



ONE POTATO TWO!

News from the Fields of Driftless Organics
 Summer Share • Issue 8 • July 26-29, 2017

Week #8: It's the last week of July and we're in a bit of a transition right now as we're seeing some of our earlier crops start to wind down. Never fear though - we're also noticing that the season is starting to blossom with summery crops and activities! We're beginning to see green tomatoes waiting to ripen on their vines, peppers are just starting to make their debut,

and we're even starting to harvest some of our storage crops for the winter. Just the other day we brought in bin loads of beets and potatoes. We can't believe that August is just around the corner! It's an exciting time on the farm: anticipating the arrival of new crops, getting ready to keep up with the glut of the season, and of course planning and packing your CSA boxes. Don't forget to check out the coloring contest this week!

Happy Eating, --Annie

WHAT'S IN THE BOX?

Broccoli
 Cauliflower/Romanesco
 Cilantro
 Cucumbers
 Dill
 Eggplant (two kinds!)
 Garlic
 Green Beans
 Green Kale
 Green Zucchini
 Jalapeño Peppers
 Red Potatoes
 Salad Mix
 White Onions
 Yellow Summer Squash

YOU KNOW?

DID

Do you know what makes a new potato "NEW"? A new potato is called such when it is harvested before the leaves (i.e. the plant part of the potato) die back. The potatoes haven't developed their thick skin (that's why they scuff so easily). New potatoes are harvested early in the season - we started harvesting them last week. They are generally much smaller than our normal spuds, although the red potatoes in your box this week, have gotten pretty big. We think you'll find these new potatoes to be much sweeter, more tender and more delicate than the potatoes you can buy in the fall. We only harvest a small percentage of our potatoes as "new" because it is very labor intensive and also because they get so scuffed up and "ugly" looking so easily. We just had to put some in this week's box though, because they're so darn delicious! What's the best way to eat them up? Try something that really lets the potato shine - like a simple roasting with oil, rosemary, salt & pepper. Or try grilling them in a foil packet with chopped up white onion. Or perhaps boil them (just until tender) and serve with salt, pepper and chopped herbs. And for storage? They'll keep just fine in their paper bag on your counter or in the crisper drawer of your fridge.

WHAT THE HECK DO I DO WITH ALL THIS BROCCOLI?

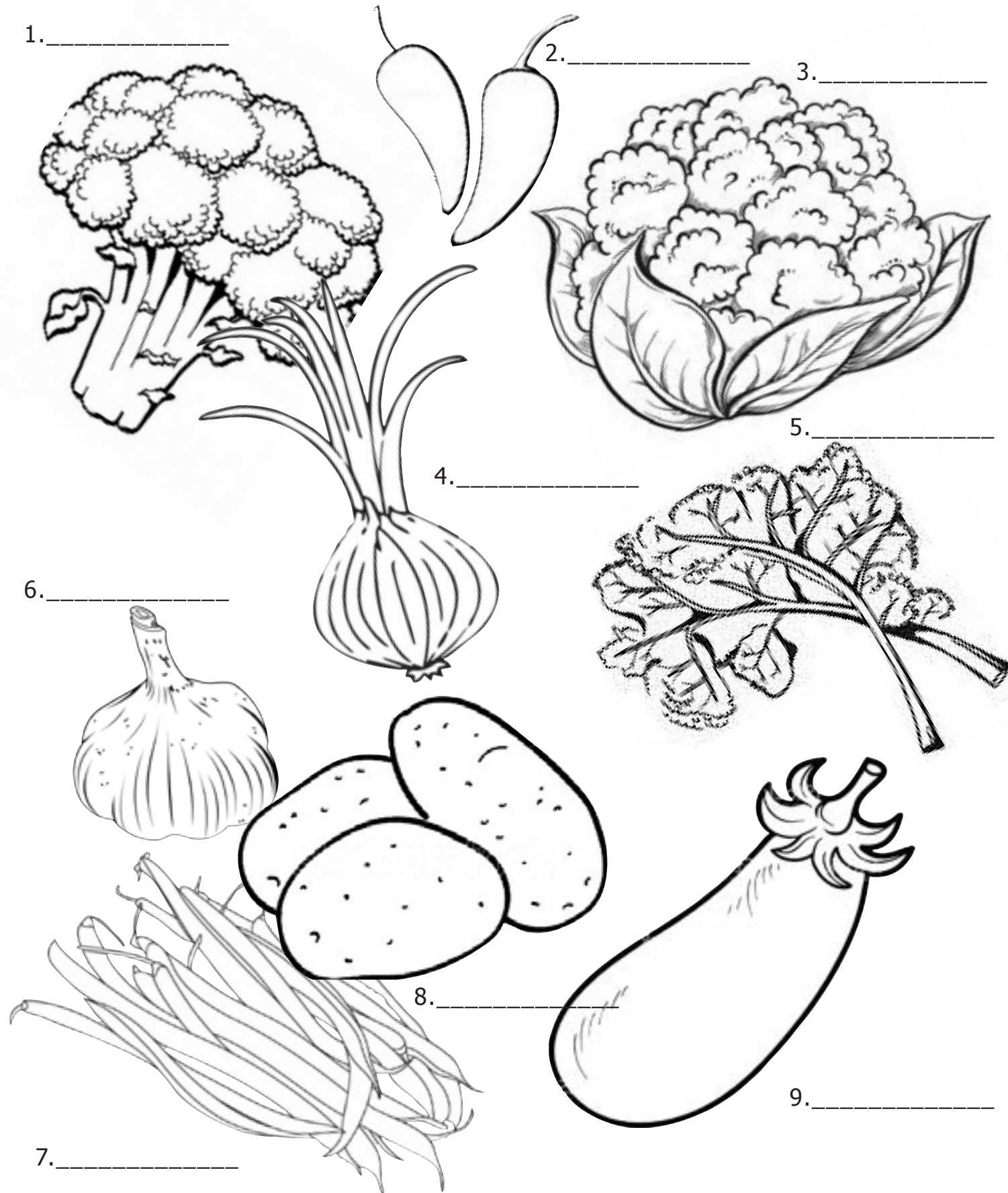
There's been a lot of broccoli in your boxes lately, and some of you are probably wondering, what the heck am I supposed to do with all of this broccoli anyway?! Here are some ideas that will turn you into a broccoli addict:

