



# ONE POTATO TWO

**WEEK #8:** Hi Everyone! It's been a hot, rainy, and weird week of weather here on the farm. We don't mind too much though and neither do crops like sungold tomatoes, peppers, sweet corn, and melons. They are loving the weather and we are loving harvesting all of these summertime goodies. We also got to harvest potatoes for the first time this season! Look for several pounds of new

*red potatoes in your box this week - a real treat! 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 yet, which is why they get scuffed up so easily. New potatoes are harvested early in the season, and even though they are generally much smaller than our normal spuds, they are 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 and winter. Enjoy your box this week!*

*Happy Eating,  
--Annie*

## THIS WEEKS BOX

- BANANA PEPPERS
- BROCCOLI
- CAULIFLOWER
- CILANTRO
- COLLARD GREENS
- CUCUMBERS
- GARLIC
- GREEN BEANS
- GREEN BELL PEPPER
- GREEN ZUCCHINI
- MINI ONION BUNCH
- NEW RED POTATOES
- SUNGOLD TOMATOES
- SWEET CORN
- WATERMELON
- YELLOW SUMMER SQUASH

## DID YOU KNOW ?

Did you know that Driftless Organics has seventeen pick up sites, each with their own site coordinator(s)!? We really couldn't make our CSA happen without all of the wonderful support from our site coordinators who open their homes, restaurants, stores and businesses to us and all of you. Every week in the summer, fall and for part of the winter, they are at your pick up site to help get everything set up or taken down & put away. They are the people who deal with produce that doesn't get picked up. They make themselves available to you if for some reason you get held up, lost, or forget to pick up your box. Remember, if this happens, please call your coordinator to arrange an alternate pick up! Some of our site coordinators are brand new this year and others have been hosting for as long as eight seasons. Newbies or veterans, we're happy to have such a great group of coordinators on board with us to host and help us all along the way. I hope you feel the same way. Here's to your site coordinators - thank you all for everything you do: Joe, Lisa, Wayne, Shannon, Sandy, Chris & Hannah, Kelly, Brian, Larry, Melanie, Chris & John, Kathy, Noah, Erika, Josh & Mike! If you see your site coordinator this season, don't forget to say thank you in person!

## WHAT THE HECK DO I DO WITH MORE BROCCOLI ?

There's been a ton of broccoli in your boxes lately, and if you're anything like me, you're absolutely elated. But for some of you, I'm sure you're wondering, what the heck am I supposed to do with all of this broccoli anyway?! Here are some ideas that will make you a broccoli addict like me:

- 1.) Grilled. Cut your broccoli head into large chunks, toss with a little oil and salt. Then grill - it's so good!
- 2.) Broccoli mashed potatoes. Mash boiled broccoli up with mashed potatoes. This is extra tasty topped with a little of your favorite cheese.
- 3.) Pizza! Broccoli makes a great pizza topping. Use raw or blanched.
- 4.) Use up those stalks. You can eat the stalks of the broccoli too. Slice lengthwise into strips or cube, toss with a little oil, lemon juice and garlic. Roast in the oven for 15 minutes until tender. Put strips on sandwiches and cubes in pasta.
- 5.) Rice it with cauliflower. Chop equal parts raw cauliflower & broccoli, throw it in your food processor, pulsing until it's finely ground. Saute garlic in oil or butter for 2 minutes. Add the broccoli-cauliflower rice and stir to combine, cooking for 10-15 minutes. Finish with lemon zest, Parmesan cheese and salt and pepper to taste.
- 6.) Freeze it. Still too much broccoli to handle? Freeze it for later. Cut up broccoli, blanch for 3 minutes and immediately transfer to ice water to cool. Then portion out into freezer bags, removing as much air as possible and put in the freezer. You can store it for up to nine months!

# SUCCOTASH

Coarse salt and freshly ground pepper  
 4 ears corn  
 2 banana peppers, diced  
 Your bag of green beans, trimmed and cut into 1/2-inch pieces  
 3 tablespoons unsalted butter  
 3 mini onions, cut into 1/4-inch pieces  
 1/2 teaspoon celery seeds  
 3/4 teaspoon paprika  
 Carefully slice kernels from the corn cobs using a sharp knife. Bring a large pot of water to a boil, and season with 1 tablespoon salt. Add the beans to the water and cook for 2 to 3 minutes until they are cooked, but still crispy. Strain and run under cold water to cool. In a medium skillet, melt butter. Cook onions, peppers and celery seeds until the veggies begin to soften, about 5 minutes. Add corn and 1 teaspoon salt, and cook for, 3 to 5 minutes. Stir in beans and paprika. Season with salt and pepper, and cook until heated through, about two minutes.

