



# ONE POTATO TWO!

News from the Fields of Driftless Organics  
Fall/Winter Share • December 13-16, 2017

## DECEMBER STORAGE BOX NEWSLETTER

*Can you believe it's December already?! We're just starting 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 December planning! Happy eating, --Annie*

## WHAT'S IN THE BOX?

Acorn and/or Blue Hubbard Squash  
Beauty Heart Radishes  
Butternut Squash  
Carrots  
Celeriac  
Garlic  
Green Savoy Cabbage  
Parsnips  
Purple Daikon Radishes  
Red Beets  
Red Onions  
Red Potatoes  
Scarlet Turnips  
Sweet Potatoes  
Yellow Onions  
Yellow 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 attached to 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, radishes or cabbage!

## WHAT THE HECK DO I DO WITH WINTER SQUASH SEEDS?

Yummy winter squashes are 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?
<b>ACORN AND/OR BLUE BLUE HUBBARD SQUASH</b>	Look for some sort of combination of dark green acorn squash and light bluish hubbard squash.	Store in a cool, dry place for up to two weeks. Check periodically for soft spots and if they're found, eat immediately.	There are some really delicious squash recipes in this newsletter and there are even MORE on our website! Check it out.
<b>BUTTERNUT SQUASH</b>	The tan hourglass shaped squash in your box.	Store in a cool, dry place for up to two weeks. Check periodically for soft spots and if they're found, eat immediately.	Butternut squash is basically famous for making the best squash soups ever. Period.
<b>BEAUTY HEART RADISHES</b>	On the outside they look like white and green globes, but on the inside the a brilliant pink!	Keep in your fridge in a bag for up to a couple weeks.	Beauty heart radishes make gorgeous pickles, relishes and garnishes. They are tasty roasted or in stir fries.
<b>CARROTS</b>	A big bag of crispy carrots.	Store in your fridge for up to three weeks or more!	Try making some honey glazed carrots, or shred over salads, add to stir fries and sautes.
<b>CELERIAC</b>	The knobby, strange shaped ivory roots in your share.	Keep in a bag in your fridge.	Check out this newsletter for ideas and recipes!
<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 on your counter in a fancy piece of pottery.	Use up the red onions first as they won't keep as long. The garlic and yellow onions should keep for a few weeks. Yellows are best for cooking and reds are best for salads and sandwiches.
<b>GREEN SAVOY CABBAGE</b>	The green cabbage with wrinkled leaves.	Store in your fridge for up to a two weeks. If you can't use the whole thing at once, just cut a chunk off and save the rest for later.	This is a tender cabbage that makes delicate coleslaws, is delicious in stir fires and egg rolls, and braises quickly.
<b>PARSNIPS</b>	Look for the white carrot-looking roots.	Store in a plastic bag in the coldest part of your fridge.	We love to saute parsnip with TONS of butter! We also have a couple of tasty recipes featuring parsnips in the newsletter!
<b>PURPLE DAIKON RADISHES</b>	Look for the 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 crispier drawer of your fridge.	These are so good eaten raw - slice them thin with cheese and crackers, grate them into salads or chop them into tiny cubes and add to a fresh salsa with apples and red onions... try it!
<b>RED BEETS</b>	Look for the deep dark red round roots in your share.	Store in a plastic bag in your fridge for up to a month or more!	We love these roasted with olive oil, lemon and garlic. So yummy!
<b>RED POTATOES</b>	A few pounds of pretty light red potatoes.	Keep them in their bag, at room temperature in a dark DRY spot.	Great for frying or roasting. These take a little longer to cook than the yellow potatoes.
<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 mostly prefer to roast them in roasted veggie dishes. They are also great in Asian stir fries.
<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 and potato soups.

## VEGETABLE SHEPARD'S PIE

2 lb. potatoes (about 4)  
1½ tsp. salt  
¾ tsp. fresh-ground black pepper  
1 c. heavy cream  
6 tbsp. butter  
2 large onions  
1 clove garlic  
4 c. sliced root veggies (parsnips, celeriac, sweet potatoes, radishes, turnips, etc.)  
2 carrots  
¼ tsp. dried thyme  
3 c. chicken or veggie stock

Put the potatoes in a medium saucepan of salted water. Bring to a boil, reduce the heat, & simmer until the tender, about 15 minutes. Drain the potatoes and put them back into the saucepan with 1 tsp salt and 1/4 tsp pepper, cream and 4 Tbsp butter. Mash until creamy, cover and set aside. Meanwhile, in a Dutch oven, melt the remaining 2 tablespoons of butter over low heat. Add the onions and cook, until golden, about 10 minutes. Add the garlic and cook, stirring, until fragrant, about 1 minute. Stir in the sliced mixed vegetables, carrots, thyme and the remaining salt and pepper. Mix well. Stir in the broth and bring to a simmer. Cook over moderate heat, covered, until the vegetables start to soften, 5 to 10 minutes. Uncover, increase the heat and cook until the vegetables are tender and almost no liquid remains in the pan, about 10 minutes longer. Heat the broiler. Transfer the vegetables to a 9-inch pie plate, spread the potatoes over the top, and cook until lightly browned, about 5 minutes.

## 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 tbsp lemon juice and 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, and the pepper. Add enough sauce to lightly moisten the salad. Serve cold or at room temperature.

