



# ONE POTATO TWO

News from the Fields of Driftless Organics • Volume 10 Issue 26 • Jan 4 - 7, 2017

*we recharge our batteries, go on vacations, have babies (Congrats to Noah, Ximena, Yasmani and their new baby boy!), go skiing, spend quality time with friends and family and rest up for the coming spring.*

**WEEK #5: Happy 2017!!** All of us at Driftless Organics want to wish you the very best for this new year. We're still hard at work, washing & packing veggies, servicing our tractors, recruiting CSA members and best of all: planning for next year. We love this time of year, when the possibilities seem endless and the desire to get our hands in the dirt again grows stronger and stronger with each passing winter day. This is the time of year where

January is upon us and the variety of local veggie choices grows slim. This is when the hard-core locavore in all of us must come forth. Salads of cabbage and radishes must suffice. Potatoes for every other meal. Don't give in! It's not worth it! That grocery store tomatoes from who-knows-where just aren't going to taste very good at all. Trust me, it's worth the wait!! Ok - you are allowed to go buy some kale and salad greens... but that's it! :)

*Happy Eating,  
--Mike*

**THIS WEEKS BOX**

BEAUTY HEART RADISHES  
 BUTTERNUT SQUASH  
 CARNIVAL SQUASH  
 CARROTS  
 MIXED CIPPOLINI, RED &  
 YELLOW ONIONS  
 GARLIC  
 GERMAN BUTTERBALL  
 POTATOES  
 PURPLE TOP TURNIPS

## DID YOU KNOW ?

Did you know that we keep mighty busy through the winter? Sure - things really do take on a much less hectic pace (and we love it!), but we are still occupied with lots of fun tasks. First off - there are the veggies to wash: We are still cranking out potatoes, parsnips and more to stores and restaurants in the Twin Cities, Madison and locally; and we're also washing for CSA members like you! In addition, Mike, Annie and Josh are in the office, keeping the books tidy and preparing for next year. We've got seeds and supplies to order, CSA members to sign up, and all sorts of plans to make. Each and every field is planned out, and we have to figure out where all the veggies are going to go. From Arugula to Zucchini, we plan it all: the number of plants we are going to grow, how much acreage they will take up and the dates they will need to be planted. The more of this planning we can do now, the easier the new season will be.

When does all the planting begin? We put our first seeds in the dirt February 1st. We can't wait!!!

## IT'S TIME TO SIGN UP FOR YOUR 2017 CSA SHARE!

I know, I know, how can we be thinking about sun and fresh veggies and such when there's all this winter around us? Well - it's the PERFECT time to escape and dream about sweet local strawberries, vine ripened tomatoes, juicy watermelons, crunchy peppers and so much more! We're gearing up for a heck of a season with some new surprises that we think you are really going to dig.

**HELP US CELEBRATE OUR 10TH YEAR OF SERVING THE CSA COMMUNITY!!**

Sign up today and receive \$25 off your regular season share!

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

We are also excited to announce our SPRING SHARE: 3 boxes of awesome spring produce like asparagus, rhubarb, spinach and more, delivered in late April/early May to the pick up site of your choice.

### SIGN UP TODAY!!

## POTATO CARROT LATKES (PANCAKES)

1 1/2 pounds (about 7-8) german butterball potatoes, peeled  
 1 pound ounces (about 6) carrots, peeled  
 1/2 cup yellow onions, thinly sliced  
 2 teaspoons coarse salt  
 2 fresh ground pepper  
 2 eggs, lightly beaten  
 1/4 cup flour (maybe a bit more if mixture seems to moist)  
 High-heat oil, for frying  
 Sour cream or yogurt and applesauce for serving

In a food processor fitted with a fine-hole grating attachment (or on the small holes of a box grater), grate potatoes. Transfer to a colander and rinse under cold water for a minute or two (this gets rid of some of the starch in the potatoes). Then try to squeeze out as much water as you can. Transfer to a large bowl. Grate the carrots and onions and add to the potatoes. Add salt and pepper and mix thoroughly. Mix in eggs and flour until combined. If the mixture seems too watery, add a little flour. If it seems too dry, add a little water. In a large nonstick skillet, heat oil over medium-high heat, swirling to coat bottom of pan. Drop spoonfuls of mixture and flatten each to a 1/2-inch thickness. Cook until golden brown, 2 to 4 minutes per side. Transfer to paper towels or parchment paper to drain. Repeat with remaining mounds (reduce temperature to medium if browning too quickly). Sprinkle with salt, and serve with sour cream or yogurt and applesauce.

