



# ONE POTATO TWO

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*WEEK #10: Hey Everyone. What a bountiful time of year! This is the time when produce really starts rolling in and we try to fit as many goodies into your CSA box as possible. This isn't always easy; there are a lot of different ways to pack so much into one CSA box, and we're always striving to find the coziest arrangement. I mean, seriously, check out all of your loot this week! We've been busy harvesting for you guys...and eating a bit of our harvest too! One of the big perks of*

*working on a vegetable farm is all of the super fresh, delicious and of course, organic produce. Plus, when it sometimes is literally the fruit of your labor, this produce tastes particularly sweet. With all of the variety this time of year it's hard to know what to do with all of these amazing fruits and vegetables. When in doubt, check out our website, where we have a TON of amazing recipes available, organized by crop, so it's easy to find what you're after. Already have some favorite recipes of your own? We are obsessed with trying new produce-based recipes and would love it if any of you want to send in some of your favorites.*

*Happy Eating,  
--Annie*

- THIS WEEKS BOX**
- BROCCOLI
  - CILANTRO
  - CUCUMBERS
  - EGGPLANT
  - DILL
  - GARLIC
  - GREEN KALE
  - GREEN ZUCCHINI
  - MINI PEPPERS
  - JALAPENOS
  - RED CABBAGE
  - RED WATERMELON
  - TOMATILLOS
  - TOMATOES
  - SUNGOLD TOMATOES
  - SWEET CORN
  - YELLOW ONIONS
  - YELLOW & PURPLE BEANS
  - YELLOW SQUASH

## DID YOU KNOW ?

Did you know that we hand pick your tomatoes ever so slightly unripe with the intention that they will ripen up for you over the course of the week? So now you may be wondering, how do I tell when my tomatoes are ready to eat? The best way to tell when your tomatoes are ripe is by squeezing them gently (I mean GENTLY!). They should be just a little bit soft to the touch. Another trick to tell if your tomatoes are ripe is put them in a bowl of cool water. If they sink, they're probably ready to eat. Don't be fooled by color - we grow a lot of different varieties of tomatoes that come in reds, oranges, yellows and greens! If you're unsure what varieties are in your share, check out our website for a picture guide of all of the tomato varieties that we grow, plus some amazing tomato recipes: <http://driftlessorganics.com/csa-2/recipes/tomatoes/>

Our tomatoes this year have been hit hard by the combination of all of the rain and heat at the same time. They don't all look the prettiest, but we've done some extensive taste-testing and every tomato we've tried is still delicious! This goes for heirloom tomatoes as well. Heirlooms can be either the most beautiful or weirdest tomatoes you've ever seen; often times they are oddly shaped, marked or cracked. Don't worry - they are super tasty if you can look past their imperfections. We recommend storing ripe and unripe tomatoes on your counter and NOT in the fridge. The cold temperature slows the ripening process, but also changes the tomatoes flavor for the worst and can give them a grainy texture. Still have questions about tomatoes? Shoot us an e-mail or give us a call! We're always happy to hear from you!

## COMMON QUESTIONS ANSWERED :

- **How do I grill eggplant?**  
Grilled eggplant is delicious if you do it right. Cut the eggplant into quarter inch disks and slather with olive oil or sunflower oil. Salt and pepper to taste (maybe add a little chili powder too for an extra kick). Grill on each side for 4-5 minutes. If you don't have a grill you can do something similar in your oven too at a high temperature. I'd recommend placing eggplant slices on a baking sheet.
- **Can I eat the husk of the tomatillo?**  
No. Remove the papery husks and stems and rinse off before using in your recipe.
- **Should I prepare purple & yellow beans differently than green beans?**  
You can prepare purple and yellow beans in the same way you prepare green beans! One thing to note though, is that purple beans lose their pretty purple color when cooked, so if you're looking to keep their color intact, serve them raw.
- **Can I freeze summer squash?**  
You can! Here's how: Chop up into bite sized pieces. Blanch squash in saltless boiling water for exactly one minute. Transfer to ice cold water to cool. Once cool, place on a baking sheet lined with wax paper and freeze. Then, transfer the frozen squash to freezer bags. Enjoy in the winter!

# EGGPLANT GYROS WITH TZATZIKI SAUCE

1 large eggplant, cut into 12 rounds, grilled (see otherside of newsletter for instructions)  
 2 tablespoons sunflower or olive oil  
 1 tablespoon Gyro seasoning  
 1 1/3 cups plain fat-free Greek yogurt  
 1 tablespoon fresh lemon juice  
 1/4 teaspoon sea salt  
 1/4 teaspoon freshly ground black pepper  
 1/3 cup finely diced unpeeled cucumber  
 2 large garlic cloves, minced  
 1 teaspoon finely chopped fresh dill  
 4 pocketless pitas, lightly grilled if you like  
 2 Roma tomatoes, thinly sliced  
 1 small onion, thinly sliced  
 To make the tzatziki sauce: add the yogurt, lemon juice, oil, salt, and pepper to a medium bowl and whisk to thoroughly combine. Add the cucumber, garlic, and dill and stir to evenly combine. Adjust seasoning to your taste. Top each pita with about 3 tablespoons each tzatziki. Arrange the grilled eggplant on the pita. Top with tomatoes and onion and fold. Serve with remaining tzatziki on the side.