## ANNIE'S SWEET CARROT BREAD

2 cups flour  
1 tsp baking powder  
1 tsp baking soda  
2 tsp cinnamon  
4 eggs  
¼ cup cream  
1 tsp vanilla  
1 cup sugar  
1 cup light brown sugar  
1 cup canola oil  
3 cups shredded carrots  
1 ½ cup walnuts, chopped  
-- For the Cream Cheese Frosting --  
1 ½ pounds cream cheese, at room temperature  
½ pound butter, at room temperature  
1 ½ cups powdered sugar, sifted  
1 tsp vanilla extract

Preheat the oven to 350. Sift together the flour, baking powder, baking soda and cinnamon. Beat the eggs, milk, vanilla and sugars with an electric mixer until smooth. Beat in oil. Slowly add in the dry ingredients. Mix in the carrots and 1 cup of the walnuts. Divide the batter into two greased bread pans. Bake for around 30 minutes until the center is firm and cooked. Meanwhile, beat the cream cheese with an electric mixer until smooth. Add the butter and continue to beat until smooth again. Beat in the powdered sugar and vanilla until smooth. Spread onto the cooled loaves.

## WINTER SQUASH LASAGNA

1 container ricotta cheese  
4 oz. mozzarella  
1/8 tsp. freshly grated or ground nutmeg  
1/4 cup grated Parmesan  
2 tbsp grated Parmesan  
Salt  
Black Pepper  
1 bunch spinach, thick stems discarded  
10-12oz winter squash puree (peeled, boiled or roasted & blended)  
6 no-boil lasagna noodles

Heat oven to 425°F. In a large bowl, combine the ricotta, mozzarella, nutmeg, 1/4 cup Parmesan, 1/2 tsp salt and 1/4 tsp pepper; fold in the spinach. Spread 1/2 cup of the squash on the bottom of an 8-in. square baking dish. Top with 2 noodles and spread a third (about 1/4 cup) of the remaining squash over the top. Dollop with a third (about 1 cup) of the ricotta mixture; repeat. Place the remaining 2 noodles on top; spread with the remaining squash and dollop with the remaining ricotta mixture. Sprinkle with the remaining 2 Tbsp Parmesan, cover tightly with an oiled piece of foil (to prevent sticking) and bake for 15 minutes. Uncover and bake until the noodles are tender and the top is golden brown, 8 to 10 minutes.

## ABC -AVOCADO BEET CITRUS- SALAD

7-8 small beets or 3-4 medium beets, cubed  
4 tablespoons extra virgin olive oil  
freshly ground black pepper  
1 tablespoon + 1 teaspoon sherry vinegar  
2 oranges + 1 tablespoon freshly squeezed orange juice  
3 tablespoons hazelnuts, toasted and coarsely chopped  
1 avocado, cubed  
olive oil, for drizzling & salt for sprinklin'

Preheat the oven to 400. Place the beets in a small roasting pan. Toss with olive oil and salt and roast for 15 - 20 minutes until tender. Allow to cool until able to be handled. Meanwhile, prepare the orange segments. Trim both ends of the oranges. Remove the peel of the orange. Be sure to remove all of the white pith. Using a knife, carefully segment the orange by slicing between the membrane and the fruit. Set the orange segments aside. Use the remaining orange core to squeeze out the orange juice. Toss the beets in a bowl with the remaining 2 tablespoons olive oil, sherry vinegar, and orange juice. Add the avocado slices, and season with salt and pepper. Top with orange segments and hazelnuts. Lightly drizzle with olive oil and serve immediately.

## 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.



HAPPY HOLIDAYS FROM ALL OF  
US AT DRIFTLESS ORGANICS

## CURRIED BUTTERNUT SQUASH SOUP

1 Tbsp coconut oil  
1 onion, thinly diced  
2 cloves garlic, minced  
Your butternut squash  
Pinch each sea salt + black pepper, plus more to taste  
1 1/2 Tbsp curry powder  
1/4 tsp ground cinnamon  
1 14-ounce can coconut milk  
2 cups vegetable broth  
2-3 Tbsp maple syrup  
FOR SERVING optional  
Roasted Winter Squash Seeds (see recipe on front page)

Heat a large pot over medium heat. Once hot, add oil, onions, & garlic. Sauté for 2 minutes, stirring frequently. Add the squash & season with a pinch each salt & pepper, curry powder, & ground cinnamon. Stir to coat. Then cover and cook for 4 minutes, stirring occasionally. Add coconut milk, vegetable broth & maple syrup. Bring to a boil and then reduce heat to low, cover, and simmer for 15 mins or until squash is tender. Blend to purée on high until creamy and smooth. Taste and adjust seasonings. Continue cooking for a few more minutes over medium heat. Serve as is or garnish with some roasted winter squash seeds. Store leftovers covered in the refrigerator for 3-4 days or in the freezer up to 1 month. Best when fresh.

## PARSNIP CARROT LATKES

3-4 medium parsnips, coarsely grated  
2 medium carrots, coarsely grated  
¼ cup all-purpose flour  
2 eggs, beaten  
1 teaspoon onion, minced  
1 teaspoon parsley  
Salt  
Pepper  
Canola or peanut oil for frying

Toss the carrots and parsnips with the flour, add the eggs, onions, parsley, salt & pepper. Mix until evenly moistened. Heat ¼" of oil in a sauté pan until it is barely smoking. Drop about 3 Tbsp. of the batter for each latke (pancake) in the oil and flatten. Fry over medium heat until brown on both sides. Drain on a paper towel. Serve with apple sauce and/or sour cream... or get crazy and serve with sriracha mayo!