

WEEK

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DEAR CSA MEMBER,

Another CSA season has come full circle. The weather has been colder than we can remember for so many years and we were glad to have the stores of root crops, garlic and winter squash safely under cover for your last CSA delivery. Our fields are frozen solid and the leaves that are left from crops in the field snap and break into icy pieces when touched. The Carnival Winter Squash will need a washing in your sink. The temperatures have been so low that our barrel washer froze and we were unable to finish washing the winter squash. The vegetables that we could wash were quickly moved into the cooler to keep warm. Everything turns this time of year. The cooler that we depended on all summer to keep the vegetables cold is now what we depend on to keep the vegetables warm. We give thanks. See you in the Spring.

Carrots
Carnival Winter Squash
Turnips

Garlic Potatoes
Beets
Sage

Celeriac
FRUIT
Mutsu Apples

Bosc Pears
Fuji Apples
Empire Apples

Chocolate Beet Cake //// Serves 6
From newsletter contributor Chris Lee, who found this in Bon Appetit.

- 6 tablespoons (3/4 stick) butter, divided
- 2 cups sliced shallots
- 3/4 cup whole milk
- 2 pounds large Yukon Gold potatoes, peeled, quartered

Melt 2 tablespoons butter in heavy medium skillet over medium heat. Add sliced shallots and cook until tender and brown, stirring often, about 20 minutes. Transfer shallots to small bowl. Add milk to skillet. Set aside. Meanwhile, place quartered potatoes in large saucepan. Add enough cold water to pan to cover potatoes by 1 1/2 inches. Bring to boil, reduce heat to medium, and simmer until potatoes are tender, about 15 minutes. Drain. Return potatoes to pan and stir over medium heat until dry, about 1 minute. Add remaining 4 tablespoons butter. Bring milk in skillet to simmer, scraping up any browned bits. Add hot milk to potatoes. Mash potatoes. Stir in caramelized shallots and season to taste with salt and pepper. Serve.

Cornbread Stuffing //// Serves 4 to 6
According to Chris, you can't have too many stuffing recipes! Here's one you may want to try this holiday season.

- 1 loaf of cornbread
- 1/2 cup (1 stick) butter
- 4 cups chopped onions
- 4 cups chopped apples
- 2 cups chopped celery with leaves
- 24 pitted prunes, diced (about 10 ounces)
- 12 dried apricot halves, diced (about 2 ounces)
- 1 tablespoon fennel seeds
- 2 teaspoons coarse kosher salt
- 1 teaspoon freshly ground black pepper

1 teaspoon dried sage
1 cup low-salt chicken broth
Cut bread lengthwise into 1-inch-wide slices. Place on baking sheet; cover with kitchen towel and let dry overnight. Cut bread slices into 1-inch cubes.
Preheat oven to 375°F. Butter 13x9x2-inch glass baking dish. Melt butter in heavy large skillet over medium heat. Add onions and sauté until translucent, about 10 minutes. Add apples and celery. sauté until celery begins to soften, about 10 minutes. Scrape contents of skillet into very large bowl. Add prunes, apricots, fennel seeds, salt, pepper, and thyme; toss. Add dried bread cubes and toss until evenly combined. Transfer stuffing to prepared dish. Pour broth evenly over. Bake stuffing uncovered until heated through and top begins to form crust, about 40 minutes.

Potato and Turnip Gratin //// Serves 12
Another (rich!) find from Chris Lee.

- 4 cups heavy whipping cream
- 2 cups low-salt chicken broth
- 6 large fresh thyme sprigs
- 4 large fresh sage sprigs
- 2 large fresh rosemary sprigs
- 2 large garlic cloves, pressed
- 1 Turkish bay leaf
- 1 tablespoon coarse kosher salt
- 1 teaspoon ground black pepper
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon cayenne pepper
- 3 1/2 pounds russet potatoes
- 2 pounds turnips

Position rack in top third of oven and preheat to 350°F. Bring first 11 ingredients to boil in large saucepan. Reduce heat and simmer until mixture is reduced to 3 3/4 cups, about 35 minutes. Strain cream mixture into large bowl. Peel potatoes; cut into 1/8-inch-thick rounds, adding immediately to cream mixture to prevent discoloration. Peel turnips; cut into 1/8-

inch-thick rounds. Add to potato mixture; stir to coat. Pour vegetable mixture into 15x10x2-inch glass baking dish and press to even layer. Cover dish with foil. Bake 1 hour. Uncover; sprinkle with cheese. Bake until top is golden brown, potatoes are tender, and most of cream mixture is absorbed, about 25 minutes longer

Cinnamon-Roasted Winter Squash // Serves 8
Member Patricia J. found this in the Weill Cornell Medical College's Food & Fitness Advisor. Although it originally called for pumpkin, any winter squash can be used in this recipe.

