



# DRIFTLESS ORGANICS CSA NEWSLETTER

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**November:** It's Thanksgiving next week! My family is still trying to come up with our family traditions and recipes. Every year it seems I am trying new recipes, searching for those "Wow" dishes. So what are some of your favorite dishes for Thanksgiving? Do you try new recipes every year or have some tried-and-true recipes that will cause an uprising if they are not present? Things are rolling right along here in Southwest Wisconsin. We are gearing down, some seasonal friends have left. Now we are washing and packing our bountiful harvest. Hope you all can enjoy the upcoming holiday festivities and enjoy a "slower" pace. Happy Eating!  
~Rachael

## Did you know? Celeriac

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 Celeriac Remoulade (*recipe on the backside!*) 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 to 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 Kale Tops?

Open up your CSA box and you will find: 2 unwieldy and bright green kale "tops". These are the top of the kale plants that we harvested last week before the damaging teen temps we had. This kale is so hardy and delicious! First thing you'll want to do when preparing (or even storing) is to strip the leaves from the remaining stem. Then, when you go to cook it, strip (or cut) the leafy part of the leaves' stems. Do this with a knife or by grabbing the stem with one hand and stripping the leaves off with the other. Now you're ready to:

- 1) Chop roughly, toss in a wee bit of oil and some spices and bake in the oven until crispy.
- 2) Add at the last minute to a vegetable soup. Simmer until soft but still chewy.
- 3) Wilt gently on a hot cast iron skillet that you just used to fry eggs and bacon. Add a bit of water, cover with a sauce pan and let steam for a

minute or so. Serve with your breakfast.

- 4) Grill it! (yep - it's delicious).
- 5) Add tons to vitamins and nutrients to a smoothie (and turn it bright green).
- 6) A great addition to a veggie or bean burger.
- 7) Try on a pizza: After destemming it, roll like a cigar and cut long stringy pieces. Massage with some salt in a bowl. Sprinkle on your pizza with other toppings and then add your cheese (letting the kale peak out). Bake and enjoy!

WHAT'S IN THE BOX
Beets: Red
Brussel Sprouts
Cabbage: Sweetheart
Carrots
Celeriac
Garlic
Kale: tops
Leeks
Onion: Red and Yellow
Parsnips
Potatoes: Blue, Desiree & Russets
Radishes: Beauty Heart & Purple Daikon
Rutabaga
Shallots
Sweet Potatoes
Turnips: Purple Top
Winter Squash

Crop	What does it look like?	Storage?	How do I use it?
Beets: Red	Dark burgundy dusty outside and vibrant burgundy flesh (about 2 #s)	Keep in your fridge in plastic for up to a week.	Roasted, boiled or raw (grated) on salads.
Brussel Sprouts	A plastic bag of these bright green mini-cabbage looking things	Keep them in their plastic bag and use up in a couple of weeks.	Try roasted or boiled. Sauces or plain.
Cabbage: Sweetheart	Look for the pointy "conehead" shaped green cabbage.	Store in your fridge, in plastic.	Use for cabbage cups, coleslaw, or anywhere you want a sweet crunch.
Carrots	Beautiful bag of carrots	Keep them in their plastic bag and use up in a couple of weeks.	Raw, roasted, creamed, made into soups or pies
Celeriac	Knobby misshapen ivory colored roots	Keep in your fridge in a bag for up to 3 weeks	Cube and cook with potatoes and mash it up for a new spin on mashed potatoes!
Garlic	2-3 heads of garlic.	Store on your countertop and use within a couple weeks.	Pair with onions and butter and you can't go wrong!
Kale: Green Tops	The tops of our Green Curly Kale plants: looks like a mini palm tree	Place in a plastic bag and try to use it up in 7-10 days	Use any time you would use kale!
Leeks	Looks like a GIANT scallion	Store in the fridge for up to a week.	Treat like an onion.
Onions: Red & Yellow	Red: red, dark and bulbous Yellow: yellow, light and bulbous	Store on the counter.	Great base for MOST recipes.
Parsnips	Looks like white roots that look like an albino carrot	Store in a plastic bag in the fridge for up to a month.	Roasted brings out the sugars to caramelizing
Potatoes: Blue, Desiree & Russet	Blue: dark blue/purple color, knobby Desiree: pink outside, yellow flesh Russet: tan outside, white flesh	Set in a cool dark place.	So many ways - boiled, mashed, hashbrowns, au gratins, scalloped, baked. In soups, stews or as fries!
Radishes: Beauty Heart & Purple Daikon	Beauty Heart: Greenish white globes with traces of pink near the root Purple Daikon: Purple oval shaped radish with purple radial flesh	Store in the fridge for up to 2 weeks	Roasted, pickled, grated or sliced. Try them sauteed with butter, salt and pepper. Scrumptious!
Rutabaga	Roundish beige roots with some purple color near the stem	Store in a plastic bag with your parsnips and/or carrots	Roasted with other root veggies
Shallots	Slender, smaller looking onions.	In a dark, dry place at room temperature	Has a nutty, garlicky flavor to them - subtle. Use like onions.
Sweet Potato	Misshapen, reddish/pink tubers in your box.	Store in a cool, dark place (not in your fridge!) These are cured!	Sweet Potato Pie, Sweet Potato Fries, etc..
Turnips, Purple Top	White roots with purple tops, there will be about 1 lb of them	Store in a plastic bag in the fridge.	Great for stocks, soups, stews or check out recipes included for more ideas.
Winter Squash: Butternut & Carnival	Butternut: long tan squashes with a big butt Carnival: colorful looking "acorn" squash	Store on your counter	Make into soup or use it to fill your homemade raviolis.

