



# ONE POTATO TWO!

News from the Fields of Driftless Organics  
 Summer Share • Issue 14 • September 6-9, 2017

*Week 14: Wow, fall is in the air! These cooler temperatures make working outside extra enjoyable, but some of our veggies are still begging for more hot days. Maybe some of you are feeling the same way - I mean, where did summer go?! There's hardly time to look back now, as we are bouncing from one project to the next. Most excitingly, we're starting to gear up for our annual **Harvest Party!** It's going to be a great day filled with*

*meeting farmers and CSA members, going on farm tours, and eating some pretty amazing food. We'll be grilling up some famous Driftless Organics pizza and we're leaving the rest to you guys! Bring a dish to pass for one of the most epic potlucks ever. Plus, there will be beer and craft sodas! The festivities will kick off at 1pm on Saturday, September 23rd and we'll be wrapping things up at 5pm. We hope to see you all there!*  
*Happy Eating, --Annie*

## WHAT'S IN THE BOX?

Broccoli  
 Cucumbers  
 Delicata Squash  
 Dragon Tongue Beans  
 Eggplant  
 French Breakfast Radish  
 Garlic  
 Green Beans  
 Jalapños  
 Lemongrass  
 Mini Peppers  
 Red Beets  
 Roaster Peppers  
 Salad Mix  
 Shallots  
 Sungold Tomatoes  
 Tomatoes  
 Zucchini

## DID YOU KNOW?

Did you know that we hand pick your tomatoes ever so slightly unripe with the intention that they will ripen up for you over the course of the week? So now you may be wondering, how do I tell when my tomatoes are ready to eat? The best way to tell when your tomatoes are ripe is by squeezing them gently (I mean GENTLY!). They should be just a little bit soft to the touch. Another trick to tell if your tomatoes are ripe is put them in a bowl of cool water. If they sink, they're probably ready to eat. Don't be fooled by color - we grow a lot of different varieties of tomatoes that come in reds, oranges, yellows and greens! It's always fun selecting tomato varieties, especially the heirloom varieties. Heirlooms can be either the most beautiful or the weirdest tomatoes you've ever seen; often times they are oddly shaped, marked or cracked. Don't worry - they are super tasty if you can look past their imperfections. If you're unsure what varieties are in your share, check out our website for a picture guide of all of the tomato varieties that we're growing this year, plus some amazing tomato recipes:

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

We recommend storing ripe and unripe tomatoes on your counter and NOT in the fridge. The cold temperature slows the ripening process, but also changes the tomatoes flavor for the worst and can give them a grainy texture. Still have questions about tomatoes? Shoot us an e-mail or give us a call! We're always happy to hear from you!

## WHAT THE HECK DO I DO WITH DELICATA SQUASH?

Delicatas are a mild tasting squash with a great texture and near-perfect size. Plus, we love them because you don't have to peel them - yep, the flesh is totally edible and not too tough. Delicatas are wonderful for slicing up and roasting with a little oil, salt and whatever other kinds of herbs and spices you can conjure up (think sage or chipotle). Or check out this recipe:

### Delicata Squash Gratin

2 medium sized delicata squash, split lengthwise and very thinly sliced  
 1 ½ cups bread crumbs  
 ¼ cup grated sharp cheddar  
 ¼ cup parmesan  
 3 tablespoons butter, divided  
 2 cups milk  
 1 clove garlic, minced

