



ONE POTATO TWO

NOVEMBER STORAGE BOX NEWSLETTER

With all of this amazingly balmy and beautiful weather, it hardly feels like the middle of November! We've been working hard around here to get the last of our crops in, in the midst of washing and packing vegetables - and are having a blast along the way! Pretty soon we'll all be inside of the packshed for the winter, washing veggies, repairing storage bins, listening to music and talking amongst ourselves. Winter is a great break for us

here on the farm, after having worked some long hours during the glory days of summer. We'll miss working outside, and all of the hustle and bustle that comes with it, but we're also thankful to be winding down for the year as we ease into the winter. We're doubly thankful for all of our stellar CSA members and for your encouragement. And with that, we'd like to wish you a HAPPY THANKSGIVING from our crew to yours!

*Happy Eating,
--Annie*

NOVEMBER BOX

- BEAUTY HEART RADISH
- BRUSSELS SPROUTS
- BUTTERNUT WINTER SQUASH
- CARNIVAL WINTER SQUASH
- CARROTS
- CIPPOLINI ONIONS
- GARLIC
- GREEN CABBAGE
- GREEN KALE
- LACINATO KALE TOPS
- LEEK
- GARLIC
- PARSNIPS
- PURPLE DAIKON RADISH
- RED BEETS
- RED ONIONS
- RED & YELLOW POTATOES
- SWEET POTATOES

DID YOU KNOW?

Did you know that beets can be used for a whole lot more than just a tasty food source? It's true! Beets have historically been utilized for a myriad of purposes because of their pigments. Since the 16th century, beet juice has been used as a natural dye for textiles. The coolest part? You can still do this! Beet dye creates a lovely rose colored fabric. To try this for yourself: Chop a large, whole beet into tiny pieces and boil with 5 cups of water. Once boiling, reduce to a simmer for 20 minutes and add 2 tablespoons of vinegar. Then strain out the beet pieces and place the liquid back into the pot. Add *damp* fabric and simmer 10-20 minutes. Rinse, or leave in bath overnight and rinse with hot water until water runs clear. Dry. Heat set by ironing for 5 minutes. Beets aren't only used to dye fabric; in 19th century England the Victorians started using beets to temporarily dye their hair a pink to reddish color - a trend that is still around. You can find instructions on the internet if you're interested in trying this tradition on your own hair. Beets powerful pigments are also used in the food industry to color a number of other things as well, they help to make the red redder in tomato pastes, various sauces, jams, and even ice cream. In addition to dyeing textiles, hair and other food products, a lot of nutritionists use beets and beet juice to test levels of stomach acid. If you consume beets and your urine turns pink, you have low stomach acid (which is typically a good thing!). If your urine is still clear, it means that you have high levels of stomach acid. Luckily, beets are good for so much more than a dye! They are a super healthy root veggie that is absolutely delicious when roasted with garlic and oil, grated over a salad or sauteed with greens. Try making the Maple Roasted Veggie recipe or the Root Veggie Fritter recipe in this newsletter!

WHAT THE HECK DO I DO WITH LEEK TOPS?

Many people skip the green leek top and go straight for the white bottom. But here at Driftless Organics, we say why not use both?? The whole leek is edible and it seems silly to waste something with so much wonderful flavor. While the green top is a little bit tougher than its downstairs neighbor, its flavor is just as delicious! I recommend that you first thoroughly wash your leek tops and then try using them to flavor stocks, chopping them up finely and adding them to stir fries, eggs, tarts, soups, or ground meat. Check out this simple way to prepare leek tops in just 15 minutes!

SAUTEED SESAME LEEK TOPS

- 1 Leek Top, thinly sliced
- 2 tsp Driftless Organics Sunflower Oil (or other cooking oil)
- 1 tsp Toasted sesame oil
- 1 tbsp Tamari or soy sauce
- 1 tbsp water Salt & pepper

