



# ONE POTATO TWO!

News from the Fields of Driftless Organics  
Fall/Winter Share • Issue 2 • Nov. 15-18, 2017

## NOVEMBER STORAGE BOX NEWSLETTER

*We're almost done... with harvest, that is. Today we dig the last of the potatoes and parsnips and (hopefully) finish planting the garlic. We've never had to work this late into fall, and we've definitely been walking on thin ice (literally) when it comes to losing some of our unharvested veggies to the cold. BUT - we're almost there!*

*If I had to choose a favorite box of the CSA season.. this would be it!*

*I love Thanksgiving, and all of the veggies that go along with it. Hearty winter squash, sweet carrots, crisp cabbage and even Kalettes. Wait, what? Keep reading you will find out. I hope you all are able to take some time and enjoy the contents of this week's box with your families this Thanksgiving holiday. Happy Eating!*

*--Mike*

### WHAT'S IN THE BOX?

- Buttercup Squash
- Butternut Squash
- Garlic
- Green Kale
- Kalettes™
- Leeks
- Parsnips
- Purple Daikon Radishes
- Purple Viking Potatoes
- Red Onions
- Red Beets
- Red Potatoes
- Scarlet Turnips
- Sweet Potatoes
- Sweetheart Cabbage
- Yellow Onions
- Yellow Potatoes

### DID YOU KNOW?

Did you know that Adrian Fuentes has been coordinating the packing of your CSA boxes this season? Wait, you don't know who Adrian Fuentes is? Well, let me tell you about Adrian Fuentes. He was practically born on a vegetable farm. To tell you the truth, I think he might actually be part vegetable. He grew up at Harmony Valley Farm and his mom is produce guru Linda Halley. We've had the pleasure of working with Adrian off and on for the last 10 years or so. For the last 5 years, it has been all on, where he has gone from packing shed coordinator to harvest coordinator and now back to once again leading the pack shed crew. I can't think of another human being that knows more about growing, harvesting, washing and packing vegetables than Adrian Fuentes.

The pack shed coordinator has got to be one of the most difficult jobs here on the farm. At the height of the farm's craziness, Adrian is responsible for coordinating the washing, sorting and packing of nearly 400 CSA boxes a week! And then there are our myriad wholesale and retail accounts to fill as well. That's tens of thousands of pounds of produce a week, all needing to be received from the field and cooled and recorded and put away and washed and sorted and and packed and recorded again and... whew! With a team of anywhere from 1-14 people, Adrian leads the charge each week in presenting our produce to the world. I take this opportunity to say THANKS to Adrian and all of the hard work he contributes each and every day.

### WHAT THE HECK DO I DO WITH KALETTES™?

First off, WTF is a kalette™? Good question. A kalette™ (yes, they are trademarked) is a non-GMO hybrid of kale and brussels sprouts. They are a product of 15 years of seed breeding at a seed house in the UK. Johnnys Seed Company picked them up a few years back and we started growing them in 2015. Look for the bag of little frilly cabbage/kale looking things with green leaves and streaks of purple. These are your Kalettes.

These unique little dudes deliver a sweet and nutty flavor and are so easy to prepare. First off you are going to want to clean them a bit and this involves trimming a small amount of the stem out of the bottom and removing any leaves that may look old or dead. The rest is ready to prepare, just as is. These tiny bundles of leafy goodness can literally take what you throw at them: they can be grilled, roasted, sautéed, steamed or eaten raw in a salad (I'd cut them up some before doing this). For virtually every method, you are going to want to toss them in olive oil, salt & pepper (and chili flakes, if you dare) before cooking them. Then, just go for it. You won't be disappointed.

