

# ONE POTATO TWO!

News from the Fields of Driftless Organics  
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*Week 15: Farm life craziness continues as we start bringing home the goods in the form of large harvests of crops that we will store and dole out as needed throughout the coming months. We do this with several veggies including onions, garlic, potatoes, carrots, sweet potatoes and so much more. These harvests entail a bunch of hard working folks (usually a crew of 8-12), a couple tractors, long hours and a whole lot of nice looking produce. All the while, we continue on with our daily harvests of tomatoes, salad mix, pea tendrils and more. It's all harvest all the time here at Driftless Organics, and we are loving every minute of it! Happy Eating,*

*--Mike*

## WHAT'S IN THE BOX?

- Banana Peppers
- Broccoli
- French Breakfast or Red Radishes
- Garlic
- Oregano
- Jalapeño Peppers
- Pasilla Peppers
- Pea Tendrils
- Sweet Mini Peppers
- Salad Mix
- Sungold Tomatoes
- Sweet Roaster Peppers
- Yellow Onions
- Mixed Bag of Tomatoes
- Tomatillos
- Watermelon
- Zucchini

**SAVE THE DATE: SATURDAY SEPTEMBER 23RD!**

**DRIFTLESS ORGANICS HARVEST PARTY**

**Farm tours • Locally brewed beer and soda • PIZZA!!**

**YOU ARE ALL INVITED!! (details on our Facebook Page...)**

## DID YOU KNOW?

Did you know that in addition to great fruits, veggies and sunflower oil, Driftless Organics also offers grass-fed beef? That's right! Mike, one of the owners of Driftless Organics, also runs a small-scale beef operation called Big River Beef. The two of them have teamed up for 10 years now to offer certified organic, 100% grass-fed beef to Driftless Organics CSA members like you! You see, Mike and his wife, Dani own a farm about 6 miles down the road from the veggie operation that is a GREAT place to pasture animals. Mike and his land-mate (and Driftless Organics employee) Ben take care of the steers, raising them on the lush pastures on Mike's farm. Mike & Ben practice what's called "managed rotational grazing", where they will move the steers into a new pasture nearly every day. This a great way to avoid overgrazing, and it helps fatten up those steers faster, because they are constantly eating fresh lush grass and clover. Are you interested in purchasing some 100% Angus grass-fed beef? Delivery is in mid-December, and we deliver to all of the same pick up sites that we deliver CSA boxes to. Order today before he sells out (every year he does, so act quick!) If you want some more information, visit their website at: [www.bigriverbeef.com](http://www.bigriverbeef.com)

## WHAT THE HECK DO I DO WITH TOMATILLOS?

More than just for salsa verde, tomatillos are a wonderfully versatile vegetable that have a ton of different uses. Don't forget to remove the papery husks first and then give them a quick rinse before using. You can then:

1. Combine chopped up tomatillos with chopped up pasillas, tomatoes and fish in a foil packet on the grill.
2. Cut in half and grill (or broil) until charred. Squeeze lime juice; add salt & pepper and serve as a side dish.
3. Cut in half and add to skewers with onions, peppers, shrimp, sungold tomatoes
4. Or try this:

