

GROUNDWORK ORGANICS



November 4, 2020

In your box

Salad mix
Carrots
Rainbow carrots
Sunchokes
Watercress
Celery
Shallots
Vates kale
Robins Koginut squash
Fuyu persimmon

Well here we are friends, the last box of the season. Thank you all for your diligent efforts in the kitchen this year, we truly hope you've enjoyed this parade of produce. A few reminders, Holiday Market will be held outdoors on Saturdays in Eugene at 8th and Oak Street, 10am-2pm thru December 19. And the farm stand will also stay open later this year, Saturdays and Sundays 10am-4pm thru December 20. We are happy to honor your CSA discount thru the end of the year, so don't forget to mention it at checkout. Info on our 2021 season will be available in early January, brochures are sent by mail and will also be posted on our website.

Two quick crop notes, **Sunchokes**, also known as Jerusalem artichokes, can be thinly sliced and eaten raw in salads, or used like a potato in soups or stews (here's a hack - the skin can be rubbed off using a piece of crumpled up tin foil). **Fuyu persimmon** should be allowed to ripen up on your counter till relatively orange, but they will remain firm when ripe - cut them just like you would an apple. Pleasingly floral, crisp and sweet. Again, BIG thanks for your support this year, from all of us at the farm we wish you a warm, safe and restful winter.

Pickled Celery

from Smitten Kitchen by Deb Perelman

"Pickled celery is a grand thing to keep around; if you've been slipping minced pickles or celery into your egg salads, pickled celery is both at once. If you like celery in your tuna, this is better."

¼ cup white wine vinegar
¼ cup water
1 tablespoon kosher salt
1 ½ teaspoons sugar
2 stalks celery, thinly sliced on an angle

In a small bowl, whisk together the vinegar, water, salt and sugar. Add the celery and set the mixture aside for about an hour. If you don't have an hour, 30 minutes will still pickle them to deliciousness but they will only get better with age.

Shallot Dijon Vinaigrette

from Smitten Kitchen by Deb Perelman

2 tablespoons olive oil
2 teaspoons whole-grain mustard
1 teaspoon Dijon mustard
2 teaspoons white wine vinegar
1 small shallot, minced

Whisk ingredients together until smooth, adjust seasoning to taste.

This is a classic French dressing for more sturdy, composed salads, like a chilled leek vinaigrette or over fingerling potatoes with pickled celery and sieved hard-boiled egg.

Risotto di Porri / leek risotto

3 tablespoons good quality olive oil
3 leeks - whites and just a bit of greens, sliced thin
½ yellow onion, chopped fine
½ shallot, minced
¼ cup white wine
2 ½ cups Arborio rice for Risotto (*Fior di Riso is an excellent brand, available at the Kiva in Eugene*)
6 cups (+ or -) vegetable or chicken broth
2 tablespoons butter
½ cup grated parmesan cheese plus more to serve with salt and pepper to taste

Have your broth simmering over low on the stove. In a large heavy bottom pot, heat olive oil, then add leeks, onions and shallots and a big pinch of salt and cook 5 minutes until wilted and reduced a bit, but not browned. Add a bit more olive oil if the pan is dry, then add rice. Cook just a minute or two, then add white wine and cook a minute more, stirring frequently. Begin adding the hot broth, a few ladles at a time, or enough to just barely cover the rice. Cook over gentle heat, stirring often. When the rice absorbs the broth almost entirely, add more broth, always adding just enough to barely cover the rice. Continue adding broth until the rice is al dente and the risotto is creamy and quite moist. Turn off the heat, and add butter, and grated parmesan cheese. Serve in shallow soup bowls, with extra grated parmesan cheese on the side. Serves 4

30699 Maple Drive, Junction City OR 97448
www.groundworkorganics.com
groundworkorganics@gmail.com 541.998.0900