	WHAT'S IT LOOK LIKE?	STORAGE	HOW DO I USE IT?
<b>BUTTERCUP SQUASH</b>	Look for the greenish/brown squash that is round and squat with a greyish brown stem.	These squash won't last as long as your butternut, so use up first. Store on your counter or somewhere you can keep an eye on them.	Cut in half, clean out seeds and stringy bits. Then roast until soft. Then scoop out the insides into a bowl and add lots of butter, salt and pepper.
<b>BUTTERNUT SQUASH</b>	Look for 1-2 of these tan squashes at the bottom of your box.	Store on your counter or in your pantry (somewhere cool and dry). Keep an eye on it and if some spots develop than eat right away.	Best squash for soup because it's the easiest to peel. Also a great substitute for pie pumpkins for homemade pumpkin pie!
<b>GARLIC, RED ONION &amp; YELLOW ONION MESH BAG</b>	A red mesh bag with onions and garlic.	Hang this bag if you can (the air flow helps them keep) in your pantry or closet. Or, store onion your counter in a fancy piece of pottery.	Use up the red onions first, they won't keep as long. The garlic and yellow onions should keep for a few weeks. Yellows are best for cooking, reds are best in salads and on sandwiches.
<b>GREEN KALE TOPS</b>	Look for 2 bright green and frilly leafed plant "tops" near the top of your box.	Place in a plastic bag and try to use up in 7-10 days	Strip the leaves from the remaining stalk (even the small ones), chop up and lightly steam.
<b>KALETTES</b>	Look for the bag of frilly mini kales that are green and purple.	Store in their bag and use up in 7-10 days.	Check out page 1 for some helpful tips on using your kalettes.
<b>LEEKS</b>	There will be 2 white stalks with greenish tops near the top of your box.	Store in a plastic bag in your fridge for up to 2 weeks.	Potato Leek Soup, sautéed in an egg & potato scramble, quiche... the list goes on and on!
<b>PARSNIPS</b>	Look for the white carrot-looking roots.	Store in a plastic bag in the coldest part of your fridge.	Parsnips are best sautéed with lots of butter, or combine with other veggies in a roast.
<b>PURPLE DAIKON RADISHES</b>	There will be 2 pounds of these purple roots that look surprisingly like little dragon eggs (just wait until you crack them open!)	Store by themselves, in a plastic bag in the crisper drawer of your fridge.	I feel like these are best eaten raw: sliced thin with cheese and crackers, grated into salads, or chopped into tiny cubes and added to a fresh salsa with apples and red onions (trust me, its delicious).
<b>PURPLE VIKING POTATOES</b>	These are in the unmarked brown bag, sewn with white thread.	Store in their paper bag, out of the light, or no more than 2 weeks.	Purple Vikings are moist and firm and can adapt to all sorts of cooking techniques: our favorite: microwave for 30 seconds, then slice thinly and pan fry.
<b>RED BEETS</b>	Look for the deep dark red round roots near the bottom of your box.	Store in a plastic bag in your fridge for up to a month or more.	Red beets are so good roasted!
<b>RED POTATOES</b>	These are mixed in with your yellow spuds in the red potato bag.	Keep them in their bag, at room temperature in a dark spot.	Great for frying or roasting.
<b>SCARLET TURNIPS</b>	Scarlet turnips are a bright reddish pink on the outside and stark white on the inside.	You can store these with your parsnips, and will keep for about as long.	I like to eat these raw (sliced thin in salads, but most prefer to roast them in roast veggie dishes. They are also great in Asian stir fries.
<b>SWEETHEART CABBAGE</b>	Look for the light green, slightly pointed cabbage. There may be 2 in your box.	Store in a plastic bag in your fridge for up to 3 or more weeks. Don't feel like you have to use the whole thing in one go - you can simply cut off hunks as you need them and the rest will keep just fine in a plastic bag.	Best eaten raw, this cabbage works really well in slaws and salads. These are very sweet cabbages (hence the name) with a lot of water content. They do alright when cooked, but much better served raw.
<b>SWEET POTATOES</b>	Look for the mishapen, reddish/pink tubers in your box.	Store in a cool, dark place (not in your fridge!). You may seem some mold or rot develop on ends or at small damaged spots. Just cut these off and go for the rest.	I say this time and time again: sweet potato fries! Easy, quick and delicious. I like to play around with different types of ketchup for dipping: sriracha ketchup, ranch ketchup, bacon ketchup..
<b>YELLOW POTATOES</b>	These are mixed in with your red potatoes in the red potato bag. There's about 2 1/2 pounds of each.	Keep them in their bag, out of the light. These were just dug about a week ago, so they should keep for quite a while.	These make absolutely delicious mashed potatoes - or try using these in the attached colcannon recipe.

