



ONE POTATO TWO!

News from the Fields of Driftless Organics
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WINTER VEGGIE LOVER & EXTEND YOUR SEASON SHARES NEWSLETTER

Week 4: For some of you Extend Your Seasoners, the last CSA week until springtime! We have loved having every one of you participate in our winter CSA this year and hope that you will join us again in 2018. We're already beginning to plan for next season. We're paging through seed catalog after seed catalog, deciding what to plant. We're also looking at harvest yields and deciding how much of each crop to plant and where on the farm to plant it. This is a pretty

big task and one that is oh-so important for next season! Even though the 2017 season, in all of its glorious sun, rain and seeming perfection just ended, we're already looking forward to 2018 – thinking of ways it could be even better! Of course, only a part of this sought-after vegetable prosperity is up to us. A lot of it depends on good ol' Mother Nature. Hopefully all of you will be along for the ride with us in 2018 to see the bounty of our planning! Happy Eating, --Annie

WHAT'S IN THE BOX?

- Butternut Squash
- Carrots
- Celeriac
- Garlic
- Green Savoy Cabbage
- Purple Daikon Radishes
- Purple Sweet Potatoes
- Red Onions
- Red Potatoes
- Rutabaga
- Scarlet Turnips
- Sweet Potatoes

DID YOU KNOW?

Did you know that celeriac and carrots are related?! They're in the same plant family! Celeriac is also related to parsnips, parsley, dill and fennel. I know, I know, celeriac is sometimes an unappealing vegetable with its knobs and warts and creases; but slice it open and you'll find a smooth, soft ivory interior. It has a nutty and gentle celery-like flavor that is cherished in France where the traditional dish Celerie Remoulade is made by grating celeriac, boiling it or marinating it in lemon water and covering it in a creamy mustard sauce (recipe on the back of this newsletter). In fact, it was in France that celeriac was first cultivated back in the early 1600's. Back then celeriac was not only valued for its tasty flesh, but also for medicinal uses by the French... and the ancient Greeks, Romans and Egyptians too! We love celeriac because it's a delicious root vegetable that is full of fiber and vitamin K, which helps support blood and bone health. If you're into peeling your vegetables, or maybe just peeling the ugly off of your celeriac, I recommend using a paring knife to peel the root. If you're going to fry or bake the celeriac, try parboiling it first for a few minutes in water with a little lemon or vinegar to bring out more of the delicate flavors. Need some more ideas on what do with celeriac?

Check these out:

1. Boil and mash celeriac along with your potatoes or sweet potatoes! Trust me, this is tasty!
2. Make some celeriac fries! Thought fries were only for potatoes? Think again. Cut your celeriac into strips, toss with a little oil and salt, and bake in a 425 degree oven until crisp, about 20 minutes.
3. Do you still have celeriac to spare?! Try fermenting it along with carrots or cabbage!

WHAT THE HECK DO I DO WITH WINTER SQUASH SEEDS?

A yummy winter squash is waiting for you in your box and they are chock-full of delicious, nutritious seeds! Don't let those seeds go to waste – they're full of magnesium, protein and fiber. Plus they're pretty darn tasty.

Roasted Winter Squash Seeds

Preheat the oven to 275 degrees F. Line a baking sheet with parchment paper. Clean the squash seeds by swirling in water and rinsing, so there aren't any bits of squash left of the seeds. For one cup of clean seeds, add 1 tablespoon Driftless Organics Sunflower oil (or olive oil) and a 1/2 teaspoon of salt. Toss. If you'd like to spice these seeds up you can add pretty much any herb or spice you like. I like to add a bit of chipotle powder and cumin. Spread the seeds out in an even layer on the prepared baking sheet. Bake for 15 minutes, or until seeds start to pop. Remove from oven and cool on the baking sheet before serving.