## Buttermilk Mashed Potatoes & Rutabaga

3 (lg) - 4 (medium) potatoes, peeled or unpeeled, cut into ½" pieces

1 medium Rutabaga, peeled, cut into ½" pieces

6 Tbsp Butter, cut into pieces

1 c. Buttermilk

6 Tbsp. Water or Broth

½ tsp. Baking Soda

Salt & Pepper, to taste

In a dutch oven or VERY heavy bottomed pan, bring potatoes, rutabagas, 2 Tbsp butter, ¾ c. of buttermilk, water, baking soda and about ½ tsp salt to a boil. Cover and reduce heat to low. Simmer, stirring occasionally, until vegetables are almost tender (about 20 min). Remove lid and cook over medium heat until liquid has nearly evaporated (about 3 min). Remove from heat and mash with remaining butter until smooth. Fold in remaining buttermilk and season with more salt and pepper, to taste. Serve Immediately.

## Turkish Carrot Dip

¼ c. Driftless Sunflower Oil (or EVOO)  
3-4 Medium-Large carrots, shredded  
⅓ c. pine nuts OR finely chopped walnuts  
¾ tsp. Fine sea salt  
1-2 garlic cloves, minced  
2 c. plain GREEK Yogurt  
Veggies for dipping  
Heat the oil in a large skillet over medium-high heat until hot. Add the carrots and cook for 5 minutes. Add the nuts and salt. Reduce heat to medium and continue cooking, stirring occasionally for 5 minutes, or until carrots are completely soft and beginning to brown.  
Add garlic and cook, stirring until fragrant. Cool slightly. In a medium bowl, stir the warm carrot mixture into the yogurt. Drizzle with additional oil before serving.

## Chocolate Beet Brownies

1 c. All-Purpose Flour  
¼ c. Cocoa Powder  
¼ tsp. Salt  
225 g. Chopped semi-sweet chocolate  
½ c. Driftless Sunflower Oil (sub: Canola Oil)  
3 eggs  
1 c. sugar  
2 tsp. Vanilla  
2 c. Peeled and grated raw beets  
Preheat the oven to 325 degrees. Whisk the flour with cocoa powder and salt in a medium bowl. Melt the chocolate over low heat in a small heavy bottomed pot until melted. Stir constantly to make sure it doesn't burn. Stir the sunflower oil into the melted chocolate until smooth. Whisk eggs with sugar and vanilla in a large bowl. Whisk the chocolate mixture to the egg/sugar mix. Now fold in the flour mixture and the 2 c. of grated beets until just combined. Scape into an oiled 8x8" metal baking dish. Bake at 325F until a toothpick inserted comes out cleanly, about 45-50 minutes. Cool on a rack before cutting into squares.

