



ONE POTATO TWO

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WEEK #7: Wait. What? The last box of the season?! I know, I know, time has flown by, it's already February and the end of the Winter Veggie Lovers CSA. Thank you all for your support. We say it all the time, but we really couldn't make this happen without our dedicated, amazing members. We sure will miss packing boxes for each and every one of you. May can't come fast enough, because that's when we'll start back up packing some

seriously amazing Spring CSA boxes full of goodies like asparagus, sorrel, spinach, rhubarb, salad mixes and much more. After that, we'll be back in the swing of things, ready for all of the bounty that the summer season brings. Haven't signed up for next season yet? Head on over to our website and sign up now! If you sign up before March 1st, you'll get a \$25 early bird discount - now that's something to tweet about! We have our members in mind more than ever before and want to rock your CSA world. We know how busy your summers get, that's why this year, we're allowing you the ability to reschedule up to FOUR regular season CSA boxes!! Plus, we've got all sorts of fun surprises lined up for the 2017 season. Are you in?! Happy Eating,

--Annie

DID YOU KNOW ?

About 15 years ago, in what seems like a previous life, I ran a small organic vegetable farm in the mountains of the Guanacaste province of Costa Rica. There, we tried our hand at growing a lot of veggies that you just shouldn't try to grow in Costa Rica. One such vegetable that was simply impossible to grow (at least in the area I was living) was lettuce. To cope without lettuce salads of any sort, homes and restaurants alike relied on cabbage for that something green on their plates. Now, mind you a cabbage salad (without a ton of mayo like we are used to in the Midwest) can be a little challenging to acquire a taste for at first. But before too long, I was so in love with those shredded cabbage and carrot salads that's all I ever wanted to eat. They pair so well with spicy food; with black beans, cheese quesadillas, fish, and so much more. Simply prepare a dressing that's heavy in the vinegar and/or lime juice department and then let it sit for 15-30 minutes. That will give the acid enough time to break down that shredded cabbage.

It's a bit challenging (and expensive) to acquire lettuce in Wisconsin in the winter. So what do we do? Go for that cabbage. Grate it up! Add shredded carrots, onions, beets, radishes, even turnips! Before long, I think you'll agree that a cabbage salad can compete with lettuce any day of the week!

THIS WEEKS BOX

- BLACK SPANISH RADISHES
- CARROTS
- CELERIAC
- GARLIC
- GREEN CABBAGE
- MIXED BAG OF MINI ONIONS
- RED BEETS
- RED FINGERLING AND BLUE
- POTATO MIX
- SCARLET TURNIPS
- YELLOW POTATOES

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

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

www.driftlessorganics.csasignup.com

WHAT THE HECK DO I DO WITH CELERIAC ?

You are probably wondering what the heck that ugly, knobby root ball with creases and crinkles and just all around weirdness is doing in your box. It's celeriac and there's more to this delicious root than meets the eye. Celeriac has a nutty, celery-like flavor and tender, creamy texture. Here are some great ways to use it:

1. Boil and mash celeriac along with your potatoes or sweet potatoes! Trust me, this is tasty!
2. Make some celeriac fries! Thought fries were only for potatoes? Think again. Cut your celeriac into strips, toss with a little oil and salt, and bake in a 425 degree oven until crisp, about 20 minutes.
3. Do you still have celeriac to spare?! Try fermenting it along with carrots or cabbage!

