



ONE POTATO TWO!

News from the Fields of Driftless Organics
Summer Share • Issue 16 • September 20-23, 2017

Week 16: Hi Everyone! We've got another amazing week of delectable vegetables lined up for you - featuring some classic summertime favorites, like peppers, tomatoes, watermelon and cilantro. I know it still feels like summer out there, but fall will officially start Friday, September 22nd. Can you believe it?! This box is a great way to

end the summer. I don't know about you, but we're brimming with excitement about this week's share and what this fall has in store for us this year. With all kinds of roots to pull out of the ground, and more CSA boxes to pack, the adventure continues. Hope to see you all at our annual Harvest Party!
Happy Eating, --Annie

WHAT'S IN THE BOX?

- Broccoli
- Cilantro
- Garlic
- Green Kale
- Italian Sweet Peppers
- Jalapenos
- Mixed Tomatoes
- Pea Tendrils
- Poblano Peppers
- Red Potatoes
- Red Radishes
- Salad Mix
- Salad Turnips
- Sungolds
- Watermelon
- Yellow Onions

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 poblano peppers are named after the the state of Puebla in Mexico? Poblanos are a well-known, widely-used pepper in the state for fresh eating or in its dried form, at which point it's called an ancho pepper, or chile ancho. You can dry your own poblano peppers at home to magically turn them into anchos! Poblanos are also great in egg dishes, for making chile rellenos, or in salsas. The poblano pepper is even featured in a popular Mexican Independence Day (in September!) dish called chiles en nogada. If you're up for a cooking PROJECT, search for a recipe online and try this amazingly beautiful and delicious dish for yourself. Or, if you're short on time or kitchen ambition, check out this tasty and simpler recipe:

Papas con Rajas

12 oz. small potatoes, cut into 1/4"-thick discs
 3 tbsp. canola oil
 1 medium onion, thinly sliced
 3 cloves garlic, finely chopped
 3 poblano chiles, roasted, peeled, de-seeded, and thinly sliced
 4 sprigs cilantro, roughly chopped
 Salt and pepper, to taste

Place potatoes in a 4-qt. saucepan and cover with water by 1"; bring to a boil over high heat, and cook until just tender, about 20 minutes. Drain, and set aside. Heat oil in a 12" skillet over medium-high heat. Add onion, and cook, stirring, until slightly caramelized, about 12 minutes. Add garlic and poblanos, and cook, stirring, until heated through, about 2 minutes. Add potatoes, and cook, stirring, until potatoes are very tender, about 10 minutes. Remove from heat and season with salt and pepper.

WHAT THE HECK DO I DO WITH RADISHES?

Not sure what to do with the radishes in your share this week? Check out these ideas for some inspiration:

- Try adding shredded or sliced radish to your next batch of homemade coleslaw.
- Roast 'em! Add whole or halved radishes to your next pot roast or pan of roasted vegetables.
- Shred them and use as a taco, burger or sandwich topping.
- Radishes are delicious in potato salads, egg salads, and tuna salads.
- Try them baked or boiled in stews and soups or in a stir fry. Also, try them lightly steamed with olive oil, salt or lemon juice for flavor.
- Eat 'em Raw! Half radishes and eat raw with a dip or peanut butter.
- Try combining sliced radishes, brown rice, one egg, all of your other favorite vegetables, and a small amount of tamari (soy sauce) in a wok.
- Stir-fry together and add some Sriracha and/or sliced jalapenos at the end.

	WHAT'S IT LOOK LIKE?	STORAGE?	HOW DO I USE IT?
BROCCOLI	I think we all know what broccoli looks like at this point in the season.	Keep in a bag in your fridge for up to a week.	Remember you can eat the stalks too! They are great sliced thinly in stir fries.
CILANTRO	The strong smelling, frilly leaved herb in your box this week.	Keep in a bag in your fridge for up to 5 days.	It's salsa season! Turn your tomatoes, jalapenos, onions and cilantro into some salsa.
GREEN KALE	A bunch of green kale.	Keep in a bag in your fridge for up to a week.	Make a batch of kale chips, or try the recipe below.
ITALIAN SWEET PEPPER	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.
JALAPENOS	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.
MIXED BAG OF TOMATOES	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.
PEA TENDRILS	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.
POBLANO PEPPERS	Several dark green peppers with pointy ends.	Store with your other peppers,	Try making some chiles rellenos!
RED POTATOES	3 pounds of red potatoes.	Store these in a dark, dry place at room temperature.	Mash 'em, roast 'em, fry 'em - trust me, they're gonna be good!
RED RADISHES	A bundle of round red radishes.	Keep in a bag in the fridge for up to a week.	Check out the other side of this newsletter for ideas.
SALAD TURNIPS	White salad turnips with their tops.	Keep in a bag in the fridge for up to a week.	Try quartering these and tossing with some oil, garlic and salt and roasting them in the oven.

TWICE BAKED POTATO BOATS WITH TOMATOES, FETA & CAPERS

2 pounds firm potatoes, half your bag
 1 bunch salad turnips
 6 oz sour cream
 2 Roma tomatoes, chopped
 1 cup crumbled feta cheese
 1/4 cup capers
 1/4 cup chopped onions
 2 tablespoons parsley
 1/2 teaspoon red pepper flakes
 Salt & Pepper, to taste
 Preheat oven to 350 degrees F. Bake potatoes and turnips (brushed with oil) for 45 minutes. Remove from oven and place the potatoes on a cutting board and turnips in a large bowl. Let cool for 30 minutes. Slice each potato lengthwise, cutting off the top quarter. Scoop out the pulp to form the boat. Put the pulp into the bowl, along with the turnips, sour cream, tomatoes, parsley and red pepper flakes. Mash together until you have a smooth texture. Add black pepper to taste. Add the capers, ions and the feta and stir gently. Salt if needed. Fill each potato with stuffing. Place back in the oven and cook for another 15 minutes before serving. You'll probably have extra filling, which makes great mashed potato leftovers for later!

MASSAGED BALSAMIC KALE & SUNGOLD SALAD

1 pint sungold tomatoes, halved
 1 roaster pepper, chopped
 1/2 radish bunch
 1/3 cup pine nuts, toasted
 1 bunch green kale
 2 Tbsp balsamic vinegar
 2 Tbsp olive oil
 1/2 Tbsp seasoned rice vinegar
 1/2 Tbsp honey
 1/2 teaspoon salt
 1/2 teaspoon pepper
 1/4 cup grated Parmesan cheese, packed
 Cut out the tough midrib of each kale leaf, and discard or compost. Slice the leaves crosswise into thin, 1/4 inch wide, slices. Place the kale slices into a large bowl. In another bowl, whisk together the balsamic vinegar, olive oil, rice vinegar, honey, salt, and pepper. Pour the mixture over the kale and massage with your hands for a couple of minutes. Gently toss the kale together with the toasted pine nuts and the veggies. Let sit for 30 minutes before serving. Top with Parmesan cheese.

THE EASIEST, TASTIEST FRESH SALSA

3 tablespoons finely chopped onion
 2 small cloves garlic, minced
 3 large ripe tomatoes, peeled and seeds removed, chopped
 1-2 jalapenos, minced
 2 to 3 tablespoons minced cilantro
 1 1/2 to 2 tablespoons lime juice
 Put chopped onion and garlic in a strainer; and pour 2 cups boiling water over them then let drain thoroughly. Discard water & cool. Combine the onions & garlic with the chopped tomatoes, peppers, cilantro, and lime juice. Add salt and freshly ground pepper, to taste. Refrigerate for at least 2 hours to blend the flavors. Can be refrigerated for up to 5 to 7 days.