Heat oils in a skillet and add sliced leek green and sauté until tender and carmalized. Add the Tamari or soy sauce and water. Stir until it makes a glaze. Serve hot on top of rice or all by itself.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BEAUTY HEART RADISH	Look for 1-2 (depending on size) white and green globes with stunning pink flesh.	Keep in the fridge in a plastic bag for 2 - 3 weeks.	Check out the risotto recipe in this newsletter!
BRUSSELS SPROUTS	A pound of delicious brussels sprouts in a bag.	Store in their bag in the fridge for up to two weeks.	Clean off any discolored outer leaves, and cut the bottoms off of the sprouts before cooking. These are great roasted, steamed or sauteed.
BUTTERNUT WINTER SQUASH	1 or 2 tan winter squashes.	Store at room temperature in a dry place and within the next 2 weeks.	Slice into 1/4" pieces and roast with garlic, oil, salt and chipotle powder in the oven. Butternut squash is also perfect for making soups.
CARNIVAL WINTER SQUASH	The colorful, rounder winter squash in your box.	Store at room temperature in a dry place.	Use this squash to make the squash rolls recipe in the newsletter or cut in half, de-seed and make into stuffed squash.
CARROTS	A 3# bag of freshly dug fall carrots.	Store in their plastic bag and try not to store near apples or pears.	These are freshly dug and ready for snacking! Great for dipping into your favorite holiday dips and spreads.
CIPPOLINI ONIONS	The squat, small onions in the red mesh bag.	Keep at room temperature, in a dark place for 2 - 3 weeks.	These are wonderful roasted slowly with butter in the oven.
GARLIC	Two heads of cured garlic.	Keep on your counter top at room temperature.	In pretty much everything!
GREEN CABBAGE	A head of green cabbage.	Keep in the fridge for up to 2 weeks.	Make a batch of coleslaw. Or sauerkraut. Or braise with garlic and oil.
GREEN KALE	A bunch of green kale with curly leaf edges.	Keep in the fridge in a plastic bag for up to a week.	Great for making salads - like the one found in this newsletter.
LACINATO KALE TOPS	Two lacinato kale tops. These are the tops of the kale plants.	Store in the same bag as your green kale.	Use this kale in sautees, soups, stews or stir fries. You can also freeze kale for later - just blanch, squeeze out excess water and place in a plastic bag.
LEEKs	Two leeks, with white bottoms and green tops.	Store in your fridge for up to a week.	See the other side of this newsletter for tips on how to use the tops.
PARSNIPS	The white, carrot shaped vegetables in your box this week.	Store in a plastic bag in your fridge for up to two weeks.	Try the Parsnip Parmesan Mashed Potato recipe or check out our website for all kinds of tasty ideas.
PURPLE DAIKON RADISH	The oval shaped purple radish(es) in your box.	Keep in a plastic bag in your fridge for a month or more!	Substitute thinly sliced daikon radish for the noodles in your favorite Pad Thai recipe.
RED POTATOES	A nice batch of freshly dug red potatoes in a paper bag.	Store at room temperature in a dark, dry place for up to two to three weeks.	With Thanksgiving around the corner, I'm sure these will get used fast! Make a batch of mashed or roasted potatoes to feed the whole family.
RED ONION	-Reddish-purple onion	In a dark, dry place at room temperature.	In all of your favorite savory dishes.
RED BEETS	A healthy portion of red beets.	Keep in a plastic bag in your fridge for 2 -3 weeks.	Roasted beets make a super yummy Thanksgiving side dish. Make 'em sweet or spicy, or both! Roast these in the oven with a little oil and garlic until tender. Or grate and fry with your favorite herbs and spices.
SWEET POTATOES	The orangey-brown potato-like tubers in your box.	Don't store in your fridge!	Make a batch of sweet potato fries, turn into some seriously delicious hashbrowns.
YELLOW ONION	A yellow onion, with a brown papery skin.	In a dark, dry place at room temperature.	In all of your favorite savory dishes.
YELLOW POTATOES	A bag of yellow potatoes in a paper bag.	Store at room temperature in a dark, dry place for up to two to three weeks.	Make a batch of potato pancakes or hashbrowns. Breakfast potatoes not your thing? Try a twice baked potato loaded with your favorite toppings for dinner.

ROOT VEGGIE FRITTERS

6-7 cups shredded root veggies- your choice! (sweet potato, radish, carrots, beets, onions, potatoes, etc.)

1 leek, diced
2 Tbsp maple syrup
2 cups flour
1½ cups milk
¼ cup or so canola oil for frying
Salt & pepper

Dipping Sauce:

¼ cup mayo
1 Tablespoon Sriracha sauce

Preheat oven to 350 degrees. Fit your food processor with the grater attachment- run all scrubbed veggies through the grater. Alternatively, veggies can be grated by hand. In a large mixing bowl, combine diced leeks, maple syrup, salt & pepper, flour & milk. Stir until well mixed. Add grated veggies and fold into the batter ensuring everything is well mixed together. Place a baking sheet in the pre-heated oven. Heat oil in a rimmed sauté pan - a generous ½ cup at a time, with your hands form veggie mixture into patties. Place patties in heated oil (careful not to overcrowd) and pan-fry each side until golden brown. Transfer fritters to the baking sheet in the oven. Once all fritters have been pan fried and placed onto the baking sheet bake for 15- 20 min - if needed flip halfway through cooking to prevent one side from becoming overly crisp. I used a stone baking sheet and did not need to flip- you can also place a raised wire rack onto your baking sheet and bake the fritters on the rack which will allow the heat to evenly move around the entire fritter. While fritters are baking, make the dipping sauce by mixing the mayo & Sriracha together. Remove fritters from oven and serve immediately.

