



# ONE POTATO TWO

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*SPRING SHARE WEEK #3 Well, this is it! The last CSA box of this short but sweet Spring Share. We hope you have enjoyed it!! It has been tons of fun for us and we hope to do it again next year.*

*All is splendid on the farm as we roll through another beautiful spring. Every day is an adventure full of transplanting, seeding, weeding and harvesting. We have about 20% of our crops planted and we'll keep on trucking with joy and*

*enthusiasm. We love this time of year where everything is new again and the whole entire beautiful summer is ahead of us. We're excited for the growing months ahead to continue to work hard and grow food for CSA members like you. We are 500 CSA members strong and feel so grateful to have the support to continue doing what we love: growing great food for all of you!*

*So how was your spring share experience? We want to hear from you! Shoot us an email at [csainfo@driftlessorganics.com](mailto:csainfo@driftlessorganics.com) and let us know what you liked, didn't like, wished there was more of, etc. Happy eating!*

*-- Mike*

## THIS WEEKS BOX

ASPARAGUS  
BABY MIXED KALE  
GARLIC CHIVES  
GREEN GARLIC  
MINI RED ROMAINE LETTUCE  
PURPLE VIKING POTATOES  
RED RADISHES  
RHUBARB  
SALAD MIX  
SALAD TURNIPS  
SPINACH  
VIVID CHOY

## DID YOU KNOW ?

Did you know that the green garlic in your box this week was harvested from last year's garlic patch? Yep - you see every year when we harvest garlic out of a field we inevitably miss some of the bulbs (c'mon, give us a break, we're not perfect ya know!). Those poor lost souls just sit in the ground over the winter and then sprout new garlic plants the next spring. Rather than just till them under, we decided to harvest them. You see, green garlic is essentially immature garlic bulbs. What you are getting in your box are garlic bulbs in their adolescent stages of life - with leaves intact and all. Green garlic is a wonderful substitute for garlic during a time of the year when it is nearly impossible to find locally grown bulbs. You can use all of the white and even some of the green of the leaves. Just mince up like you would a green onion and add to a dish when you would normally add garlic. What's our favorite thing to do with green garlic? Right now, we love to chop it up and saute in olive oil with asparagus and garlic chives. Add a little salt and pepper and you have yourself an awesome side dish!

## HAVE YOU SIGNED UP FOR YOUR EVERY WEEK SHARE YET ?

*Regular Season Shares start in early June and we still have space available for you!*

*Go to our website:*

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



*Adrian & Marlene harvesting your salad mix for this week's box.*

# RHUBARB SALSA

An unconventional way to use rhubarb for those of you who just aren't into the rhubarb desserts. This salsa goes great with grilled chicken, fish or on tacos!

- 2 cups rhubarb, diced small
- 1 cup chopped apple
- 3 green onions, chopped
- 1 green garlic, chopped
- 2 limes, juiced
- 2 tablespoons honey
- 1 jalapeno pepper, chopped (optional: remove seeds for less spice)

Bring a pot of water to a boil over medium heat, and stir in the rhubarb; simmer for 2 minutes to blanch. Drain in a colander set in the sink, and let cool. Stir together the cooled rhubarb, apple, green onions, green garlic, lime juice, honey, and jalapeno pepper until thoroughly combined.

## DRIFTLESS SUNFLOWER OIL VINAIGRETTE WITH GARLIC CHIVES

- 1 teaspoon dijon mustard
- 2 teaspoons pure maple syrup or honey
- 3 tablespoons apple cider vinegar or white wine vinegar
- 1/2 bunch garlic chives, minced
- 4 oz sunflower oil
- salt & pepper to taste

Combine mustard, vinegar and maple syrup/honey in a small bowl or half pint jar. Mix with a fork. Slowly add sunflower oil while whisking with your fork until emulsified. Add garlic chives and mix again. Add salt & pepper to taste. Pour on your favorite salad.