## BRAISED RED CABBAGE AND PURPLE TOP TURNIPS

1 pound purple turnips (about half of what's in your box), and diced  
 1 head red cabbage, sliced thin  
 1 1/2 tablespoons mustard seeds  
 2 tablespoons butter  
 1 tablespoons Driftless Organics Sunflower Oil (or olive oil)  
 1/4 cup apple cider vinegar  
 1 cup chicken or vegetable stock  
 Salt and pepper to taste  
 In a large saute pan, heat pan on medium and add the mustard seeds. Toast seeds until fragrant, about 1 minute. Add butter and oil. When butter is melted, add the turnips and cabbage and saute until cabbage begins to wilt, about 5 minutes. Mix in vinegar and stock. Bring mixture to a simmer, cover and braise until a knife inserted in a turnip comes out easily and cabbage is wilted and tender, about 25 minutes. Season, to taste, with salt.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>BEAUTY HEART RADISH</b>	Look for 2-3 (depending on size) white and green globes with stunning pink flesh.	Keep in the fridge in a plastic bag for 2 - 3 weeks.	Slice thinly in salads, on crackers with dips and cheese.
<b>BUTTERNUT WINTER SQUASH</b>	A tan winter squash (or two).	Store at room temperature in a dry place.	The best squash to make into soup - and we have TONS of recipes on our website!
<b>CARNIVAL SQUASH</b>	A small yellow and orange stripey squash.	Store just like store your butternut.	Best simply cut in half and roasted in a pan for 30-45 minutes. Serve with butter, salt & pepper.
<b>CARROTS</b>	A 5# bag of crispy carrots.	Store in their plastic bag and use up in the next 2 weeks.	Great (grate) in the recipe to your left or try a batch of carrot muffins.
<b>GARLIC</b>	Two heads of cured garlic.	Keep on your counter top at room temperature.	In pretty much everything!
<b>MIXED BAG OF ONIONS</b>	Approximately 2 pounds of a mixture of mini red, yellow and cippolini onions in a red mesh bag.	In a dark, dry place at room temperature.	In all of your favorite savory dishes.
<b>GERMAN BUTTERBALL POTATOES</b>	A paper bag of spuds. There may be a red potato or two mixed in for funsies.	Store at room temperature in a dark, dry place for up to two to three weeks.	Try the recipe to the right, or make some skin-on mashed potatoes.
<b>PURPLE TOP TURNIPS</b>	The white and pink globes floating around in your box.	Keep in a plastic bag in your fridge for up to two weeks.	Turnips are tangy raw, but cook them until they are very soft and they take on a whole different, much milder flavor.
<b>RED CABBAGE</b>	A head of red cabbage.	Keep in the fridge for up to two weeks.	Red cabbage makes for a wonderful, crunch addition to any salad.

## BUTTERNUT SQUASH LATKES

*More latkes? I saw this recipe on the interwebs and it looked so good, I had to include it. I haven't tried it myself yet...*

4 cups butternut squash, peeled and grated  
 2 small yellow onions, peeled and grated  
 3 large eggs, whisked  
 grapeseed oil or other high-heat oil, for frying

In a large bowl make latke batter by mixing together squash, onion and eggs Use your hands to form batter into 3 inch patties. In a large skillet, heat oil. Fry patties on each side over medium heat until golden brown and crispy. Remove latkes from pan and place on a paper towel lined plate to drain excess oil. Repeat Steps 2-4 until batter is used up. Serve with applesauce, sour cream or yogurt