PARSNIP PARMESAN MASHED POTATOES

4 pounds potatoes, quartered
1 pound parsnips, (about half of what's in your box), peeled and cut into large chunks
1 tablespoon salt
1 cup milk
6 to 8 tablespoons unsalted butter
½ cup parmesan cheese, grated
Freshly ground pepper

Chop the potatoes and parsnips and place them in a large pot, cover with water and add 1 tablespoon salt. Bring to a simmer and cook for 20 to 25 minutes, or until potatoes are very tender. Drain, return to pot, and mash until almost smooth (or leave slightly chunky, if you prefer - there's more mashing to be done!). Heat milk with 6 tablespoons of butter until scalding and then add into the potato/parsnip mixture slowly, mashing or stirring into potatoes until smooth. Stir in parmesan cheese until just incorporated. Season with pepper and additional salt if needed. Dot with remaining butter, if desired. Keep warm until serving and , if you like, garnish with herbs, cheese, black pepper, etc.

KALE RADISH CRANBERRY SALAD WITH GOAT CHEESE

½ cup pecans
Your bunch of green kale
1 medium daikon radish
½ cup dried cranberries (or dried cherries)
2 ounces soft goat cheese, chilled

Dressing:

3 tablespoons sunflower oil or olive oil
1½ tablespoons apple cider vinegar (or white wine vinegar)
1 tablespoon smooth Dijon mustard
1½ teaspoons honey
Sea salt and freshly ground pepper, to taste

Preheat the oven to 350 degrees and spread the pecans on a baking tray. Toast them until lightly golden and fragrant, about 5 to 10 minutes, tossing them once or twice to make sure they bake evenly. Remove the tray from the oven and set them aside to cool. Pull the kale leaves off from the tough stems and discard the stems. Use a chef's knife to chop the kale into small, bite-sized pieces. Transfer the kale to a big salad bowl. Sprinkle a small pinch of sea salt over the kale and massage the leaves with your hands by lightly scrunching big handfuls at a time, until the leaves are darker in color and fragrant. Quarter and thinly slice the radish (this is easier to do if you first chop off the root end so you can place the base of the radish flat against your cutting board). Add to the bowl. Coarsely chop the pecans and cranberries and add them to the bowl. Crumble the goat cheese over the top. In a small bowl, whisk the dressing ingredients together and pour the dressing over the salad. Toss until the salad is evenly coated with dressing. Serve immediately, or for even better flavor, let the salad marinate in the dressing for 10 to 20 minutes beforehand.

SQUASH ROLLS

1 package (1/4 ounce) active dry yeast
1 cup warm milk (110° to 115°)
1/4 cup warm water (110° to 115°)
3 tablespoons butter, softened
2 teaspoons salt
1/2 cup sugar
1 cup mashed cooked carnival (or other) winter squash
5 to 5-1/2 cups all-purpose flour, divided

In a large bowl, dissolve yeast in milk and water. Proof the yeast for 5 minutes or until the liquid mixture is a little foamy/bubbly. Add the butter, salt, sugar, squash and 3 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a well-floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Form into 12 rolls; place in two greased 10-in. cast-iron skillets or 9-in. round baking pans (6 rolls/pan). Cover and let rise until doubled, about 30 minutes. Bake at 375° for 20-25 minutes or until golden brown. Rotate pans in the oven halfway through cooking. Serve rolls with honey butter, jam or all by themselves!

MAPLE ROASTED BEETS AND SQUASH

1 medium butternut squash, peeled, seeded and chopped
2 large red beets, peeled and chopped
3 tablespoons grapeseed or olive oil
1-1/2 teaspoon kosher salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 tablespoon pure maple syrup
1/3 cup roasted nuts of your choice

Preheat the oven to 400 degrees F. Peel the squash and remove the seeds. Chop the squash and beets into ½ inch cubes. Place them in a mixing bowl and add oil, salt, cinnamon, nutmeg and maple syrup. Toss well making sure the veggies are all evenly coated - use your hands if need be. Lay the vegetables out on a large baking sheet in a single layer. Roast vegetables for 40 to 50 minutes, stirring once half-way through roasting. Afterwards, turn the oven on the broil setting for 3 to 5 minutes in order to crisp up the veggies. Keep an eye on them and mix again if needed. Remove from the oven and sprinkle with additional salt if desired. Mix in the roasted nuts and serve.