## ROOT VEGGIE PASTIES

--- For the dough ---

1 cup butter  
1 cups boiling water  
3 cups flour  
1 teaspoons salt

--- For the filling ---

3 pounds potatoes, chopped  
1 medium daikon radish  
2 medium parsnips  
4 medium carrots, chopped  
1 medium onion, chopped  
2 pounds of your favorite ground meat  
2 teaspoons salt  
2 teaspoons pepper  
4 cloves garlic, chopped  
1 Tablespoon of red pepper flakes  
2 Tablespoons butter

In a large bowl, stir the 1 cup of butter and water until shortening is melted. Gradually stir in flour and salt until a very soft dough is formed; cover and refrigerate for 1-1/2 hours. In the meantime, mix the chopped veggies, meat and seasonings together in a bowl. Divide dough into 6 equal portions. On a floured surface, roll out one portion at a time into a 10-in. circle. Mound about 2 cups filling on half of each circle, being careful not to overfill; dot with 1 teaspoon butter. Moisten edges with water; fold dough over filling and press edges with a fork to seal. Place on un-greased baking sheets. Cut several slits in top of pasties. Bake at 350° for 1 hour or until golden brown. Cool on wire racks. Any leftovers make a great meal the next day - delicious hot or cold!

## BRAISED CABBAGE WITH CARAWAY SEEDS

4 c. cabbage, shredded or thinly sliced  
1/2 medium yellow onion, thinly sliced  
1/2 c. chicken or veggie stock  
1 Tbsp. butter  
1 Tbsp. caraway seeds, crushed  
2 Tbsp. fresh parsley, chopped (optional)  
1.5 Tbsp. red wine vinegar  
Salt  
Freshly ground black pepper

In a heavy skillet, melt the butter & saute the onion until it's tender. Add the cabbage & saute lightly for around 5 minutes. Add the broth & caraway seeds. Cover & simmer until cabbage is tender, around 20 minutes. Add the parsley (if using), salt, pepper, & red wine vinegar. Serve warm. Pairs well with roasted potatoes, lamb, & winter squash.

## CREAMY LEEK & KALETTE PASTA

12 ounces penne pasta  
4 slices bacon, cut into 1/2-inch pieces  
Your Kalettes  
1 bunch leeks (white and light green parts only), halved lengthwise, thinly sliced and rinsed well  
Salt  
Freshly ground pepper  
3/4 cup heavy cream  
1/2 cup grated parmesan cheese, plus more for topping

Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve 1 cup of the cooking water; drain the pasta and rinse with cool water. Meanwhile, cook the bacon in a large skillet over medium heat, stirring occasionally, until crisp, about 8 minutes. Remove with a slotted spoon and drain on paper towels; pour off all but 1 tablespoon of the drippings from the skillet. Add the leeks and kalettes to the drippings in the skillet. Season with a 1/2 teaspoon salt and a 1/2 teaspoon of pepper and cook, stirring occasionally, until soft, about 3 minutes. Add the heavy cream and cook until it begins to thicken, about 2 minutes. Add the pasta to the skillet along with the parmesan, half of the bacon and 1/2 teaspoon pepper; toss to coat, adding enough of the reserved pasta cooking water to loosen. To serve, top with the remaining bacon, and of course more parmesan cheese.

## CABBAGE & POTATO COLCANNON

6 medium potatoes  
6 Tbsp butter  
2 cups thinly sliced cabbage  
1 cup chopped kale  
1 1/3 cups milk  
1/2 red onion, diced  
Salt and pepper

Put the potatoes into a large pot, with the larger ones on the bottom, and add water to come halfway up the potatoes. Cover the pot and bring to a boil over high heat. When the water begins to boil, carefully drain off about half of it, then return the pot to the heat, cover it again, reduce the heat to low, and let the potatoes steam for about 40 minutes. Turn off the heat; cover the potatoes with a clean, damp tea towel; and let sit for 5 minutes more. Melt 4 Tbsp of the butter in a large skillet over medium-high heat. Add the cabbage and cook for about 5 minutes, then add in the kale, continuing to cook until wilted. Combine the milk, onions, and remaining butter in a medium pot and bring to a simmer over medium heat. Cook for about 2 minutes, then add the cabbage & kale and stir in well. Remove the pot from the heat, cover, and set aside. Drain and if you like you can carefully peel the potatoes, then return them to the pot. Add the greens and their liquid and mash until smooth, leaving a few small lumps in the potatoes. Season to taste with salt and pepper.



