



DRIFTLESS ORGANICS CSA NEWSLETTER

News from the Fields of Driftless Organics • Issue 13 • Aug 28 - 31, 2019

Week 13: Monday was a dreary day, overcast and a little cool. This weather is definitely transitioning into fall, which is also great working weather, but not so great for peppers and tomatoes, which are slow to ripen when there is no sun and it's cool. Things are still buzzing at the farm. Every day people are checking crops - looking for bugs, disease, the maturity status and trying to estimate when they could be ready. We have crews out weeding, crews that are harvesting & crews that are washing and packing. Jumping from crew to crew brings so much variety into the workday! Soon, we will start our big root harvests. Happy Eating!
~Rachael

Did you Know? Harvest Party 2019

We are already a month away from our harvest party! **September 28th** is when we will be firing up the grills, putting out tables and chairs, setting up the apple press, bringing in supplies for some children's activities and hooking up the ride wagon. So mark your calendars! We will have our delicious PIZZA made with all our yummy vegetables. There will also be wagon rides around our farm and fields. We will have drinks including fresh pressed cider! Bring the family and make it a fun day trip! We look forward to seeing you.

What the heck do I do with Pimento Peppers?

Pimentos are the small red heart shaped pepper in your box this week. They have a sweet, but mildly spicy flavor to them. You will see so many recipes that pair pimentos with cheese. You will also see them diced and stuffed into olives (including those used for martinis). So what should you do with this little nugget? Overwhelmingly, the internet gives to MANY MANY recipes for pimento cheese - all of which are either a dip, cheese ball or stuffed into something else. Another option is to use your pimento, jalapenos and roaster peppers from this week's box and try out some homemade pepper jelly. This recipe can be canned, water bath for 5 min, or you can use it fresh but it will only last up to 2 weeks in the fridge. Pepper jelly is wonderful on a variety of things: on top of cream cheese if you really really really want pimentos with some sort

of cheese for a quick appetizer or use for breakfast burritos! Saute up some veggies, scramble some eggs, top with cheese and stuff inside a fresh tortilla. Serve with sour cream and pepper jelly (My favorite). Mouth-watering and oh sooooo good.

Pepper Jelly

This recipe makes six 8-oz jars of jelly.
3 c. finely chopped red pepper (roaster, pimento, bell or combo)
1 c. finely chopped green pepper (roaster or bell)
¼ c. finely chopped jalapeno pepper
1 c. apple cider vinegar
1-2 packages of Sure-Jell powdered pectin (1 package is a little too syrupy for my taste...I typically add just a little more to make a firmer jelly)

5 c. white sugar

If canning, do these first 2 steps: Sterilize your jars. Begin heating your water for canning process. Place all the peppers into a large saucepan over high heat. Mix in apple cider vinegar and pectin. Bring the mixture to a rolling boil while stirring constantly. Then, quickly stir in sugar. Return to boil and boil for 1 minute. Remove from the heat and skim off any foam. Quickly ladle the jelly into your prepared jars, leaving ¼" headspace from the top. Cover with lids and screw bands on tightly. If canning, slowly lower all the jars into the canner. Water should cover the jars completely. Bring the water to a boil and process for 5 minutes. Remove the jars and allow them to cool completely. The peppers will want to settle on the top, to "suspend" them, while the jelly is setting up, turn your jars over and

WHAT'S IN THE BOX
Beans: Dragon Tongue
Cilantro
Cucumber
Eggplant (BONUS - Not in box)
Garlic
Onion: Red
Peppers: Cayenne, Jalapeno, Pimento & Roaster
Radishes
Salad Mix
Sungolds
Sweet Corn
Tomatoes: Mix
Watermelon

that should keep the peppers more suspended.

Crop	What does it look like?	Storage?	How do I use it?
Beans (Dragon's Tongue)	Waxy yellow bean with purple striations on it.	Keep in the fridge for up to a week.	When cooked, beans will lose purple striations. Try a bean salad!
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.	Check out the recipe: <i>Southwest Skillet</i>
Cucumbers	Skinny, shiny, long and green cylindrical veggie	Keep in the fridge for up to two weeks.	Chop up with tomatoes, feta and a light dressing
Eggplant	Purple oval shaped eggplants.	Store on your counter for 2-3 days or in your fridge for 5-7 days.	Roasting makes it a little sweeter.
Garlic	1 garlic, freshly Cured	Store on your countertop and use within a couple weeks.	Check out the recipe: <i>Southwest Skillet</i>
Onion	Red onion	Store in fridge.	Check out the recipe: <i>Southwest Skillet</i>
Peppers	Cayenne (HOT): a red, thin (spindly) long pepper, about 6" with thin walls Jalapeno (Spicy): dark green plump pepper Pimento (Sweet): red heart shaped small pepper Roaster (Sweet): large pointed pepper with thick walls	Store in your fridge.	Peppers are great raw, roasted, stuffed, or fried. Check out the recipe: <i>Peperonata or Pepper Jelly</i>
Radishes	Look for a bunch of red orb with green leaves in a bunch.	Store with the tops removed in a plastic bag with your scallions.	Slightly spicy raw, cook with some butter and salt, the flavor changes to creamy.
Salad Mix	Mixed bag of salad greens.	Place a paper towel in the plastic bag it comes in, place in the fridge for a week-10 days.	So many uses: try tossing some into a veggie wrap this week.
Sweet Corn	Duh.	Store in your fridge.	Check out the recipe: <i>Southwest Skillet</i>
Tomatoes	SUNGOLDS: little orange cherry tomatoes MIXED: A mix of Colored, Roma (smaller, oblong red fruit with more meat and less seeds) and Slicer (bigger red, rounder fruit with lots of juice/seeds)	Store on the counter for a few days, then refrigerate for up to a week.	Check out the recipe: <i>Southwest Skillet</i>
Watermelon	Small watermelon	Store in your fridge.	Eat Fresh!

Southwestern Skillet

1 large onion, halved and thickly sliced into wedges
 1 lb small/medium potatoes, halved and cut into 1/2" slices
 2 sweet peppers, diced into big chunks
 2 cloves garlic, minced
 1 jalapeno pepper, deseeded
 3-4 medium roma tomatoes, chopped
 1 c. fresh corn
 1 can black beans, drained
 1 tsp. Coriander seed
 1 tsp. Cumin seed
 1 Tbsp. Driftless Sunflower Oil
 ¼ c. fresh cilantro, chopped
 ¼ c. shredded cheddar or jack cheese
 Salt and Pepper - to taste

Saute spices, potatoes and onions in oil in a large skillet for a few minutes. Add peppers, garlic, jalapeno, tomato & corn. After another few minutes add black beans, salt and pepper. Continue, stirring on medium high heat until potatoes are tender. Add another couple chopped tomatoes if it starts to burn. Top with cilantro and cheese. Serve.

Peperonata

¼ c. Driftless Sunflower Oil or Extra Virgin Olive Oil
 ½ c. red onion, thinly sliced
 2 roaster peppers, thinly sliced
 2 Roma tomatoes, thinly sliced
 1 Tbsp Balsamic Vinegar or Red Wine Vinegar
 Heat oil in heavy large skillet and add peppers, tomatoes and onions. Saute until very tender, about 30 minutes. Mix in vinegar. Season to taste with salt and pepper.

**Peperonata* is an Italian side dish to serve over pasta, chicken or as a spread for crusty bread. Think of it like “pepper pesto”*