



### Vegetables for the week of December 12th

- Mixed Fingerling Potatoes
- Orange Carrots
- Watermelon Radish
- Hakurei Turnip
- Red Shallot
- Fordhook Giant Chard
- Brassica Microgreens
- Passat Green Cabbage

**PLEASE RETURN YOUR CSA BOXES! WE NEED THEM!**

Greetings,

The holidays are fast approaching, and you're receiving your 10th box for this winter's CSA. You've probably noticed some patterns: squash, cabbage, potatoes, cabbage, carrots, squash, squash... These are the times that remind us how lucky we are to have so many weeks of summer abundance! However, we are also lucky to have so many varieties of each storage crop, as well as a nice selection of greenhouse greens. Hopefully this array, along with our suggested recipes, keeps you happily eating your veggies. Keep checking our blog and Facebook page for new ideas!

If you are not able to use up your goods each week, refer back to our [October 12th blog post](#) for some detailed info on how best to store each of our winter crops. Keeping your produce in the proper environment will help increase storage life. Our big beautiful **Passat cabbages** store especially well, so don't fear the incoming pounds! If you have a couple hours to spare and a few large mason jars (or crock), dive into a fermentation project (recipe below). Your **fingerling potatoes** are a mix of Purple Peruvian, Austrian Crescent, and Rose Finn Apple. These make delightful (and colorful) roasters; you can roast the smaller potatoes whole and cut the larger ones to expose the beautiful insides. Try roasting with whole garlic cloves, quartered shallots, olive oil and herbs.

You might have some **winter squash** piling up... Although some of us never tire of eating roasted squash, some might crave a different method of consumption. You can use most of our squash varieties as a pumpkin substitute. Try making your favorite pumpkin bread with sunshine, buttercup, or red kuri squash. You can also roast the squash, and then freeze the pulp for later use. Once roasted, remove the pulp from the rind, mash or puree the pulp in a food processor and then strain through cheesecloth if it seems too watery. Now you have the perfect base to spice up for pie or bread.

#### PAN-SEARED FISH & RADISH (TURNIP) SALAD WITH SLOW-FRIED POTATOES

From *North Wild Kitchen*.

Serves 4.

##### Dressing:

- 2 Tb sherry vinegar
- 2Tb reserved olive oil from pan
- 1 shallot, finely chopped
- 1 Tb chopped walnuts
- Pinch of chopped thyme
- Salt & pepper

VISIT US AT THE  
**HOLIDAY WINTER FARMERS'  
MARKET!**

SATURDAY, DEC. 17TH.  
9AM-NOON  
EMERSON BALLROOM

~  
STOCK UP ON LOCAL GIFTS,  
FOOD, AND GOOD CHEER!

### Ingredients:

- 500g fingerling potatoes (mandelpoteter), halved lengthwise
- 4 garlic cloves, with skins on
- 2 tsp black peppercorns
- 1 tsp salt
- 1 ½ cup of olive oil
- 2 garlic cloves, minced
- 1 shallot, finely chopped
- Couple sprigs of fresh thyme
- 4-6 filets of white fish
- Sea salt
- 12 radishes, halved (and/or hakurei turnips)
- Mixed salad greens (sub GVB chard, chopped)
- Handful of dill, roughly chopped

1. Pour the olive oil in a 10-inch frying pan and add the garlic cloves with skins (extra nutrients), black peppercorns, and salt and combine. Place the potatoes in the oil, cut side down, and bring to a simmer. Cook over medium-low heat for about 25 minutes. Turn the potatoes and cook for another 10 minutes or so until they are tender enough to easily put a sharp knife through, but not falling apart. Remove the potatoes from the pan, and place on a plate with a paper towel to catch any excess oil.
2. Add the minced garlic and shallot to the pan. Cook, turning occasionally, until softened, 3-5 minutes. Add the thyme sprigs and cook for 30 seconds. Place the fish filets in the pan and season the tops with sea salt. Cook for 3-4 min. without moving the filets, then gently turn them, season again with salt and cook for another 3-4 min. or until

the filets flake easily and are opaque in the middle. Transfer to a dish.

3. Add the halved radishes to the pan, cut side down. Sauté for 3-5 minutes, until they are slightly browned on the bottom.
4. While the radishes (turnips) are sautéing, whisk together the vinegar, oil from the pan, chopped shallot, walnuts and thyme in a small bowl. Season with salt and a little pepper to taste.
5. Distribute the potatoes & radishes (turnips) among 4 plates. Add mixed salad leaves in the gaps and top with a filet. Spoon the dressing over each filet, top with chopped dill and serve immediately (garnish with microgreens!).

### HOMEMADE SAUERKRAUT

From *Nourished Kitchen*

~prep time: 20 mins, total time: 20 mins, makes: 1 gallon

### Ingredients

- 2 medium cabbage heads (about 4 to 5 total pounds, cored and finely shredded)
- 2 tablespoons sea salt

### Instructions

- 1 Toss cabbage and salt together in a large mixing bowl and begin to squeeze the cabbage and salt together with your hands, kneading it thoroughly to break up the cellular structure of the shredded cabbage.
- 2 When the cabbage has become limp and releases its juice, transfer it to a sauerkraut crock or vegetable fermenter. Pack the salted cabbage into the crock or fermenter as tightly as you can, eliminating air bubbles. A kraut pounder is particularly helpful in packing the cabbage tight within the crock.
- 3 Continue packing the cabbage into the container until the cabbage is completely submerged by liquid. Cover loosely and allow it to sit at room temperature, undisturbed, for at least 1 month and up to 6 months, testing the sauerkraut every few days until it is done to your liking. Transfer to the refrigerator or other cold storage where it should keep for at least 6 months and up to 1 year.

We hope the produce brings warmth to your kitchen. Happy Holiday cooking!

~Kristina

**Enjoy your produce!**

~Matt, Jacy, Zachary, Ania, and CREW

Questions/comments? Email [matt@gallatinvalleybotanical.com](mailto:matt@gallatinvalleybotanical.com)