HEARTY BEET AND LENTIL SALAD

- 2 pounds of beets (roughly what's in your box)
- 2 1/2 teaspoons salt
- 1 1/4 cups brown or green lentils
- 3 medium carrots, finely diced
- 3 cloves garlic
- 1 dried arbol chili peppers
- 2 tablespoons extra-virgin olive oil
- 1 large red onion, quartered and thinly sliced
- 1 1/2 tablespoons balsamic vinegar
- 5 tablespoons fresh lemon juice
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons honey
- 1 teaspoon fine sea salt

Preheat the oven to 400 degrees. Wrap the beets in heavy-duty aluminum foil and roast them until they can be easily pierced with a fork, around an hour depending on their size. Let them cool until you can easily handle them, then slip off their skins, trim off the stalks and cut them into 1/2-inch dice. While the beets are roasting, bring 8 cups water to a boil in a medium saucepan over medium-high heats. Add 2 teaspoons of the salt, plus the lentils, carrots, garlic cloves and arbol chili pepper. Reduce the heat to medium-low and cook the lentils until they are just tender but still firm, 25 to 30 minutes. Drain the lentils. Discard the chili pepper and garlic. Spread the lentils and carrots on a baking sheet to cool. Heat 1 tablespoon of the oil in a large skillet over medium-high heat & add the onion and 1/4 teaspoon of the salt, mixing until the onion is softened, 5 min. Turn off the heat, add the vinegar and stir quickly as the vinegar sizzles away. Combine the onion and diced beets in a large mixing bowl. For the vinaigrette: Whisk together the lemon juice, oil, honey and salt in a medium bowl, or shake them together in a jar fitted with a lid. (You should have about 2/3 cup.) Add the lentils and carrots to the beet mixture, along with 1/4 cup of the dressing, and gently toss to combine.

CELERIAC AND WHATEVER SOUP

- 3 Tbsp. butter or Driftless sunflower oil
- 1 onion, chopped
- 1 lg or 2 small celeriac root, peeled & cubed
- 2 pounds root veggies
- 3 cloves garlic, minced
- 1 Tbsp. fresh thyme
- 3 cups veggie or chicken stock
- 1/4 c. heavy cream or half & half
- Salt & pepper to taste

Melt butter/oil in a heavy bottomed pan. Add onion & sauté until translucent. Add celeriac & other veggie or choice & garlic & sauté for another few minutes. Add stock, bring to a boil, reduce heat, & simmer until vegetables are very tender, about a half hour. Puree in a food processor or with an immersion blender, return to heat, & add cream, salt & pepper to taste.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BLACK SPANISH RADISH	Dark black radishes with bright white insides.	Keep in the fridge (in a bag is best) for up to two weeks.	Slightly spicy when eaten raw, and much milder when cooked - these are great roasted!
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.
CELERIAC	The bumpy, rooty, strange looking root veggie in your box this week.	Keep in the fridge for up to two weeks.	Check out the other side of this newsletter for some ideas!
GARLIC	Two heads of cured garlic.	Keep on your counter top at room temperature.	In pretty much everything!
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 & YELLOW ONIONS	A mix of red and yellow onions.	In a dark, dry place at room temperature.	In all of your favorite savory dishes.
RED & BLUE POTATO MIX	A lovely assortment of red and blue potatoes.	Store at room temperature in a dark, dry place for up to two to three weeks.	Make your mashed potatoes colorful with some blue potatoes.
SCARLET TURNIPS	The beautiful pink globes in your box.	Keep in the fridge (in a bag is best) for up to two weeks.	Sautee with garlic and butter until very soft - so yummy!
YELLOW POTATOES	Several pounds of glorious yellow 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?

CELERIAC AND BLACK SPANISH RADISH REMOULADE

- 1 medium celeriac, peeled & grated
- 1 tsp. lemon juice
- 1 medium black Spanish radish, unpeeled & grated
- 3 tablespoons Dijon-style mustard
- 4 tablespoons Driftless sunflower oil or olive oil
- 1 teaspoon white wine vinegar
- salt & pepper to taste
- 1/4 cup minced fresh parsley leaves (optional)

Immediately after grating, soak celeriac in lemon juice & 1 cup of cold water. Meanwhile, whisk the mustard with 3 tablespoons hot water. Add the oil in a slow stream, whisking until the dressing is emulsified. Whisk in the vinegar, salt, pepper to taste. Drain the celeriac & blot dry with a paper towel. Add the celeriac, radish (& parsley if using) & toss the mixture well.