce our **SPRING SHARE**: 3 boxes of awesome spring produce like asparagus, rhubarb, spinach and more, delivered in May to the pick up site of your choice.

**SIGN UP TODAY!!**

[www.driftlessorganics.csasignup.com](http://www.driftlessorganics.csasignup.com)

**Carnival Winter Squash** - This little squash packs a lot of flavor! The best way to prepare your carnival squash is to cut it in half with a large knife, scoop out the insides and bake at 350 for 30-40 minutes. Scoop out the flesh and add butter, salt and pepper. Use your squash within a week.

**Carrots** - The carrots are so delicious this year! Try the recipe below or one of the many on our website at: [www.driftlessorganics.com/recipes/carrots](http://www.driftlessorganics.com/recipes/carrots) Keep them in the bag they came in, in your fridge and they'll last for weeks.

**Celeriac** - Check out the other side of this newsletter for more info on celeriac (and be sure to try the recipe below). Store in your fridge.

**Garlic** - A CSA box staple! Use your garlic in some of the recipes below or in some of your favorite dishes. Store at room temperature for several weeks.

**Purple Daikon Radishes** - These are delicious in the curry recipe below, or baked into a gratin. They also make a beautiful addition to a relish tray. Store in the fridge.

**Purple Viking Potatoes** - These are some of the prettiest potatoes we grow! They are great for baking or frying. They also work well for the gnocchi recipe below. Store at room temperature in a dry, dark spot.

**Red Sweetheart Cabbage** - A burst of color in your box this week! Cabbage

is great braised or sauteed. Or make a batch of sauerkraut. Store in the fridge for up to two weeks.

**Scarlet Turnips** - Try slicing your turnips into wedges and coat in salt and pepper. Roast in the oven for around 20 minutes. YUM. You can also grate them and add them to salads, coleslaws or use as an eye-catching garnish.

**Sweet Potatoes** - Try making a batch of sweet potato fries this week. Of course, sweet potatoes are also wonderful in casseroles & gratins, and in soups & stews! Store at room temperature.

**Red & Yellow Onions** - Store this mix of onions at room temperature in a dry spot and use within a couple of weeks.

## CELERICAC REMOULADE

1 lb celeriac  
1 tsp salt  
1.5 tbsp freshly squeezed lemon juice  
1/2 cup mayonnaise  
1 tsp Dijon mustard  
2 tsp whole-grain mustard  
1 tsp white wine vinegar  
Pinch freshly ground black pepper

Use a paring knife to peel the celery root. Grate the celeriac by hand or in a food processor fitted with the coarsest grating blade. Place the grated celeriac in a large bowl, sprinkle with 1 tsp of the salt and 1/2 tbsp lemon juice and allow to stand at room temperature for about 30 minutes. Meanwhile, in a small bowl whisk together the mayonnaise, the 2 mustards, the remaining lemon juice, vinegar, the remaining salt, and the pepper. Add enough sauce to lightly moisten the salad. Serve cold or at room temperature.

## CURRIED DAIKON & TURNIP

2 tbsp. Driftless Organics Sunflower Oil (or peanut oil)  
2 cloves garlic, minced  
1/2 medium yellow onion, roughly chopped  
1 medium daikon radish cut into 1/2" pieces  
1 medium scarlet turnip cut into 1/2" pieces  
1 tsp curry powder  
1/2 tsp. ground coriander  
1/2 tsp. ground cumin  
1/2 tsp. ground turmeric  
1/4 tsp. red chile powder, such as cayenne  
Salt, to taste

Heat oil in a 12" skillet over medium-high heat. Add garlic and onion; cook until golden, 5-7 minutes. Stir in daikon, turnip and the spices. Reduce heat to medium-low; cook, covered, and stirring occasionally, until the veggies are tender, about 20 minutes. Salt to taste.

## CARROT POTATO GNOCCHI

2 pounds purple viking potatoes (about 4)  
4 large carrots, thinly sliced  
2 garlic cloves, roughly chopped  
1 tablespoon olive oil  
1/4 cup water  
Salt  
2 large egg yolks  
1/2 cup plus 2 tablespoons all-purpose flour, plus more for dusting  
4 tablespoons unsalted butter  
Freshly ground black pepper  
Freshly grated Parmigiano-Reggiano cheese

Preheat the oven to 400°. Pierce the potatoes all over with a fork. Bake in a microwave oven at high power for 10 minutes, then flip the potatoes and microwave for 5 more minutes. Then bake in the oven for 15 minutes. Alternatively, bake the potatoes in the oven for about 1 hour, until tender. In a skillet, cook the carrots and garlic in the olive oil over moderate heat for 2 minutes. Add the water and a pinch of salt. Cover and cook until tender, 15 minutes. Puree in a food processor. Halve the potatoes. Scoop the flesh into a ricer and rice the potatoes. Transfer 2 slightly packed cups of riced potatoes to a bowl. Stir in the egg yolks, 1/2 cup of the carrot puree and 1 teaspoon of salt. Add the 1/2 cup and 2 tablespoons of flour; stir until a stiff dough forms. Knead the dough gently until smooth but slightly sticky. Line a baking sheet with wax paper and dust with flour. On a floured surface, cut the dough into 4 pieces, rolling each into a 3/4-inch-thick rope. Cut the ropes into 3/4-inch pieces. Roll each piece against the tines of a fork to make ridges; transfer to the baking sheet. In a large, deep skillet of simmering salted water, cook the gnocchi until they rise to the surface, then simmer for 2 minutes longer. In a large nonstick skillet, melt butter. Using a slotted spoon, add the gnocchi to the butter. Season with salt and pepper and cook over high heat for 1 minute. Sprinkle with the cheese and serve. Gnocchi is also great topped with tomato sauce!