## SALSA VERDE

1 Lb. Tomatillos (in your box) hull & stem remove  
 1 medium shallot, quartered  
 2-3 cloves garlic  
 2 jalapeno, stems removed (no seeds for less heat)  
 1/4 c. cilantro, coarsely chopped  
 1 Tbsp salt  
 Instructions  
 Place tomatillos (in single layer, stem side down), shallots, & peppers in baking dish. Roast at 450 degrees for 6-8 minutes, turning veggies once, until tomatillos are softened & slightly charred. Put all ingredients in a food processor or blender & process until smooth. Store in refrigerator for up to a week or freeze. You could also try grilling the tomatillos and jalapenos for a more smoky salsa.

## ZUCCHINI AND CORN TACOS

1 tsp. olive oil or sunflower oil  
 2 cups zucchini, sliced into 1/4" half moons  
 2 banana peppers, chopped  
 1/4 cup onion, finely chopped, divided  
 1 clove garlic, minced  
 1 cup corn kernels  
 3 kale leaves, finely chopped  
 1 ripe avocado  
 1 lime, zest and juiced  
 1 tbsp. jalapeno, finely diced  
 4 large flour tortillas  
 Heat a large skillet and add the oil, zucchini, peppers, 1/2 of the onion, minced garlic and corn kernels. Cook for 8-10 minutes. Season with salt & pepper. In a small bowl, mash the avocado with lime juice, zest, remaining onion and jalapeno. Season to taste with salt & pepper. Assemble the tacos by spreading the avocado mix onto tortilla shells. Top with the cooked veggie mix, followed by the kale. Try adding some salsa verde (above) to finish off these delicious tacos.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>BANANA PEPPERS</b>	Skinny very light greenish yellow peppers. <b>MILD!</b>	Store in your fridge.	Try in the taco filling recipe to the left.
<b>BROCCOLI</b>	The green stalks with small darker green flower buds on top.	Store in a plastic bag for 5-7 days.	Roast in the oven with a little oil, garlic and salt & pepper.
<b>CILANTRO</b>	A bunch of small green leaves with frilly edges.	In a plastic bag in your fridge for two days (eat it quick!).	Add cilantro sautees, sauces or use as a topping for tacos.
<b>CUCUMBERS</b>	Like a cucumber!	In a plastic bag in your fridge for up to a week.	Salads, snacks and sandwich toppings.
<b>DILL</b>	Frilly, delicate green dill leaves. You'll know when you smell them!	In a plastic bag in your fridge for up to 5 days.	Make a creamy cucumber and dill salad!
<b>EGGPLANT</b>	One shiny purple eggplant.	Store on your counter for 2-3 days or in your fridge for 5-7 days.	If you're not into the gyro recipe this week, check out our website for some other ideas!
<b>GARLIC</b>	A head of cured garlic. Don't worry, if the outside looks dirty, just peel back the first few layers.	Keep on your counter for up to two weeks, NOT in your fridge.	In pretty much everything.
<b>GREEN ZUCCHINI</b>	You know this veggie by now!	Store in your fridge.	Check out the recipe to the left!
<b>GREEN KALE</b>	A bunch of green kale with curly leaf edges.	Store in your fridge, in a bag for up to 5 days.	Kale salads, sautees, in scrambles, and on top of burgers.
<b>JALAPENO PEPPERS</b>	Look for 2-3 darkish green small oval peppers.	Store in your fridge - no need for plastic.	Use sparingly in chili, eggs, tacos, etc. Be careful when prepping - wash hands!
<b>MINI PEPPERS</b>	A mix of red, orange and yellow mini peppers.	Store in your fridge in the crisper drawer.	Great for raw snacking as well as cooking.
<b>ONIONS</b>	One to three (depending on size) mild yellow onions.	Store on your counter top for up to two weeks.	I've been making lots of onions dips lately - super yummy and easy! Check your favorite cookbook or website.
<b>RED CABBAGE</b>	A small reddish purple head of cabbage.	Store in your fridge in a plastic bag. Try to use up in a week.	Great for colorful coleslaws!
<b>RED WATERMELON</b>	Like a watermelon.	In your fridge for up to a week.	Eat it on a hot summer day for best results.
<b>SUNGOLD TOMATOES</b>	Look for the small pint of orange cherry tomatoes.	Room temperature for 3-4 days.	Great for snacking or on salads.
<b>SWEET CORN</b>	7 ears of fresh, yummy sweet corn.	In the fridge.	There'll be some worm damage that you'll might just have to cut away. Don't panic, it's organic!
<b>TOMATILLOS</b>	The small shiney green globes, covered with a papery coating.	Store in your fridge for up to 5 days.	Make sure to peel the husks of the tomatillos before using!
<b>TOMATOES</b>	Just a few romas & red slicers in a paper bag.	Store on your counter and check daily for ripeness. Tomatoes should give to the touch and be deep red in color.	Best eaten raw, these tomatoes are fresh and full of flavor. Slice, sprinkle with salt and enjoy!
<b>YELLOW &amp; PURPLE BEANS</b>	A small mixed bag of yellow and purple beans.	Store in their bag in the crisper drawer of your refrigerator with a piece of paper towel for 4-5 days.	Steam and add as much butter and garlic as possible.. okay, don't go too overboard.
<b>YELLOW SUMMER SQUASH</b>	Some boxes will receive "Zephyr" squashes: yellow with green ends. Can you taste the difference?	Store on your counter or crisper drawer of your fridge.	Grill it all up and save some in the fridge for lunch time sandwich fixings.