



## Vegetables for the week of December 2-6, 2013

Spinach  
Napa Cabbage  
Cilantro Microgreens  
Beets  
Hakurei Turnips

Celeriac  
German Porcelain Garlic  
LaRatte Fingerling Potatoes  
Red Onions

Hope you enjoyed your holidays. We're keeping things warm and tucked in, hoping that the spinach pulls right through the forecasted 16 to 20 below zero over the next few days. I'm sure it will; spinach is an incredibly hardy plant! These will be the coldest readings in several years around our farm, only 5 below the last few years, both coming the first week of December!

We added a few cilantro microgreens this week, they are pretty and very flavorful, and you only need a little to add flavor to your dishes.

Another recipe from *Vegetable Literacy* by Deborah Madison

### Celery Root and Hash Brown Cake

1 pound German Butterball Potatoes  
1 celery root, 12 ounces plus  
4 T Sunflower seed oil and/or butter  
2 Large Shallots, finely diced

Sea salt and freshly ground pepper  
A few pinches celery seed  
½ c grated Gruyere Cheese  
Finely chopped celery leaves, garnish.

Scrub the potatoes, and peel if desired. Coarsely grate them and then peel and grate the celery root. Heat the oil in a 12 inch cast iron or non stick pan over medium heat. Add shallots and cook for about 1 minute. Add the potatoes and celery root and season with ¾ t salt, some pepper, and the celery seeds. Stir to coat the vegetables with the oil, then let the mixture sit undisturbed for 5 minutes or so. Fold the browned and crisp outside into the center, then pat the mixture down again. Continue in this fashion, allowing the vegetables to brown and crisp before folding them together, until all are cooked and nicely browned, about 20 minutes. Now, pat the mixture into the pan one more time, forming a nice even cake, and cook a few minutes longer so that it develops a golden crust. Scatter the cheese over the surface and leave to melt into the cake. (Continued... next page)



## Vegetables for the week of December 2-6, 2013

Spinach  
Napa Cabbage  
Cilantro Microgreens  
Beets  
Hakurei Turnips

Celeriac  
German Porcelain Garlic  
LaRatte Fingerling Potatoes  
Red Onions

Season with pepper and add the celery leaves. Cut the cake into wedges and serve.  
Stay warm, Jacy.

Please carefully break down and return your box to your pick up site or the farm!  
We will reuse them.

Enjoy your produce! Matt, Jacy, Zachary, and Ania, and Chris, Katie, and Amanda.