## Grazer Pizza

1 bunch of kale tops, deribbed and sliced into thin strips  
1-2 Beauty Heart radishes, thinly sliced  
½ onion, thinly sliced  
1-2 cloves of garlic, thinly sliced  
¼-½ sweet potato, sliced thinly with a peeler (aka: shaved)  
4 slices bacon, cut into ½" pieces (optional)  
Mozzarella, ricotta and parmesan cheese - any mix of these you enjoy at the quantities you enjoy  
Crust:  
1 c. warm water (to activate the yeast)  
1 tsp sugar  
2 ½ tsp active yeast  
2 tbsp olive oil  
1 tsp. Salt

1 tsp Garlic Powder (optional)  
2-2 ½ c. bread flour (dependant on environmental conditions)  
Start your crust - mix warm water, sugar and yeast together and let proof for about 5-10 minutes. When it's nice and frothy, add the salt, garlic powder (if using) and oil. Mix a little. Now add the flour, start with 2 cups and work from there. Just enough for it to come together without sticking too much. Now get your hands dirty! Start needing it together until it forms a nice soft dough, adding flour as needed. Now let it rest for about 15 minutes. Once rested, roll it out on the counter first to the size of the pan you are using. I like to sprinkle cornmeal on my pan to help the dough get it's crust. Now, shift gears...over medium heat, toss in onions and radishes, cook for a few minutes and then throw in the kale. At the very end of your cooking, throw in the garlic. Take all this yummy goodness and use it as the topping to your pizza. Now take the shavings of sweet potato. Sprinkle it all over. Next, cheese it up - mozzarella, ricotta and some parmesan. Bake at 450 for about 15 min. Keep an eye on it at the end - don't want to burn this yummy meal!

## Honey Roasted Turnip the Beet

2 medium turnips, sliced into wedges  
2 medium beets, sliced into wedges  
3 Tbsp EVOO  
¼ c. Honey  
Thyme  
Salt  
Pepper  
Preheat oven to 350. Line a baking sheet with parchment paper. In a medium bowl, toss turnips and beets with EVOO and honey. Scatter the vegetables on the prepared pan and sprinkle with some thyme. Season with salt and pepper. Bake at 350 for 35-40 minutes, stirring occasionally, until turnips and beets are tender, brown and fragrant. Transfer the vegetables to a serving platter and serve hot. To re-heat, place back in the oven for 10 minutes.

## Brussels Sprouts with Parsnips

1 # Brussels Sprouts  
3 medium Parsnips, peeled and thinly sliced crosswise  
3 Tbsp Driftless Sunflower Oil  
1 tsp. Coarse salt  
Freshly ground pepper  
1/2 c. pecan halves  
Preheat oven to 450 degrees. Toss vegetables with sunflower oil, salt and pepper. Spread on a rimmed baking sheet. Roast until tender and gold, about 20 minutes. Toss pecans on sheet and roast another 10 min. Toss mixture and serve.

## Curried Daikon

2 Tbsp Driftless Organics Sunflower Oil (sub: peanut oil)  
2 cloves garlic, minced  
½ medium yellow onion, roughly chopped  
2 medium daikon radish, cut into ½" pieces  
1 tsp. Curry Powder  
½ tsp. Ground Coriander  
½ tsp. Ground Cumin  
½ tsp. Ground Turmeric  
¼ tsp. Red Chili Powder (like Cayenne)  
Salt, to taste  
Heat oil in a 12" skillet over medium-high heat. Add garlic and onion, cook until golden (about 5-7 min). Stir in daikon and the spices. Reduce heat to medium-low, cook, covered and stirring occasionally until tender (about 20 min). Salt to taste.