- 1.) Grilled. Cut your broccoli head into large chunks, toss with a little oil and salt. Then grill - it's so good!
- 2.) Broccoli mashed potatoes. Mash boiled broccoli up with mashed potatoes. This is extra tasty topped with a little of your favorite cheese.
- 3.) Pizza! Broccoli makes a great pizza topping. Use raw or blanched.
- 4.) You can eat the stalks of the broccoli too. Slice lengthwise into strips or cube, toss with a little oil, lemon juice and garlic. Roast in the oven for 15 minutes until tender. Put strips on sandwiches and cubes in pasta.
- 5.) Rice it with cauliflower. Chop equal parts raw cauliflower & broccoli, throw it in your food processor, pulsing until it's finely ground. Saute garlic in oil or butter for 2 minutes. Add the broccoli-cauliflower rice and stir to combine, cooking for 10-15 minutes. Finish with lemon zest, Parmesan cheese and salt and pepper to taste.
- 6.) Freeze it. Still too much broccoli to handle? Freeze it for later. Cut up broccoli, blanch for 3 minutes and immediately transfer to ice water to cool. Then portion out into freezer bags, removing as much air as possible and put in the freezer.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BROCCOLI	We all know what broccoli looks like...right?	Store in a plastic bag for no more than 10 days.	Check out the otherside of this newsletters for a bunch of tips.
CAULIFLOWER and/or ROMANESCO	Some sort of cauliflower or romanesco or combination.	Store in the crisper drawer of your fridge.	Roast with oil and salt and pepper and then squeeze a bit of lime on right before serving. Or add to a pesto pasta dish.
CILANTRO	A bunch of fresh cut cilantro plants with frilly green leaves.	With all of this rain we've been getting - the cilantro is going downhill fast. Use up quickly!	Use to top tacos or in your favorite sauces.
CUCUMBER	A few cucumbers.	Keep in the fridge in a plastic bag for up to a week.	Put on sandwiches, in salads, or use to flavor your favorite beverages.
DILL	The wispy looking herb in your box. Give it a smell and you'll know it's dill!	Keep in the fridge in a plastic bag for up to 5 days.	In the recipe below! Or add to salad dressings or marinades.
EGGPLANT	You'll find one large deep purple eggplant, and a few of the smaller white and purple slender eggplants.	Store on your counter for 2-3 days or in your fridge for 5-7 days.	If you're not into the curry recipe this week, check out our website for some other ideas!
FRESH GARLIC	A head of uncured garlic.	Store in your fridge and use within a couple weeks.	In just about everything and anything!
GREEN BEANS	About a half pound of green beans in a bag.	Keep in the fridge for up to a week.	Saute in butter and sprinkle with salt for an easy side dish.
GREEN KALE	A bunch of big green leaves with curly edges.	Keep in the fridge in a plastic bag for up to a week.	Make a marinated kale salad, a batch of kale chips or use in the recipe below.
JALAPENOS	Small, dark green peppers.	Store in your fridge.	For a little less spice, take out the core and the seeds before chopping up an using.
NEW RED POTATOES	Beautiful mini red and white potatoes.	In their paper bag in the crisper drawer of your fridge.	Mash 'em, fry 'em, roast 'em.. you basically can't go wrong with how you cook these spuds.
SALAD MIX	A bag of greens.	Keep in the fridge for around 5 days.	You can't go wrong with a salad in the summertime!You can eat these raw - just
WHITE ONIONS	A couple of white onions.	Store on your countertop for up to 10 days.	Relishes, sautés, stir fries or salads.
ZUCCHINI / SUMMER SQUASH	Green and/or yellow summer squash.	Keep in the crisper drawer of your fridge.	Grill up, let cool and store in a ziploc bag to be used for future sandwiches.

