

# GROUNDWORK ORGANICS



October 6, 2021

## In your box

Romaine lettuce  
Spinach  
Rainbow carrots  
Modoc red potatoes  
Rainbow chard  
Yellow onions  
Baby leeks  
Fennel  
Robin's Koginut squash  
Jupiter grapes

I love that it's starting to truly feel like fall. And while I'm no big fan of Halloween, and the spooky buying grab we've managed to turn this season in to here in America, there is something very beautiful and soothing about the way light hits at the end of the day, the sudden display of color, and the sound of needed rain over head.

And with all that, pumpkins are ready to pick! We invite you and your family out to the patch anytime during farm stand hours this month, Thursday-Sunday 9am to 5pm (in lieu of our farm tour and harvest celebration as we get thru one more pandemic year). Just mention to our staff that you're CSA members. Our farm stand is at 91360 River Road, a few miles south of Junction City.

**Jupiter grapes** one last time before they're gone, and we substituted some nice little **Modoc red** potatoes in place of fingerlings which weren't looking so good. If we've been heavy on the potatoes, my apologies. Try a potato leek soup this week for something nice and light, or go crispy with some homefries, jojos or latkes. An even more decadent recipe below is especially fitting for this week's box. Thanks everyone!

## **Potato, Leek & Chard Gratin with Taleggio**

From Gjelina by Travis Lett

1 tbsp olive oil  
1 bunch chard, stemmed and deveined  
2 large or 3 small leeks, white and light green parts only, sliced ¼ inch thick  
Kosher salt  
Fresh ground pepper  
3 lb potatoes, unpeeled, sliced 1/8 inch thick (*recipe calls for Yukons, but a mix of red and yellow would work great*)  
1 ½ cups heavy cream  
3 tbsp fresh thyme leaves  
1 1/3 cups fresh grated parmesan cheese  
10 oz taleggio cheese cut into ½ inch chunks  
3 tbsp unsalted butter cut into chunks  
¼ cup fresh bread crumbs

Preheat oven to 375. Butter a 5qt baking dish, 2 inch deep. In a large cast iron frying pan over medium heat, warm the olive oil until hot but not smoking. Add the chard and cook until the leaves are pliable, about 5 minutes. Remove the chard from the pan and set aside to cool. Add the leeks to the hot pan and cook until softened, about 5 minutes. Let cool and season with salt and pepper. Roughly chop the cooled chard.

Arrange a third of the potato slices on the bottom of the prepared baking dish, overlapping them slightly. Pour in a third of the cream to cover the potatoes, and sprinkle with a third of the leeks, a third of the thyme, and a fourth of the parmesan. Season with salt and pepper. Dot with a fourth of the taleggio and a fourth of the butter, followed by a third of the chard. You will repeat the layers two more times. Don't forget to season each layer as you go; potatoes can handle a decent amount of salt so don't be shy.

Press down with your hands on the surface of every layer to make the ingredients lay flat. You want just enough cream so that the entire mass is well moistened and decadent, but not enough so the gratin is a soupy mess. Finish layering by topping the chard with the remaining cheeses and butter. Top with the bread crumbs.

Cover with aluminum foil and bake until the potatoes are tender when pierced with the tip of a knife, about 1 hour. Increase the oven temp to 425, remove the foil and bake until bubbling and browned, about 15 minutes longer. Remove from the oven and allow to rest for 15 minutes to set.

Serves 4 to 6 as a side dish.