	WHAT'S IT LOOK LIKE?	STORAGE	HOW DO I USE IT?
BUTTERNUT SQUASH	Look for the hourglass shaped squash at the bottom of your box.	Store on your counter in your pantry (somewhere cool and dry). Keep an eye on it and use up within 2 weeks.	Best squash for soup because it's the easiest to peel.
CARROTS	A big ol bag of the sweetest carrots around.	These carrots are freshly dug, and will keep for a month or more.	Make some honey glazed carrots for a delicious side to your holiday meals.
CELERIAC	Look for the knobby, mishapen ivory colored roots.	Keep in your fridge in a bag for up to three weeks.	Check out the other side of this page for some ideas!
GARLIC	Yay! Garlic!	Store at room temperature.	Make some roasted garlic to top your pizza or put in pasta.
GREEN SAVOY CABBAGE	A head of green cabbage with wrinkled leaves.	Keep in your fridge for up to two weeks.	This is a tender cabbage that makes delicate coleslaws, are delicious in stir fries and egg rolls, and braises quickly.
PURPLE DAIKON RADISHES	The pretty oval purple roots in your box.	Store in a plastic bag in your fridge and they'll keep for a long time!	These make such a pretty topping when grated onto salads, sandwiches, tacos and burgers.
RED POTATOES	A bag of red potatoes awaits you.	Keep in a cool, dark and DRY place and these will keep for weeks.	Mashed, boiled, roasted, fried - these are excellent any way you choose to prepare them.
RUTABAGA	Look for the roundish, beige roots with some purple color near the stem.	Store in a plastic bag with your parsnips and carrots.	Check out our website for some awesome rutabaga cooking tips: www.driftlessorganics.com/rutabaga
SCARLET TURNIPS	The beautiful pink roots in your share.	Store in a plastic bag in your fridge and they'll keep for a long time!	We love to roast turnips with some garlic, olive oil and salt. Add other spices to taste!
SWEET POTATOES	Look for the misshapen, reddish/pink and purple tubers in your box.	Store in a cool, dark place (not in your fridge!)	NO NEED TO PEEL! These babies are as fresh and organic as can be. Make a batch of sweet potato fries.

CELERIAC REMOULADE

1 lb celeriac, peeled
 1 tsp salt
 1.5 tbsp freshly squeezed lemon juice
 ½ cup mayonnaise
 1 tsp Dijon mustard
 2 tsp whole-grain mustard
 1 tsp white wine vinegar
 Pinch freshly ground black pepper

Grate the celeriac by hand or in a food processor fitted with the coarsest grating blade. Place the grated celeriac in a large bowl, sprinkle with 1 tsp of the salt and ½ tsp lemon juice & allow to stand at room temperature for about 30 minutes. Meanwhile, in a small bowl whisk together the mayonnaise, the 2 mustards, the remaining lemon juice, vinegar, the remaining salt, & the pepper. Add enough sauce to lightly moisten the salad. Serve cold or at room temperature.

CREAMY BACON GARLIC CABBAGE

4 slices bacon
 ¼ cup butter
 1 tablespoon all-purpose flour
 1 teaspoon salt
 ½ sour cream
 3 cloves garlic, minced

1 medium head savoy cabbage, cored and shredded
 Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Remove the bacon slices to cool. Whisk the butter, flour, and salt into the drippings in the same pan. Stir in the cabbage and garlic, and cook, stirring occasionally, over medium heat until cabbage is tender, about 15 minutes. Crumble the bacon; stir the bacon pieces and sour cream into the cabbage mixture.

ROOT VEGETABLE FRITTERS

6-7 cups shredded root veggies- your choice! (radishes, sweet potato, rutabaga, carrots, potatoes, etc.!)
 1 onion, minced
 2 Tbsp maple syrup
 2 cups flour
 1½ cups milk
 ¼ cup or so canola oil for frying
 Salt & pepper

Dipping Sauce:

¼ cup mayo
 1 Tbsp Shiracha sauce
 Pre-heat oven to 350 degrees. Fit your food processor with the grater attachment- run all scrubbed veggies through the grater. Alternatively, veggies can be grated by hand. In a large mixing bowl, combine diced leeks, maple syrup, salt & pepper, flour & milk. Stir until well mixed. Add grated veggies and fold into the batter ensuring everything is well mixed together. Place a baking sheet in the pre-heated oven. Heat oil in a rimmed sauté pan - a generous ½ cup at a time, with your hands form veggie mixture into patties. Place patties in heated oil (careful not to overcrowd) and pan-fry each side until golden brown. Transfer fritters to the baking sheet in the oven. Once all fritters have been pan fried and placed onto the baking sheet bake for 15- 20 min - if needed flip halfway through cooking to prevent one side from becoming overly crisp. I used a stone baking sheet and did not need to flip- you can also place a raised wire rack onto your baking sheet and bake the fritters on the rack which will allow the heat to evenly move around the entire fritter. While fritters are baking, make the dipping sauce by mixing the mayo & Shiracha together. Remove fritters from oven and serve immediately.