



Vegetables for the Week of January 2nd

- Mixed Fingerling Potatoes (Tri-Colored)
- Cha Cha Squash
- Black Spanish Radish
- Parsnips
- Spinach OR Baby Kale
- Lettuce Mix
- Microgreens (Brassica Blend)
- Red Onion

NEXT WEEK IS YOUR LAST WINTER CSA BOX FOR THIS SEASON!

We hope you've enjoyed this season's produce. Please return your boxes.

Greetings!

There seems to be a recurring theme this winter: COLD, COLD, COLD. It's a real Montana winter, and those long, sunny days working in the field are feeling far far away. Despite the frigid start, we hope 2017 is a healthy and promising year, and if you made any New Year's resolutions—good luck! As we give you your 13th Winter CSA box, you will probably find some familiar-looking produce. My resolution, or at least the goal for this week's newsletter, is to inspire you to get creative in the kitchen, and make some familiar items into interesting and unfamiliar dishes.

We've included a variety of greens to get your year off to a healthy start. Last week's more forgiving temperatures allowed us to harvest around 25 lbs of spinach—this was not enough for all of CSA, but we'll take what we can get! Fortunately, the baby lacinato kale was looking great and ready to be harvested, so you'll find either spinach OR baby kale in your box.

And now for some food-venturing...

FINGERLING POTATOES (PURPLE PERUVIAN, AUSTRIAN CRESCENT, ROSE FINN APPLE):

These tender potatoes are delicious roasted, steamed, boiled, fried, or really any 'ol way.

- **Breakfast hash browns-** Grate 1.5 lbs unpeeled fingerlings and rinse under cold water; drain in colander. Salt generously and let rest 5 min. Using cheesecloth or paper towels, wrap grated potatoes and squeeze out excess water. Transfer to bowl, mix in 1/4 C. flour, 1 diced onion, 1 egg, and salt and pepper to taste. Heat 1/4in. high-heat oil in a skillet; once hot, cover skillet surface with potatoes and cook for about 5min. before flipping to cook for another 5min. Each side should brown evenly.
- **Steamed Fingerlings with Garlic Aioli-** Steam fingerlings in a covered saucepan with a steamer basket (keep smaller potatoes whole; cut larger ones into cross-sections). For aioli, mince and mash 2 garlic cloves into paste. Whisk together 1 egg yolk, 2tsp. lemon juice, and 1/2 tsp Dijon mustard. Combine 1/4 cup olive oil and 3 T veg. oil. Add oil a few drops at a time to egg mixture, whisking steadily. Mixture will emulsify and can be used for dipping or drizzled on top.

CHA CHA SQUASH: *This is a mid-sized Kabocha squash that has a dry, flaky consistency.*

- **Roasted Kabocha Squash Soup (from *Dishing Up the Dirt*)-** Halve, remove seeds, drizzle with olive oil, salt, and pepper and roast on a parchment paper-lined pan at 425 for 45-55 min. Meanwhile, heat 1 T olive oil in skillet, add 1 large finely chopped onion and cook until soft. Add 4 gloves minced garlic and cook until soft. Scoop out flesh of cooked squash and put in blender, add the onion/garlic, 2 tsp maple syrup, 1/8 tsp. nutmeg, pepper to taste, and 3-4 cups vegetable stock (add this slowly, while pureeing, to reach desired thickness). Puree soup until smooth. Adjust seasoning if needed. Put soup back in skilled and heat before serving. Top with sage or roasted pumpkin seeds!

BLACK SPANISH RADISHES: *Use raw in salads or on tacos for extra crisp, pickle them, or roast them!*

- **Black Radish Chips-** Slice radishes thinly (or use a mandoline). Toss with olive olive, salt, and pepper. Bake for 20 min at 400 degrees. Chips should be very crispy. Sprinkle with more salt if needed.
- **Spicy Quick Pickled Radishes (from *Cookie + Kate*):** Slice radishes thinly, pack into pint-sized mason jar, and top with 1 tsp chili flakes and 1/2 tsp mustard seeds (1/2 tsp. whole peppercorns optional). For brine, combine 3/4 C. apple cider vinegar, 3/4 C. water, 3 T honey or maple syrup, and 2 tsp salt in a saucepan. Bring to a boil, stirring, then pour over radishes. Let cool; eat immediately or refrigerate.

PARSNIPS: *These parsnips are fairly small; peel them and cut into cross-sections-they'll be perfect for roasting!*

- Try adding **roasted parsnips to a burrito**. Peel, cut into 1/4in. pieces, toss in olive oil and salt, roast at 450 for 15-20 min, and then sprinkle with cumin and cayenne before adding to your burrito filling.
- You can partially **substitute parsnips for carrots** in carrot cake or muffins. Just peel and grate! Since parsnips are not as sweet as carrots, you could add a bit of honey to sweeten things up.

SPINACH/BABY LACINATO KALE: *Make salads, braises, add them to an omelette, burrito, stir fry or curry! Baby kale can be substituted for spinach in most recipes. Greens, greens everywhere...*

- **Soft-boiled Egg with Smoked Chèvre, Caramelized Onion, and Wilted Greens-** Peel onion, halve, and slice into 1/4in. slices. Heat a small amount canola oil in skillet, toss onion, and cook, stirring, over med. heat until wilted. Add some salt and cook over very low heat until soft and caramelized. Boil egg for 7 1/2 minutes, rinse under cold water and peel. Wilt spinach or baby kale in a small amount of olive oil and salt. Spread (Amaltheia) smoked chèvre on sourdough toast, top with egg, onions, greens, salt and pepper, and hot sauce if desired!

MICROGREENS: *You can't go wrong with the GVB Brassica Blend. With a tiny bit of spice, and lots of flavor, these nutritious tiny greens go well in or on anything: salads, pasta, pizza, eggs, polenta, enchiladas...*

- Next time you fire up the grill for **burger night**, try topping with caramelized onions, melted camembert cheese, and microgreens.
- If you're topping a hot dish with micro greens, add to dish immediately before serving to avoid wilting.

As we start to think about ending our Winter CSA for this season, we'd like to extend an enormous THANK YOU to all of you for supporting GVB. It has been a pleasure sharing our produce each week, and we hope it's been a healthy addition to your pantry and winter diet.

Until next week,

~Kristina

Enjoy your GVB produce!
~Matt, Jacy, Zachary, Ania, and CREW
Questions/comments? Email
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