COLCANNON SOUP

6 Tbsp butter
1 sliced leek
2 chopped cippolini onions
2 cups sliced and chopped green cabbage
2 cups sliced and chopped kale
4 cups peeled and diced potatoes
6 cups veggie or chicken
2 bay leaves
2 1/2 teaspoons kosher salt
1/4 teaspoon white pepper
1/3 cup heavy cream

Melt butter in a large, heavy bottomed soup pot on medium heat. Add the sliced leeks, onions, cabbage, and kale, toss to coat with the butter. Lower the heat to low, cover and gently cook until the greens are wilted, about 12 to 15 minutes. Add the diced potatoes to the pot, along with the stock, bay leaves, and salt. Increase heat to bring to a boil. Reduce heat to maintain a simmer, and cook until the potatoes are softened and falling apart, about 15 to 20 minutes. Remove from heat. Swirl in the white pepper and heavy cream. Taste and add more salt and pepper to taste.

BEAUTY HEART RADISH RISOTTO

2 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
2 large onions, finely chopped (2/3 cup)
1 1/2 teaspoons fresh thyme leaves
2 large cloves garlic, minced
Your beauty heart radishes, finely chopped
1 1/2 teaspoons sea salt
1 cup short-grain italian rice (risotto)
1/3 cup dry white wine
4 to 4 1/2 cups WARM veggie broth
1/2 cup freshly grated asiago cheese
1/4 teaspoon black pepper
Cracked black pepper

Heat the butter and oil in a large, heavy-bottomed saucepan over medium heat. When the butter has melted, add the onions and cook for about 5 minutes, until golden, then add the thyme and garlic; cook for 2 minutes, then add the radishes and salt, stirring to incorporate. Cook for about 3 minutes, until lightly browned, then add the rice; cook for a minute or so, stirring, so the rice is evenly coated and toasts a bit. Stir in the wine and cook for a few minutes, then begin to add the broth a ladleful at a time, stirring after each addition, until it is mostly absorbed. This should take about 20 minutes, and the rice should be creamy and tender. Stir in the cheese and black pepper; remove from the heat and let the risotto rest for 2 minutes. Serve warm & enjoy!

BRUSSELS SPROUTS AND LEEK GRATIN

1 pound Brussels sprouts, trimmed and halved lengthwise
1 leek, thinly sliced
2 cloves garlic, minced
Sea salt, to taste
Freshly ground black pepper, to taste
1/2 teaspoon dried chili flakes
1/2 cup heavy cream
1/4 cup grated extra sharp cheddar cheese
1/4 cup grated smoked Gouda
1/2 cup panko bread crumbs
3 tablespoons unsalted butter, melted

Preheat oven to 450 degrees. Bring a large pot of salted water to a boil. Add Brussels sprouts and cook over medium-high heat until just tender, around 4-5 minutes. Drain and season with salt and pepper. Add chili flakes and toss gently to combine. While Brussels sprouts are cooking, saute the leeks and garlic in a fry pan with 1 tablespoon of the butter until fragrant, 2-3 minutes. Mix the Brussels sprouts, leeks and garlic together and place in a small baking dish or bread pan, coated with butter or oil if need be. Pour the heavy cream over the Brussels sprouts. In a small bowl, combine the cheddar cheese, smoked Gouda, panko and melted butter; toss to combine. Sprinkle over the Brussels sprouts so that it's evenly distributed. Bake for 20-25 minutes or until the top is golden brown. Serve immediately.

CINNAMON CARROT PIE

1 (9 inch) unbaked pie shell
3/4 cup sugar
2 cups chopped carrots
2 eggs
1 teaspoon ground cinnamon
Pinch of nutmeg
1 teaspoon vanilla extract
3/4 cup milk

Preheat the oven to 400 degrees F (200 degrees C). Press the pie crust into the bottom and up the sides of a 9-inch pie plate. Bake the pie shell for 3 to 5 minutes, just to firm it up, then remove from the oven, and set aside. Place carrots in a saucepan with enough water to cover. Bring to a boil, and cook until tender, about 10 minutes. Drain water, and mash carrots until smooth using a food processor, or potato ricer. In a medium bowl, mix together the carrot puree, sugar and eggs. Mix in the cinnamon and vanilla. Gradually stir in the milk. Pour the mixture into the partially baked pie shell. Bake for 10 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C). Bake for an additional 40 to 45 minutes at the lower temperature, or until firm. Cool completely before serving.



HAPPY THANKSGIVING
FROM ALL OF US AT
DRIFTLESS ORGANICS