



DRIFTLESS ORGANICS CSA NEWSLETTER

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Week 1: Hip Hip Hooray! It's here! "Summer" is here and with it, a wonderful bounty of green delicious things that only gets better and better with variety and diversity of vegetables. Right now, we are in full swing of all these wonderful spring green things. It's been busy around the farm. We're still seeding things in the green house, we are going hard core out in the fields getting potatoes, sweet potatoes, cucumbers, zucchini, kale, broccoli, tomatoes, peppers, melons, winter squash, peas, cover crops and sweet corn planted. We're harvesting, washing and packing. It's been VERY Busy! But we are excited for the things that are here (loving all the greens!) and hopeful and optimistic about the things to come. Happy Eating!
~Rachael

Did you know: Green Garlic

Did you know that the green garlic in your box was harvested from last year's garlic patch? Yep - you see every year when we harvest garlic out of a field, 2 things typically happen. One, we inevitably miss some of the bulbs (c'mon, give us a break, we're not perfect ya know!). Those poor lost souls just sit in the ground over the winter and then sprout new garlic plants the next spring. Rather than just till them under, we decided to harvest them. You see, green garlic is essentially immature garlic bulbs. What you are getting in your box are garlic bulbs in their adolescent stages of

life - with leaves intact and all. The second thing that happens is when we are processing the garlic, there are always some puny ones that normally would get culled (thrown out), however, we "recycle" them and plant them. In the spring, magic happens and BOOM, a plant grows and we get green garlic! Green garlic is a wonderful substitute for garlic during a time of the year when it is nearly impossible to find locally grown bulbs. You can use all of the white and even some of the green of the leaves. Just mince up like you would a green onion and add to a dish when you would normally add garlic. What's our favorite thing to do with green garlic? Right now, we love to chop it up and saute in olive oil with asparagus and garlic chives. Add a little salt and pepper and you have yourself an awesome side dish! Another favorite - microplane the garlic head into some mayo, chop up the green, also add to mayo and a touch of lemon juice.....garlic aioli. It is wonderful on sandwiches, grilled cheese and just on fresh baked sourdough baguettes. Yum!

What the heck do I do with Pea Tendrils?

What are those little shoots with curly, whirly pieces sticking out anyway?! Those are pea tendrils. They are basically pea plants that are harvested really young, which makes them extremely tender and delicious! But, what the heck do you do with them anyway?! Check these ideas:

Sandwich topping: Pea tendrils make a wonderfully crunchy sandwich topping. We

recommend using them on cold sandwiches though, as they tend to lose their crunch once they're warm.

In salads: Check out the salad recipe on the other side of this newsletter or use them to top your favorite salad recipe.

Add to a stir fry: but at the last minute!

Add to eggs: Eggs and pea tendrils make a surprisingly good pair. Add to scrambled eggs towards the end of cooking, or sneak into an omelet.

WHAT'S IN THE BOX
Asparagus
Baby Bok Choy
Cilantro
Green Garlic
Kale Mix
Pea Tendrils
Potato: Red
Radish: Red Globe
Rhubarb
Salad Mix
Salad Turnips
Spinach
Spring Onions
Swiss Chard

Crop	What's it look like?	Storage?	How do I use it?
Asparagus	Bunched with a red rubber band: Light green and purple spears about 8-10" in length.	Ideally: store them in your fridge, standing up in a glass jar, in about an inch of water. Use within a few days.	Grill or pan fry with oil, salt, pepper and a little garlic at the end.
Baby Bok Choy	Kind of like a head of lettuce, but little, with thick white stems.	Gently take your bok choy out of your box and place in a plastic bag.	Check out the recipes online, https://www.driftlessorganics.com/recipes/bok-choi/
Cilantro	A bunch of fresh cut cilantro plants with frilly green leaves.	Keep in the fridge in a plastic bag for up to a week.	Chop up and serve on your favorite taco, burrito, quesadilla or Indian food!
Green Garlic	Look for a bunch of green leaves and white bottoms that sort of look like scallions (green onions).	Store in a plastic bag with your chives.	Check out the recipe this week, "Springtime Salad"
Kale Mix	A bag of sharply lobed green leaves, some with purple stems.	Store in a plastic bag in the fridge with a paper towel to preserve greens longer.	Best cooked: steamed or braised (seared at high temp then slow cooked at low temp).
Pea Tendrils	Look for a bunch of crazy wispy leaves.	Store in a plastic bag in the fridge.	These pea tendrils are a super sweet and crunchy addition to a salad, sandwich or relish tray.
Potatoes: Red	Round, Red tubers	These potatoes were harvested last November and will want to sprout, so I would recommend keeping them in your fridge.	Mashed, Hashed, or fries!
Radish: Red Globe	Red Globe: Red sphere with green tops	Store (with the tops removed) in a plastic bag. *Don't forget, tops are edible!*	Cooking them in a little butter really takes out the spicy bite...and leaves you with a delicious snack.
Rhubarb	Looks kind of like fat, reddish green sticks of celery.	Store in your fridge, in the crisper drawer.	Great as pie or a crisp! Check out the recipe this week, "Springtime Salad"
Salad Mix	Mixed bag of salad greens.	Store in a plastic bag in the fridge with a paper towel to preserve greens longer.	So many uses: try tossing some into a veggie wrap this week..
Salad Turnips	Look for a bunch of white roots that look like radishes.	Store like you do your radishes.	Salad turnips are great in salads - just slice super thin and throw on top.
Spinach	A bag of dark green, wrinkly leaves.	Store in a plastic bag in the fridge with a paper towel to preserve greens longer.	Check out the recipe this week, "Springtime Salad"
Spring Onions	A bunch of green onions (very similar to green garlic - give them a sniff and you'll tell the difference)	Store in plastic bag in the fridge.	Check out the recipe this week, "Springtime Salad"
Swiss Chard	Leafy dark green with a sturdy stem	Store in a plastic bag in the fridge with a paper towel to preserve greens longer.	Delicious sauteed up with a little butter/oil and salt and pepper.

Springtime Salad

1 bag of Spinach, washed and roughly chopped
 ½ your rhubarb, chopped
 ½ bunch of your spring onions
 1 bunch of Pea Tendrils
 ¼ c Honey
 ½ c. Walnut halves
 2 Tbsp Driftless Organics Sunflower Oil

2 Tbsp Balsamic Vinegar

½ c. Chevre

Preheat oven to 450. Line a baking sheet and toss rhubarb and walnuts with honey. Roast until the rhubarb begins to soften, about 5 minutes. Let cool on the baking sheet. In a large bowl, whisk together oil and vinegar and season with salt and pepper. Add the greens and toss to combine. Top with rhubarb, walnuts and goat cheese (chevre). Enjoy!