## GARLICY BUTTERNUT BISQUE

2 heads garlic, halved so each clove is cut  
1 teaspoon olive oil  
1/4 cup butter  
3 cups onions, chopped  
3/4 cup carrot, chopped  
1 butternut squash, peeled, seeded, 1-inch pieces  
5 cups veggie or chicken broth  
3 tablespoons fresh sage, chopped  
1/2 cup cream  
Salt & pepper to taste

Preheat oven to 350 degrees. Rub cut surfaces of garlic with olive oil. Put halves back together to reassemble heads. Wrap each tightly in foil; bake until tender, about 40 minutes. Cool garlic in foil. Melt the butter in heavy large pot over medium heat. Add the onions and carrots; sauté until onions are beginning to soften, about 5 minutes. Add squash, broth and 2 tablespoons sage. Bring to a boil. Reduce heat; simmer uncovered until squash is tender, about 25 minutes. Meanwhile, unwrap garlic. Squeeze from skin into small bowl. Discard skin. Mash garlic with fork until very smooth. Stir garlic into soup. Working in batches, purée soup in blender until smooth. Return to pot. Stir in 1/2 cup cream. Season to taste with salt and pepper. This is a great soup to make ahead and reheat later!

## SQUASH CORNBREAD

1 c. yellow cornmeal  
1 c. all-purpose flour  
1 tbsp. baking powder  
1 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
1/2 tsp. baking soda  
3/4 tsp. salt  
1 c. pureed squash (bake a quarter squash until tender and puree in a blender)  
1/2 c. sour cream  
1/3 c. brown sugar  
1/4 c. melted butter  
2 eggs

Preheat oven to 400 degrees and grease a 9" square baking dish with butter or cooking spray. In a large bowl, whisk together cornmeal, flour, baking powder, cinnamon, nutmeg, baking soda and salt. In a separate medium bowl, whisk together squash puree, sour cream, brown sugar, and melted butter until smooth. Add eggs one at a time, beating well between each addition. Pour the wet mixture over the dry ingredients and stir until just combined. Spread batter in the prepared baking dish and bake until a toothpick inserted into the center comes out clean, about 20 minutes. Let cool before slicing into squares. Serve with butter or honey butter.

## MASHED ROOT TRIO

6 carrots chopped  
3 parsnips, chopped  
2 scarlet turnips chopped  
1/2 cup butter  
1/2 cup heavy whipping cream  
1/4 teaspoon ground nutmeg  
1 pinch cayenne pepper, to taste  
salt & pepper to taste

Bring a large pot of salted water to a boil and add in the veggies. Return to a boil and then lower to a simmer. Cook until the roots are tender, around 30 minutes. Drain & return the veggies to the pot with the burner turned to low. Add in the remaining ingredients and mash together until creamy. Serve warm!

## ROASTED BEETS N SWEETS

3 medium beets, peeled and cut into chunks  
2 medium sweet potatoes, cut into chunks  
1 large sweet onion, chopped  
2 1/2 tablespoons olive oil, divided  
1 teaspoon garlic powder  
1 teaspoon kosher salt  
1 teaspoon ground black pepper  
1 teaspoon sugar

Preheat oven to 400 degrees. In a bowl, toss the beets with 1/2 tablespoon olive oil to coat. Spread in a single layer on a baking sheet. Mix the remaining 2 tablespoons olive oil, garlic powder, salt, pepper, and sugar in a large resealable plastic bag. Place the sweet potatoes and onion in the bag. Seal bag, and shake to coat vegetables with the oil mixture. Bake beets 15 minutes in the preheated oven. Mix sweet potato mixture with the beets on the baking sheet. Continue baking 45 minutes, stirring after 20 minutes, until all vegetables are tender.



HAPPY THANKSGIVING FROM ALL  
OF US AT DRIFTLESS ORGANICS