### TOMATILLO GUACAMOLE:

- 3/4 cup coarsely chopped fresh cilantro
  - 1 lb tomatillos (what's in your box), husked and coarsely chopped
  - 2 cloves garlic, smashed, peeled and quartered
  - 1 avocado, halved, pitted, peeled and diced
  - 1/2 jalapeno, coarsely chopped with seeds
  - 1/2 yellow onion, coarsely chopped
  - Juice of 1 lime
  - 1 teaspoon ground cumin
  - 1 teaspoon salt
- Put it all in a blender and blend until you get the desired consistency.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
<b>BANANA PEPPERS</b>	There should be 2 of these greenish yellow long skinny peppers in your box.	Store in the fridge!	These are MILD peppers (not hot) and can be used in egg scrambles, frittatas, stir fries, or cut up into long chunks for dipping into dips!
<b>FRENCH BREAKFAST AND/OR RED RADISHES</b>	A bundle of white and red and/or just round red radishes.	Keep in a bag in the fridge for up to a week.	Try eating these raw with some salt or perhaps in the recipe below.
<b>ITALIAN SWEET PEPPER</b>	Look for the big dark yellow or red pepper that is 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>JALAPENOS</b>	The small, dark green peppers - be careful not to confuse these with the mini peppers!	Keep in your fridge.	It's great to have a couple of these guys around for batches of salsa or any Mexican type dish.
<b>MIXED BAG OF TOMATOES</b>	Look for the brown bag. There's tomatoes in it!	Store on your counter top.	Check out our website for information on when to know if a tomato is ripe, etc.
<b>OREGANO</b>	Just a few sprigs floating around the top of your box.	Place in a plastic bag and store in your fridge, or hang somewhere in the kitchen to dry.	Chop up and add to pasta sauces near the end of cooking or use in the recipe below.
<b>PEA TENDRILS</b>	A bright frilly punch of pea leaves.	These don't last very long, so use them up quick.	Chop up and add to your salad mix for a unique pea flavor.
<b>PASILLA PEPPERS</b>	There will be 2 of these long dark green peppers.	Store with your other peppers,	These guys are a lot like poblanos - not really spicy, more smoky than anything. They are great in egg scrambles or in fajita-type dishes.
<b>SWEETHEART CABBAGE</b>	Look for the pointy "conehead" shaped green cabbage.	Store in your fridge, in plastic. Remember, you don't have to eat the whole thing at once - you can hack off hunks as needed.	In salads, your favorite coleslaw or check out the recipe below.
<b>SWEET MINI PEPPERS</b>	A mix of small red, yellow and orange peppers.	Store in the fridge.	No need to de-seed - just chop the whole damn thing up and add to whatever dish you're cooking.
<b>TOMATILLOS</b>	There will be about a pound of these green tomato looking things with green or brown papery husks.	Unlike tomatoes, tomatillos should be stored in your fridge.	Check out page 1 for some tips on how to cook with your tomatillos.

## TOMATO GOAT CHEESE TART

- 2 -3 large tomatoes, sliced ¼ inch thick
- Kosher salt
- 1 tablespoon olive oil, plus more for brushing the tomatoes
- 1 roaster peppers, diced
- 1 medium onion, peeled, halved, and then sliced about 1/8 inch thick
- 2 tablespoons dry white wine
- ½ teaspoon dried thyme
- Salt and freshly ground pepper
- 1 sheet frozen puff pastry defrosted overnight in the refrigerator
- 4 ounces soft goat cheese, at room temperature
- ½ cup shredded Parmesan cheese
- 2 tablespoons fresh oregano, chopped

Sprinkle the tomatoes with salt to help them release some of their juices. Let the tomatoes sit in a colander for around 30 minutes to drain. Heat oil in a large skillet over medium heat. Add the onions & peppers and sauté them briefly until they are evenly coated with oil. Cover the pan and reduce the heat to low. Let steam for about 10 minutes, stirring occasionally. Uncover the onions & peppers, add white wine, thyme, and a pinch of salt and pepper. Continue to cook until they are nicely browned and there is almost no moisture in the pan, about 10-20 minutes more. Preheat oven to 425 degrees. Unfold one sheet of puff pastry and place it on a baking sheet lined with parchment paper. With the tip of a sharp paring knife, lightly score a border ¾ inch from edges (being careful not to cut all the way through the puff pastry). Spread the goat cheese on the pastry sheet up to the scored border line. Sprinkle half of the grated Parmesan cheese over the goat cheese. Spread the onion & pepper mixture on top of the goat cheese and Parmesan, again staying within the scored border. Pat the tomato slices dry and lay them on top of the onions, overlapping as necessary. Brush the tomatoes lightly with olive oil and sprinkle with salt and pepper. Scatter the rest of the Parmesan over the tart. Bake for 20 to 25 minutes, until the pastry is golden brown. Sprinkle baked tart with the chopped oregano and serve.

## INDIAN-STYLE CABBAGE, RADISH AND PEPPERS

- 1 sweetheart cabbage, cored and sliced into 1/4" wide ribbons
- 2 pasilla peppers, chopped
- ½ your radish bunch, finely chopped
- 3 cloves garlic, chopped
- 3 tablespoons vegetable oil or ghee
- 2 tablespoon black mustard seeds
- 1 teaspoon cumin powder
- 1 teaspoon turmeric powder
- ½ - 1 teaspoon cayenne pepper
- 2 teaspoon salt

Heat a large skillet or wok over a medium-high heat. Add the oil, wait 10 seconds, and immediately add the mustard seeds. As soon as they start to pop, add the rest of the spices and any optional ingredients and stir-fry for 10 more seconds, being careful not to burn any of the seasonings. Add the cabbage, peppers, radish, garlic and salt, and stir-fry until the veggies are just cooked. Taste and adjust seasoning. Serve with rice or a scoop of yogurt.