## PURPLE VIKING POTATO AND VIVID CHOY SOUP

- 4 tablespoons Driftless Sunflower Oil (or olive oil)
- 2 pounds purple viking potatoes, cut into 1-inch pieces
- 8 cups water
- 1/2 teaspoon dried crushed red pepper
- 4 green garlic stalks, minced (including about half of the bottom sections of the green)
- 1 bunch vivid choy, with butt ends cut off and bottom parts of the thicker stems removed; the remaining stems and leaves coarsely chopped
- 1 bunch of salad turnip greens, stems removed and coarsely chopped
- 1 cup of your spinach, stems trimmed off and cut into 1/3" - wide slices.
- 1/2 bunch of garlic chives, minced
- Sour cream for dollopin'

Heat 2 tablespoons oil in heavy large pot over medium heat. Add onions and sauté until tender and golden, about 8 minutes. Add potatoes; sauté 3 minutes. Add 8 cups water and crushed red pepper. Bring to boil. Reduce heat. Simmer until potatoes are tender, about 20 minutes. Meanwhile, heat remaining 2 tablespoons oil in another heavy large pot over medium heat. Add green garlic; sauté until fragrant, about 1 minute. Add vivid choy and salad turnip greens; sauté until wilted, about 3 minutes. Add sautéed greens to potato mixture. Purée until smooth with a handheld blender. Season with salt and pepper. Ladle soup into bowls. Add dollop of sour cream to each bowl. Garnish soup with sliced spinach leaves and garlic chives.

THE VEGGIES	WHAT'S IT LOOK LIKE?	STORAGE	HOW DO I USE IT?
<b>ASPARAGUS</b>	Look for the bundle of green/purple spears with a red rubberband	7-10 days with tips up in a glass of water, or in a plastic bag.	Chopped into 1" segments and sauteed in olive oil. Or try grilled!!
<b>GARLIC CHIVES</b>	Looks like a bunch of wide-leaved grass (but tastes much better)	in a small plastic bag for 5-7 days.	Mince and top scrambled eggs, Asian soups, baked potato, salads or stir fries. Best eaten raw or slightly stir-fried.
<b>GREEN GARLIC</b>	4-5 stems that look like large scallions (white tips/green leaves) all in a bundle w/ blue twist tie.	Up to 2 weeks in your fridge in a plastic bag or tupperware container.	Use like garlic: chop up all of white and even into some of the green.
<b>KALE MIX</b>	Look for the bag of small green leaves (some serrated, some smooth) with white, green or purple veins.	Store in the bag they came in. Perhaps add a piece of paper towel to extend shelf life to 7-9 days.	Combine with salad mix and eat raw, or mix into pasta dishes just before serving.
<b>LETTUCE, MINI</b>	Mini heads of dark red romaine lettuce.	store in a plastic bag with a paper towel for up to 7-10 days.	Chop, wash, spin dry and eat in a salad!
<b>PURPLE VIKING POTATOES</b>	Funky looking purple and pink skinned potatoes in a brown paper bag.	Store in your fridge for up to 14 days. Try to use 'em up: they want to sprout!	Hashbrowns, or try cubing and putting together with chopped green garlic, garlic chives and radishes in a foil packet on the grill.
<b>RADISHES</b>	Bunch of small red round balls with short light green leaves.	Remove the leaves and store separately, both in plastic bags.	The roots: stir fries, salads, fresh veggie platter. The greens, chopped up in salad or add to a stir fry near the end.
<b>RHUBARB</b>	duh.	store in your fridge and us up in a week.	Try the rhubarb salsa recipe below!
<b>SALAD MIX</b>	Bag of red and green lettuce and asian green leaves.	store in a plastic bag with a paper towel for up to 7-10 days.	Eat raw with a Driftless Sunflower Oil vinaigrette.
<b>SALAD TURNIPS</b>	Bunch of tall light green leaves with small/medium white round roots.	Separate roots from leaves, store each in their own plastic bag.	Chop up, add to salads. Use greens in stir fry or in recipe below.
<b>SPINACH</b>	Bag of dark green leaves.	store in a plastic bag with a paper towel for up to 7-10 days.	Best eaten raw. Maybe combine with baby kale for a hearty salad.
<b>VIVID CHOY</b>	3 large bright green/purple-stemmed plants w/ a blue twist tie.	Store in a plastic bag in the fridge for up to a week.	Strip leaves from stems, coarsely chop and add to stir fries at the very end or lightly steam (just a couple of minutes). Salt, pepper, lemon juice, olive oil.