1 ½ tablespoons fresh thyme leaves, divided  
 Preheat oven to 375F. Generously grease a 9 x 13 baking pan with butter. Layer squash in pan, overlapping as you go, and changing directions each layer. (Should be 2 or 3 layers). Stir garlic, 1/2 tablespoons thyme, salt, and pepper into the milk. Pour milk over the squash. Cut one tablespoon of butter into little chunks and arrange over the top. Melt remaining 2 tablespoons butter. Mix with bread crumbs, cheese, and remaining thyme. Spread breadcrumb mixture evenly over squash. Bake squash at 375F for 1 - 1.5 hours until top is golden, squash is soft, and liquid is bubbling.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>DELICATA SQUASH</b>	Look for the 2 long whitish-yellow squashes with green stripes.	Store in your fridge or on your counter and try to use up within a week.	Check out the other side of this newsletter for more info!
<b>DRAGON TONGUE BEANS</b>	The yellow and purple striped beans.	Store in their bag for up to a week.	Stir fries, sautees or in eggs.
<b>FRENCH BREAKFAST RADISH</b>	A bundle of white and red radishes.	Keep in a bag in the fridge for up to a week.	These make a great addition to salads, as a burger topping or in a potato salad.
<b>GREEN BEANS</b>	A big ol bag of green beans.	Store in their bag for up to a week.	Probably the last of the green beans of the season - and you can easily freeze them by blanching and then stuffing into freezer bags.
<b>JALAPENOS</b>	The small, dark green peppers - careful not to confuse these with the mini peppers!	Keep in your fridge.	Try the recipe below! Remember, if you don't like too much spice, try de-seeding these before choppin' up and using.
<b>LEMONGRASS</b>	A bundle of a lemony smelling, grassy looking herb.	Store in the fridge for up to a week. Try making into a batch of ice tea by rough chopping and submerging in boiling water and a little honey. Once cool enough to handle, place in the fridge until chilled. Store for up to three days.	Only use the last few inches of the lemongrass stalk that's next to the root and be sure to peel the outer layers & mince finely if you plan on eating it. Otherwise, chop into large pieces, use to flavor dishes while cooking, and take out before eating like you would a bay leaf.
<b>MINI PEPPERS</b>	A mix of small red, yellow and orange peppers.	Store in the fridge.	Great for stuffing, chopping or roasting whole.
<b>MIXED BAG OF TOMATOES</b>	A brown paper bag full of tomatoes.	Store on your counter top.	Check out the otherside of this newsletter for information on when to know if a tomato is ripe, etc.
<b>RED AND/OR YELLOW ITALIAN SWEET PEPPERS</b>	Look for the big dark yellow and red peppers that are pointy on one end.	Store in the fridge.	Use like you would a sweet red bell pepper. We love these peppers for their sweetness and versatility.
<b>SHALLOTS</b>	A couple of red onion look alikes.	Store on your countertop.	Use like you would an onion. Try the recipe below!
<b>SUNGOLDS</b>	Sweet, cute little orange cherry tomatoes.	Some may be more ripe than others and you can tell by how deep orange they are. Eat these first and save the greener/less orange ones for later.	These make for some amazing sun dried tomatoes!

## SAMBAL MATAH

*A spicy lemongrass and shallot relish recipe from Bali. Serve on fish, chicken or mix with rice and top with your favorite curry recipe!*

2 shallots, finely chopped  
 2 chillies or 1 jalapeno, finely chopped  
 4 lemongrass pieces, finely chop the white piece close to the peeled root  
 ½ tsp shrimp paste  
 4 tbsp sunflower oil or vegetable oil  
 a squeeze of lime juice  
 salt to taste

Mix all of the ingredients together well and let sit for at least 10 minutes to let the flavors meld. Keeps well in the fridge for up to a week.

## CREAMY ROASTED TOMATO SAUCE OVER SPAGHETTI AND VEGETABLES

2 pounds of tomatoes (2/3 of your bag)  
 Olive oil  
 1 shallot, sliced thin  
 1 head of broccoli, chopped into small pieces  
 1 zucchini, chopped  
 2 roaster peppers, chopped  
 3 cloves garlic, minced  
 2 tablespoons all purpose flour  
 1 cup white wine  
 1¼ cups milk  
 ¼ cup heavy cream  
 ½ teaspoon salt  
 1 pint sungolds  
 parmesan cheese, for garnish  
 1 pound thick spaghetti

Preheat oven to 425°F. Slice tomatoes in half, then place on a large baking sheet. Brush each one with olive oil, then sprinkle with salt. On another baking sheet, toss broccoli, zucchini and peppers with a little oil and salt. Put both sheets in the oven. Roast for 20-30 minutes, until the tomatoes are wilted and soft, and the veggies are tender. Remove from heat and allow to cool. In a large pan over medium heat, sauté the shallot in a splash of olive oil until translucent, about 5 minutes. Add in the garlic and cook for another 1-2 minutes. Sprinkle the flour over the shallots & garlic and stir everything together. The flour should form a pasted coating on the onions. Cook for 1 minute, then whisk in the white wine, milk, cream, and salt. Whisk any flour beads until they no longer remain and the sauce is thick and velvety. Turn heat to low and continue to cook, uncovered, for 15 minutes, stirring occasionally. Meanwhile, boil the pasta and cook to al dente. Strain the cooked pasta and place back into its pot and drizzle with ~1 tablespoon of olive oil. This will keep the pasta from sticking to itself. Once the cream sauce has thickened, pour it into a large blender along with the roasted tomatoes. Blend on high speed for 3-5 minutes until the tomatoes are well blended. Add the veggies to the pasta and pour the sauce over the pasta and stir to combine. Top with halved sungold tomatoes, then garnish with a healthy dose of parmesan!