



ONE POTATO TWO

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WEEK #6: Is it the year of the ice storms or what?! I hope you are all staying safe out there on the roads, your sidewalks and driveways, and workplaces. We have been managing to slide into work most days here, which is a very good thing because we have veggies to wash, CSA boxes to pack and fun to be had! When we're not

in the packshed, working hard on washing and packing vegetables, the crew piles into the break room for lunch and breaktime to work on the latest crossword puzzle (our current obsession), have snacks, look at cute dog photos and make jokes. Even though the weather has been getting everyone down, our spirits are still high here at Driftless Organics. After all, as I write this, spring will be here in just 60 days! We might as well enjoy these slower days while we can. Hang in there everyone! Happy Eating,

--Annie

DID YOU KNOW ?

Did you know that in the last month or so, we have ordered over 10,000,000 vegetable seeds? 10 million?! That's a heck of a lot of seeds! We purchased nearly every single seed that we plan on planting in the upcoming season. We try to complete the majority of our seed ordering in the first couple weeks of January. The seeds then start arriving throughout January and February and I tell you what: it is like Christmas every time a cardboard box full of seed packets arrives. We really geek out on seeds and all that they are and all they represent. A single seed is an awesome vessel of life that, if treated right, will yield awesome things. What amazes me is that even though seeds are oftentimes no bigger than a pinhead, they somehow hold the keys to sprout and grow into something that produces food that we eat. It's truly remarkable! We order seed from about a dozen different seed companies from all over the country. We tend to order at least 2 - 3 seed varieties for nearly every crop we grow. That means in total, we purchase over 250 varieties of seed. Seed-mania! We are always looking for new varieties of vegetables that may perform better in our fields. Each year we have the opportunity to keep searching for that perfect variety. Cross your fingers we've found some keepers this year!

THIS WEEKS BOX

- BUTTERKIN SQUASH
- CABBAGE
- CARROTS
- GARLIC
- PARSNIPS
- PURPLE DAIKON
- RED BEETS
- RED ONION
- RED POTATOES

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

Winter blues gotcha down? 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. The 2017 CSA Shares are open for sign up and we hope you are as excited as we are!

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

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!!

CARROT PARSNIP TART WITH CARMALIZED ONIONS

For the filling:

- 1 cup milk
- ½ cup sharp cheddar cheese, grated
- ¼ cup butter
- 2 onions, sliced
- Half pound carrots, roughly chopped
- Half pound parsnips, roughly chopped
- 3 Eggs
- Salt and Pepper

For the pastry:

- 1 cup flour
- 7 T butter, chilled and diced

Preheat the oven to 375°F. To make the pastry, sift the flour and a pinch of salt into a large bowl. Mix in the butter with your fingers until the dough is the consistency of breadcrumbs. Add 1-2 tbsp cold water to mix to a soft dough. Roll out on a floured surface and use to line a 9 inch pan. Cover and chill for 15 minutes and then immediately bake for 15 minutes. Turn the oven down to 350°F. Meanwhile, heat the butter in a non-stick frying pan and add the onions. Cook over a gentle heat for 15 minutes, until golden and caramelised. Meanwhile, cook the carrots and parsnips in boiling water for 5-7 minutes, until tender. Drain well and mash until smooth. Beat the eggs and milk together and stir in half the cheese, season and stir in the onions and parsnips. Pour the mixture into the pan and scatter the remaining cheese over the top. Bake for 25-30 minutes, until just set in the middle.

PASTA WITH ROASTED BEETS SQUASH GARLIC AND CHEVRE

- 8oz of your favorite pasta
- 2 medium beets, cubed
- 1 cup of cubed butterkin squash
- 4 cloves of garlic, chopped
- 4T olive oil or sunflower oil
- Chevre for topping
- Salt and Pepper to Taste

Preheat the oven to 400°F. Toss the cubed beets and squash with 2T of the oil and place on a baking sheet. Top with the garlic, sprinkle with salt and bake for 30-40 minutes until the veggies are tender, tossing as needed so they are crisp, but not burnt. In the meantime, cook the pasta. Toss the veggies and pasta together, adding the remaining oil. Top with chevre, salt and pepper to taste.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BUTTERKIN WINTER SQUASH	A butterkin winter squash at the bottom of your box.	Store at room temperature in a dry place.	Check out the pasta recipe below - and we have TONS of recipes on our website!
CARROTS	A 5# bag of crispy carrots.	Store in their plastic bag and use up in the next 2 weeks.	Make a batch of carrot fries in the oven. Dip in your favorite sauces.
CABBAGE	A head of red or green cabbage.	Keep in the fridge for up to two weeks.	Cabbage is a delicious taco-topper. It's also wonderful braised.
GARLIC	Two heads of cured garlic.	Keep on your counter top at room temperature.	In pretty much everything!
PARSNIPS	The white carrot looking roots in your box.	Keep in your fridge, in a plastic bag, for up to two weeks.	Our website has lots of tasty ideas. Just check out the parsnip section.
PURPLE DAIKON RADISHES	The beautiful long purple roots in your share.	Keep in the fridge (in a bag is best) for up to two weeks.	Check out the recipe below. Daikon radishes are also great for fermenting.
RED BEETS	A couple pounds of red beets.	Keep in your fridge, in a plastic bag, for up to two weeks.	Cook/mash into mashed potatoes to add a striking color!
RED ONIONS	A couple of red onions	In a dark, dry place at room temperature.	In all of your favorite savory dishes.
RED POTATOES	Five pounds of glorious red spuds.	Store at room temperature in a dark, dry place for up to two to three weeks.	Twice baked potatoes anyone? What about a hearty soup? Or fries?

PURPLE DAIKON MOCHI

- ½ pound purple daikon radish
- 2T cornstarch
- 2T flour
- ½ cup chopped shrimp
- Salt
- Sesame oil (or vegetable oil), as needed
- For the sauce:*
- 1T sugar
- 1T rice wine vinegar
- 1T soy sauce or tamar
- 1t mirin

Grate the daikon radish and lightly squeeze to drain out some of the excess liquid. Combine the radish with the cornstarch, flour, shrimp and a pinch of salt and mix well. Divide into tenths and roll them up into balls. Heat the oil in a frying pan. Flatten the balls and cook slowly over low heat. When the mochi becomes lightly browned, flip them over and press down the center with a spoon to make dents. Drizzle in the water in the pan to steam-fry the radish over low heat. Take the lid off after heating them slowly. Combine and mix all ingredients for the sauce, and pour it evenly into the pan. Transfer the daikon mochi onto a serving dish when both sides are coated with the sauce and are glossy. This recipe doubles easily!