



The Garden Herald

Greenmoore Gardens CSA

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Share #27: November 25th & 26th

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| Potatoes | Kohlrabi |
| Onions | Celeriac |
| Turnips | Savoy Cabbage |

News from the Fields

The spring seems to be just around the corner despite the fact that winter hasn't quite come! There are so many projects, plans, and ideas going on around the farm, that it seems impossible that they will be done in time for the coming of the next growing season. There are greenhouses and high tunnels to put up, many things to build, fix, and adjust, terracing and water diversion projects to do, and all kinds of plans and improvements to make. This may be the busiest November in Greenmoore Gardens history! --Sunil

Veggie Notes

Potatoes - These potatoes are from local farms in the area, supplied by Tuscarora Organic Growers' Cooperative (TOG).

Onions - We're out of our own onions, so have brought some from other local growers through TOG.

Turnips - Try shredding them into your salad.

Kohlrabi - Another one of the giant storage kohlrabi for you .

Celeriac - Celery root is a very wintery vegetable. Just cut off the rooty outsides, and you've got a nutritious root that you can roast, steam, boil, mash, or stew. It's starchy so lends itself well to many hearty soups and stews while imparting a fresh celery flavor.

Savoy Cabbage - Okay, we know they're very big. But you can keep them for a long time. If you cut half of it, wrap the other half in plastic and store in the fridge. When you want to use it, just pull off the outer wilted leaves, and cut off any dry bits, and the rest should be good to eat!

Herb Shares - Sage, Thyme, winter savory, rosemary

Celeriac and Kohlrabi Rösti

- 1 small celeriac
- ½ kohlrabi
- 3 ½ tbsp chickpea flour
- Small bunch of parsley
- 1 egg
- 2 tbsp cold water
- ¼ to 1 tsp salt (optional)
- 1 tsp cracked black peppercorns
- Olive Oil

1. Shred the celeriac and kohlrabi into coarse pieces and place in a large bowl.
2. Slice the parsley leaves and stems into thin slices and add to the celeriac and kohlrabi.
3. Add one beaten egg, chick pea flour, water, and seasoning and mix well.
4. Heat 1 ½ tablespoons of olive oil in a non-stick pan over medium heat. A cast iron pan works great, but any non-stick pan will do.
5. Drop 2 -3 tablespoons of the mixture into the hot oil and fry for 2 to 3 minutes on each side or until golden brown and tender.
6. Remove from pan and place on paper towels to absorb excess oil.

Creamy Turnip-Potato Purée

- 2 pounds turnips, peeled and cut into 2-inch pieces
 - 1 pound Russet potatoes, peeled and cut into 2-inch pieces
 - 2 garlic cloves, crushed
 - 2 teaspoons salt
 - ½ teaspoon freshly ground black pepper
 - ¼ cup light sour cream
 - ¼ cup chopped fresh chives
 - 3 tablespoons prepared horseradish, drained
 - 2 teaspoons sugar
1. Place turnips, potatoes, and garlic in a 5-quart pot. Cover with cold water to 2 inches above the vegetables; bring to a boil. Add salt; simmer, uncovered, until tender (about 15 minutes).
 2. Drain the vegetables in a colander; return to pot. Cook over medium heat to remove excess water, stirring well (about 5 minutes). Stir in the remaining ingredients; mash with a potato masher until smooth. Transfer mixture to a serving dish.

Potato, Turnip, and Spinach Baeckeoffe

- 1 tablespoon butter
 - 1 pound sliced mushroom caps
 - 1 teaspoon minced garlic
 - 1 cup white wine
 - 2 tablespoons chopped fresh flat-leaf parsley
 - 1 large thyme sprig
 - ¼ teaspoon freshly ground black pepper, divided
 - 2 tablespoons ½-less-fat cream cheese
 - Cooking spray
 - 4 cups vertically sliced onion (about 2 medium onions)
 - 1 (8-ounce) potato, peeled and cut into (¼-inch-thick) slices
 - 2 cups packed baby spinach leaves
 - ½ teaspoon salt, divided
 - 1 (6-ounce) turnip, peeled and cut into (⅛-inch-thick) slices
 - 1 ½ teaspoons chopped fresh tarragon
 - ¼ cup heavy whipping cream
 - ½ cup (2 ounces) shredded Gruyère cheese
1. Preheat oven to 350°.
 2. Melt butter in a large nonstick skillet over medium-high heat. Add mushrooms to pan, and sauté 2 minutes or until lightly browned. Stir in garlic; sauté 30 seconds. Add wine; cook 2 minutes. Add parsley, thyme, and ¼ teaspoon pepper. Cover, reduce heat, and simmer 10 minutes. Uncover and cook 6 minutes or until liquid almost evaporates. Remove from heat; discard thyme. Add cream cheese, stirring until cheese melts. Remove mushroom mixture from pan. Wipe pan clean with paper towels.
 3. Heat pan over medium-high heat. Coat pan with cooking spray. Add onion; sauté for 5 minutes, stirring frequently. Reduce heat to medium; continue cooking for 15 minutes or until deep golden brown, stirring frequently. Set aside.
 4. Coat a 6-cup baking dish with cooking spray. Arrange potato slices in dish, and top with spinach. Sprinkle ¼ teaspoon salt and ¼ teaspoon black pepper evenly over spinach. Spoon the mushroom mixture over black pepper, and arrange turnip slices over mushroom mixture. Top with caramelized onions; sprinkle with remaining ¼ teaspoon salt, remaining ¼ teaspoon black pepper, and tarragon. Pour whipping cream over tarragon, and sprinkle evenly with Gruyère cheese. Cover and bake at 350° for 40 minutes. Uncover and bake an additional 20 minutes or until vegetables are tender and cheese begins to brown.