# INDIAN MAKHANI VEGGIES

2 cups chopped cauliflower, steamed  
 2 cups chopped broccoli, steamed  
 1 zucchini/summer squash, chopped & sauteed  
 1 bell pepper, chopped & sauteed  
 1 bunch collards, chopped & sauteed  
 \*Makhani sauce\*  
 2 teaspoons Driftless Organics sunflower oil  
 3 mini onions, chopped  
 1 inch ginger chopped  
 5-6 cloves of garlic chopped  
 1 dry red chili or chili flakes to taste  
 1.5 cups crushed tomato  
 1 teaspoon garam masala  
 1/2 teaspoon cumin powder  
 1/2 teaspoon coriander powder  
 1/2 teaspoon turmeric powder  
 1 Tablespoon fenugreek  
 3/4 cup coconut milk (from can)  
 1/3 cup soaked cashews  
 3/4 teaspoon salt  
 1/4 teaspoon sugar  
 In a pan, add oil and heat on medium heat. Add chopped onion and saute until golden, 6-7 minutes. Add ginger, garlic, chili and saute for another 2 minutes. Add the spices and mix. Add crushed tomatoes, salt, sugar, fenugreek, mix and cook around 8-10 minutes. Cool slightly, then blend with coconut milk and cashews into a smooth puree. Taste and adjust to your liking with salt or extra spice. Return to the pan, add the pre-cooked veggies and let simmer until thickened. Serve immediately & enjoy!

THE VEGGIES	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>BANANA PEPPERS (MILD)</b>	Long, light yellow peppers.	Store in your fridge for up to a week.	Add to beans & rice or egg dishes.
<b>BROCCOLI</b>	The green stalks with small darker green flower buds on top.	Store in a plastic bag for 5-7 days.	Check out the front of this newsletter for tips!
<b>CAULIFLOWER</b>	A nice looking head of beautiful white cauliflower.	Store in a plastic bag in your fridge for up to 14 days.	Try roasting it with a little oil and salt. Cauliflower is also great in the recipe to the left!
<b>CILANTRO</b>	A bunch of small green leaves with frilly edges.	In a plastic bag in your fridge for up to a week.	Add cilantro to sautees, sauces or use as a topping for tacos.
<b>COLLARD GREENS</b>	A bunch of large, flat, green leaves.	Keep in your fridge in a plastic bag for up to a week.	Quickly blanch the leaves and use as wrappers for your fav fillings. Also great in sautees and stir fries!
<b>CUCUMBERS</b>	Look for three cucumbers in your box this week!	In a plastic bag in your fridge for up to a week.	Eaten raw on salads, sandwiches, burgers, or all by themselves!
<b>GARLIC</b>	Two heads of Porcelain garlic. The first cured garlic of the season!	Store at room temperature, on your counter for several weeks.	In just about everything!!
<b>GREEN BEANS</b>	Look for the bag of light green beans in your box.	Store in their bag in the crisper drawer of your refrigerator.	Try the garlicky green bean recipe on our website - it's amazing!
<b>GREEN BELL PEPPER</b>	There will be 1 of these blocky light green peppers. Don't worry - there's lots more to come.	Store in your fridge.	Dice up in salads or fry up with scrambled eggs.
<b>MINI ONION BUNCH</b>	Look for a bundle of yellow and red mini onions.	Keep on your counter top for 1 -2 weeks.	Use like you would a normal sized onion.
<b>NEW RED POTATOES</b>	Fresh, red potatoes. They will be a little scuffed, but oh-so delicious.	Store in a cool, dark place for up to two weeks.	Mashed, roasted, fried - you name it; these are going to be amazing!
<b>SUNGOLDS</b>	A half pint of small, orange tomatoes.	Room temperature for 3-4 days.	Great for snacking or on salads.
<b>SWEET CORN</b>	8 or 9 ears of fresh, yummy sweet corn.	In the fridge (store in plastic), but eat up quick!!	There'll be some worm damage that you'll might just have to cut away. Don't panic, it's organic!
<b>WATERMELON</b>	Duh.	In your fridge for up to a week.	Just eat it!
<b>ZUCCHINI &amp; SUMMER SQUASH</b>	Skinny, shiney green & yellow zucchini & summer squash.	Store on your counter or crisper drawer of your fridge.	Grate, salt & let sit for 20min. Squeeze excess liquid out. Fry up in a pan with garlic and butter.