



# ONE POTATO TWO

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*WEEK #13: August has come to an end and we are really starting to feel that summer is winding down. NOOOO!! We LOVE summer on the farm. It is the time of endless possibilities, tons of sun to grow great crops, long days to accomplish all sorts of tasks and all of the wonderful bounty. Yet, all goodness must come to an end eventually, and with the coming of Autumn, we start*

*seeing beautiful, delicious veggies like delicata squash, sage and sweet root crops like red beets. We love fall as well! And summer's not over JUST yet. We still are throwing seeds of spinach, salad and radishes into the ground, hoping to have some late fall greens and other fresh goodies for those last few boxes. We're cruising right along and hoping you all are enjoying your vegetables.*

***Don't forget about the harvest party!***  
*Have a great day and... Happy Eating,  
--Mike*

## DID YOU KNOW ?

Do you know the difference between hybrid and heirloom varieties of vegetables? Well, it's a mighty lengthy discussion, but the gist of it is this: A hybrid vegetable is created when plant breeders intentionally cross-pollinate two different varieties of a plant, aiming to produce an offspring, or hybrid, that contains the best traits of each of the parents. Heirloom vegetables are open-pollinated (pollinated by wind, insects, etc) and have traits that are hand selected by gardeners and farmers. The seed from these selected plants is saved and passed down through the generations. Most of what we grow here at Driftless Organics are hybrid varieties. We are a big enough farm that we need to rely on more consistency than what most heirloom varieties can produce. However, we do grow a few very special heirloom vegetables that we love so much.

Dragon Tongue beans are one such heirloom variety. Originally cultivated in the late eighteenth and early nineteenth century in the Netherlands, Dragon Tongue beans have been naturalized in a wide range of climates throughout the Americas, including here in Wisconsin. They are so easy to grow and ultra delicious to eat. We love to snack on them raw to preserve their beautiful purple markings; but lightly steamed and drizzled with olive oil, lemon juice, salt & pepper is a treat as well.

## THIS WEEK'S BOX

- ASIAN GREENS MIX
- BROCCOLI
- CUCUMBER
- DELICATA SQUASH
- DRAGON TONGUE BEANS
- ENDIVE
- GARLIC
- JALAPENO & POBLANO PEPPERS
- RED BEETS
- SAGE
- RED & YELLOW ROASTER PEPPERS
- ROMA & SLICER TOMATOES
- SUNGOLD TOMATOES
- SWEET MINI PEPPERS
- TOMATILLOS
- YELLOW ONIONS

## WHAT THE HECK DO I DO WITH TOMATILLOS?

**CSA Box Challenge of the week:  
Tomatillos**

More than just for salsa verde, tomatillos are a wonderfully versatile vegetable that have a ton of different uses. Don't forget to remove the papery husks first and then give them a quick rinse before using. You can then:

1. Combine chopped up tomatillos with chopped up poblanos, tomatoes and fish in a foil packet on the grill.
2. Cut in half and grill (or broil) until charred. Squeeze lime juice; add salt & pepper and serve as a side dish.
3. Cut in half and add to skewers with onions, peppers, shrimp, sungold tomatoes
4. Or try this:

### TOMATILLO GUACAMOLE:

- 3/4 cup coarsely chopped fresh cilantro
- 6 to 8 tomatillos, husked and coarsely chopped
- 2 cloves garlic, smashed, peeled and quartered
- 1 avocado, halved, pitted, peeled and diced
- 1/2 jalapeno, coarsely chopped with seeds
- 1/2 yellow onion, coarsely chopped
- Juice of 1 lime
- 1 teaspoon ground cumin
- 1 teaspoon salt

Put it all in a blender and blend until you get the desired consistency.

# BEET AND ENDIVE SALAD WITH CHEVRE

*For the dressing:*

2 tablespoons sherry vinegar  
1 teaspoon Dijon mustard  
2 teaspoons sage, minced  
½ onion, finely diced  
1 garlic clove, minced  
4 tablespoons sunflower oil or olive oil  
kosher salt  
freshly ground black pepper

*For the salad:*

1 head of endive, chopped  
Your beets, roasted (in the oven) & chopped  
6oz chevre  
1/4 cup candied pecans

Make the dressing by whisking all of the ingredients together in a small bowl. Gently mix the endive, beets and chevre in a bowl. Whisk the dressing and drizzle on top, to taste. Top with pecans.