## Cheesy Potato Squash Soup

1 butternut squash, deseeded and chop into small cubes  
2 medium potatoes, chop into small cubes  
1 medium turnips, chop into small cubes  
½ medium yellow onion, chop into small cubes  
2 Tbsp butter  
2 garlic cloves  
2 ½ c. Stock (Vegetable or Chicken)  
Salt and Pepper, to taste  
¼ tsp. Paprika  
1 bay leaf  
2 Tbsp heavy cream  
½ c. sharp cheddar cheese  
Sour Cream for garnish  
Heat and melt the butter in a medium pot over medium heat. Add onion, squash, potatoes and turnip to the pot. Add paprika, salt and pepper and saute for 5-10 min. Stir occasionally. Add garlic at the end. Now add just enough stock to barely cover the veggies. Cook until veggies are tender, about 10-15 min. Take off heat, puree using either an immersion blender. Add heavy cream and cheese. Turn heat on low. Stir until all mixed. When cheese is melted, soup is done. Serve with sour cream.

## Carrots with Raisins & Dates

5 medium carrots, sliced diagonally into ¼" thick ovals  
1 medium onion, cut into ¼" thick half rings  
4 Tbsp. Unsalted Butter  
¼ c. Raisins  
¼ c. Pitted Dates, cut into ¼" thick slivers  
½ tsp. salt  
½ tsp. sugar  
Melt butter in a medium skillet over medium heat. Add carrots, onions, raisins & dates. Stir fry gently for 5 minutes. Add the salt and sugar. Stir fry for another 4-5 minutes, until carrots are just tender and onions are soft.

## Twice Baked Blue Potatoes

3 # blue potatoes, scrubbed  
2 cloves garlic, chopped  
Driftless Organics Sunflower Oil  
½ c. sour cream or greek-styled yogurt  
¼ c. whole milk  
¼ tsp. Cayenne Pepper  
3 Tbsp. Butter  
2 shallots, chopped (about 8 oz)  
Preheat oven to 400F. Pierce potatoes in several places with fork and wipe with oil to lightly coat the outside. Bake until tender (about 45-60 min). Cool the potatoes until you are able to handle them. Cut off a thin slice from both short ends of each potato and discard. Cut each potato crosswise in half. Stand each half on its small flat end. Using tsp, scoop out cooked potato pulp from each half, leaving ½" thick shell, foaming a potato cup. Place potato cups in a 9x13x2 baking dish. Place potato pulp in a medium bowl, add garlic, sour cream/yogurt, milk and cayenne. Using a potato masher or fork, mash until well blended and almost smooth. Season to taste with salt and pepper. Mound mashed potato mix into potato cups. Melt butter in a heavy skillet over medium heat. Add shallots and saute until tender and deep brown (about 12 min). Top potato cups with shallot/butter mix. Preheat oven to 350F. Bake potato cups until heated through (about 20 min). Top with fresh ground pepper and serve.

## Spicy Roasted Turnips, Rutabaga & Parsnips

¼ stick butter  
2 Tbsp Honey  
1.5 Tbsp Fresh Lemon Juice  
1 garlic clove, minced  
1 tsp. Chopped fresh thyme (or ½ tsp dried)  
½ tsp. ground ancho chilis  
½ tsp. Ground cumin  
⅛ tsp. Ground cinnamon  
Pinch of cayenne pepper  
2 large parsnips, cut into ½" chunks  
2 turnips, cut into 1" wedges  
1 rutabaga, trimmed, peeled and cut into ¾" wedges  
1.5 Tbsp Driftless Sunflower Oil  
Coarse Salt  
Preheat oven to 400F. Stir ½ Tbsp melted butter, honey, lemon juice, garlic, thymes, ground chiles, cumin, cinnamon and cayenne pepper in a small bowl to blend. Season to taste with salt. Let glass stand for at least 15-30 minutes to allow flavors to blend. Line large rimmed baking sheet with parchment paper. Spread vegetables evenly on pan, drizzle remaining 1.5 Tbsp of melted butter and oil over. Sprinkle with Salt & Pepper, toss to coat. Roast for 40-50 minutes until vegetables are tender and slightly browned. Pour glaze over vegetables, toss to coat evenly. Roast until glaze is absorbed and vegetables are browned, tossing occasionally (about 15 min longer).