DRIFTLESS ORGANICS CSA COLORING CONTEST

Name & color your CSA veggies from this week's box, then take a picture of your masterpiece, post it on our Facebook page and enter to win a fun prize! Open to kids and adults alike!!



CREAMY CUCUMBER DILL POTATO SALAD

- 1 1/2 lb or half of your small red new potatoes
- 1/2 cup plain Greek yogurt
- 1/2 cup mayonnaise
- Your dill, roughly chopped
- 2 teaspoons red wine vinegar
- 1 teaspoon kosher salt
- 1/2 teaspoon pepper
- 1 1/2 cups onion, diced
- 1 cucumber, very thinly sliced

Bring 1 in. water to a boil in a saucepan. Set whole potatoes in a steamer basket and steam in pan, covered, until tender, 15 to 20 minutes. Cool in ice water, then pat dry. Whisk yogurt, mayonnaise, dill, vinegar, salt, and pepper in a small bowl to combine. Quarter potatoes and put in a large bowl. Add onion, cucumber, and half the dressing; gently stir to coat. Add more dressing if you like, or save to use as a dip. Make ahead: Up to 2 days through step Chill potatoes and dressing separately and slice cucumber just before serving.

JALAPENO CILANTRO GREEN SAUCE

- 2 Tablespoons olive oil
- 1 large clove garlic or 2 smaller ones
- 1 bunch Cilantro
- 1-2 teaspoon lemon juice
- 1/3 to 1/2 of a Jalapeño, to your taste
- 1 teaspoon fresh ginger powdered is fine too
- 2-3 springs mint optional
- Salt to taste

Start with blending olive oil and garlic together. Wash and roughly chop cilantro before adding. Finely mince jalapeño Add remaining ingredients and blend into a puree. Goes good on pasta, chicken, or tacos.

SPICY EGGPLANT ZUCCHINI AND GREEN BEAN CURRY

- 5 tablespoons vegetable oil, divided
- 4 garlic cloves, chopped
- 1 tablespoon chopped peeled fresh ginger
- 1 lb eggplant, peeled, cut into 2 x 1/2 x 1/2-inch sticks
- 8 ounces green beans, trimmed, cut into 2-inch pieces
- 1 medium zucchini or summer squash
- 1 tablespoon grated lime peel
- 1 teaspoon Thai green curry paste
- 1 cup canned coconut milk
- 1/2 white onion, chopped
- 1/2 jalapeno, minced

Heat 4 tbsp oil in large skillet. Add garlic, ginger, eggplant, zucchini & green beans. Cook until almost tender, stirring often, about 10 minutes. Cover and cook until completely tender, about 3 minutes longer. Transfer vegetables to bowl. Add 1 tbsp oil, lime peel, and curry paste to same skillet; stir 15 seconds. Add coconut milk; bring to boil, whisking until smooth. Return vegetables to skillet; add onion and toss until sauce thickens enough to coat vegetables. Serve over rice.