# MEXICAN DELICATA SQUASH AND BEAN CASSEROLE

2 delicata squash, peeled (optional) and diced  
1 yellow onion, sliced  
2 cloves garlic, minced  
1 pint mini peppers, roughly chopped  
Handful tomatillos, roughly chopped  
2 jalapenos, cored and sliced  
2 tablespoons high heat oil (such as sunflower oil)  
2 teaspoons cumin powder  
½ teaspoon red chili flakes  
sprinkle of salt & pepper  
1 (15 ounce) can black beans, drained and rinsed  
2 cups of your favorite salsa  
8 small or 6 large corn tortillas; cut into quarters  
1 and 1/2 cups shredded Mexican cheese

Preheat the oven to 400°F then place the squash, onion, garlic, jalapeno, mini pepper and tomatillos in a 9 x 13" baking dish and toss with high heat oil. Sprinkle with cumin, salt & pepper (to taste) then mix until evenly distributed. Roast vegetables in the oven for about 40 to 45 minutes, until the squash is tender. Remove from oven then lower temperature to 350°F. Transfer the roasted vegetables to a large bowl along with 1 cup salsa, drained and rinsed black beans. Using the same baking dish that you roasted the veggies in, prepare the casserole by spreading a thin layer of the salsa along the bottom, then cover with a layer of tortillas. Top the tortillas with 1/3 of the roasted vegetable mixture then 1/2 cup cheese. Layer tortillas on top of the vegetables. Top with a thin layer of the salsa and another 1/3 of the roasted vegetables then 1/2 cup shredded cheese. Lastly, add the last of the tortillas, a thin layer of salsa and the last 1/3 of the vegetables on top. Sprinkle with remaining cheese and bake in the oven for 20 minutes, until light golden brown on top. Allow it to cool for at least five to ten minutes then cut into squares and serve. Garnish with guacamole or sour cream if you like.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>ASIAN GREENS MIX</b>	A nice bag of green and red leaves.	In a bag, in your fridge for up to 5 days.	A nice spicy mix to add to a salad or eat just itself.
<b>BROCCOLI</b>	Light green stalks, topped with dark green florets.	In a bag in your fridge for up to a week.	Try the recipe to the right.
<b>DELICATA SQUASH</b>	Look for 2 oval shaped white veggies with dark green stripes.	Store on your counter for 1-2 weeks.	Cut in half, scoop out the seeds, pour some olive oil, salt, pepper and place upside down in your oven for 30 minutes until soft.
<b>JALAPENO &amp; POBLANO PEPPERS</b>	Jalapenos are the small green peppers - poblanos are the larger green ones.	Store in your fridge for up to 7-10 days.	Both are pretty spicy this year. Use sparingly in chilis, fajitas, etc.
<b>DRAGON TONGUE BEANS</b>	Pretty yellow wax beans with purple streaks.	In your fridge, in their bag for up to a week.	Blanch or steam them until tender, add butter & salt, and gobble up! Unfortunately, they lose their pretty markings when cooked.
<b>ENDIVE</b>	A big head of frilly lettuce.	Store in a plastic bag for up to a week.	Endive is a bitter green and should be paired with a sweet or vinegar-based dressing and pungent cheese.
<b>GARLIC</b>	A head of cured garlic.	Keep on your counter for up to two weeks.	In pretty much everything!
<b>RED BEETS</b>	There should be 4-6 beets floating around the bottom of your box.	Store in a plastic bag for up to a couple of weeks.	Chop them up, toss in oil and roast. Or try cubing and steaming.
<b>RED &amp; YELLOW ROASTER PEPPERS</b>	Long, sleek red and yellow roaster peppers.	Keep them in your fridge for a week.	Chopped up in eggs or on pasta. Or as the name suggests try roasting them with a little oil in the oven.
<b>SAGE</b>	A few sprigs of greenish-grey leaves that have a bumpy texture and a fragrant smell.	Store in a plastic baggy in your fridge or hang upside down to dry.	Great in pasta sauces, in chicken dishes, meatballs, etc. Try some in a grilled cheese sandwich!
<b>SUNGOLD TOMATOES</b>	Look for the orange cherry tomatoes.	Room temperature for 3-4 days.	Great for snacking or on salads. Or try roasting them and putting in pasta sauces.
<b>SWEET MINI PEPPERS</b>	2 pints of red, orange and yellow mini sweet peppers.	We took a pint of these camping and they lasted for 5 days unrefrigerated!	No need to deseed! Cut them up seeds and insides and all.
<b>TOMATOES</b>	Look for the paper sack of romas, red slicers and maybe even an heirloom or two. Look inside the brown paper bag.	Check out our website to learn more about how to store and tell if your tomatoes are ripe.	Great in sauces, sandwiches or to make a batch of fresh salsa.
<b>TOMATILLOS</b>	Round, green fruits with yellow-y paper husks.	Store in your fridge for up to 10 days.	Remove the husks, wash, and boil down for a wonderful sauce to put on chicken.