- 1 T vegetable oil, such as canola oil
- 3 Cups cubed flesh from fresh, small pumpkin or winter squash (about 3-3.5 lbs.)
- 1 t cinnamon
- 1/2 Cup raisins

Heat over to 350 degrees. Spread oil evenly over bottom of an oven-proof dish, such as a 2-quart casserole or 9 x 9 pan. In a separate bowl, toss together pumpkin, cinnamon and raisins. Bake for 30 minutes or until pumpkin is tender when pierced with a fork

Potato-Beet Croquettes // // // Serves 4
An old-world way to use these veggies from our share.

- 14 medium boiling potatoes (about 2 lbs)
- 3 T. finely minced onion
- 3 T. butter, melted
- 3/4 tsp. salt
- pinch cayenne pepper
- freshly ground black pepper
- 1 medium beet, peeled cut into 1/4-inch pieces (about 3/4 cup)
- 1 T. fresh chopped cilantro
- 1 tsp. lemon juice
- 1/4 tsp. salt
- 1/4 tsp. ground cumin
- 1/4 tsp. ground coriander
- big pinch cayenne pepper
- freshly ground black pepper

- 1 c. all purpose flour
- 2 large eggs
- 1 1/2 c. dried breadcrumbs
- 1/2 c. freshly grated Parmesan cheese
- 1 tsp. fresh thyme (1/2 tsp. dried)
- salt and pepper
- vegetable oil for frying

Put whole potatoes in pot, cover with water and boil until tender when pierced with a fork, 15 to 20 minutes. Use slotted spoon to transfer potatoes to large bowl. Reserve potato cooking liquid in pot. Mash potatoes with masher or back of fork. Add onion, butter, salt, cayenne, black pepper and stir until well combined. With hands, form 10 patties about 4 inches in diameter. Return potato water to rapid boil. Drop in beets, boil until tender, about 5 minutes. Drain. In

large bowl, combine beets, cilantro, lemon juice, salt, cumin, coriander, cayenne and black pepper. Put 1 T of beet stuffing in center of each of patties. Fold potato mixture over stuffing to form rough half circle, then flatten gently to form neat patty about 2 1/2 inches in diameter. Line plane with several layers of paper towel. Put flour in shallow pan. Lightly beat eggs in second shallow bowl. Combine bread crumbs, cheese and spices in third shallow bowl/pan. Drop one patty 1 in flour; roll to coat. Shake off excess flour. Dip into egg, allowing excess to drip off, then place in bread crumbs, turning to coat well. Set aside on plate; continue the same process with remaining patties. Pour oil into large skillet to 1/4-inch depth; heat over medium high heat until hot but not smoking. To test whether oil is ready, drop a pinch of flour in; if it sizzles, it's ready. Working in batches, add patties to hot oil and dry until golden brown, about 5 minutes. Flip and dry until other side is golden brown, 5 minutes more. Drain on paper towels. Serve with sour cream or yogurt.

CSA NEWS, VIEWS & Q'S

•LOOKING FORWARD Says Deb: "Look for information on how to sign up for next year, coming soon." "

• FLOWER POWER What's in the bouquet this week? Bernadette says: "Something to take you from one season to the next....and a twist on a classic!

I love it!! *THE SPRUCE CONE & RYE SHEAF**

...*SPRUCE CONES*...

...*PALE GREEN RYE*...

...*GREEN OATS*...

...*WRAPPED IN A CHOCOLATE BROWN RIBBON*...

We truly hope you enjoyed the flowers, grains, herbs and ornamentals from our farm!

Thank you so much for your support

•MORE THANKS Thanks to our newsletter contributors, Chris Lee and Patricia Janof, as well as anyone else who e-mailed me suggestions!

Carrot-Sweet Potato Soup // // // // // Serves 6

- 2 1/2 c. chopped raw unsalted cashews
- 3 T. butter
- 1 1/2 c. chopped leeks or onion
- 2 T. finely chopped or grated fresh ginger
- 1/2 tsp. ground cumin
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground fennel seeds
- 1/4 tsp. ground allspice
- 1/4 tsp. ground nutmeg
- 2 lbs carrots, cut in 1/2-inch chunks
- 1/2 lb. sweet potatoes, peeled and diced (about 1 large)
- 4 c. vegetable or chicken stock, plus more to thin soup
- 2 T. fresh squeezed orange juice
- salt and pepper
- yogurt or sour cream, for garnish
- chopped chives, for garnish

Toast cashews in dry heavy cast iron skillet over high heat until they start to brown in spots and become fragrant. Do not over-toast; they burn quickly once toasted. Immediately transfer to a dish to cool. Melt butter in soup pot over medium high heat. Add leeks/onion and cook, stirring frequently, for 8 minutes. Add spices and cook, stirring, for 1 minute more. Add carrots, sweet potatoes and stock; stir to combine. Partially cover pot; reduce heat to medium and bring to a simmer. Cook until carrots and potatoes are tender, 15 to 20 minutes. Transfer mixture to blender (work in batches) Add toasted cashews and process to smooth puree. If mixture seems too thick, thin with Additionally stock or water. Transfer soup back to pot. Add orange juice and season to taste. Gently heat soup over medium heat, stirring frequently, until hot. Ladle into individual servings and top with yogurt/sour cream and/or chives.