

GROUNDWORK ORGANICS



October 7, 2020

In your box

Salad mix
Radishes
Carrots
Cherry tomatoes
Bunched leeks
Jaqueline Lee Potatoes
Collard Greens
Robin's Koginut squash
Bosc pears

A few small changes this week, we switched varieties on the winter squash to these **Robin's Koginut** which have deep orange flesh and are great keepers. From Row 7, one of our favorite new seed companies, they write "An arranged marriage between two of our favorite squash, this stately little pumpkin offers the best of both: sweetness, smooth texture, storability...to cook, cut in half horizontally, roast at 375 face down for 45 minutes, flip over, drizzle olive oil on flesh and continue roasting until soft."

We also swapped onions for some fresh dug yellow **potatoes**, thought they'd be a better match with your leeks and we are running low on yellow onions, sadly. Lovely baby greens for the **salad mix** this week, with more on the way for your final boxes. CSA wraps up November 4th.

One more mention in case you missed it last week, while the farm tour isn't able to happen this year, you're all invited to come to the farm stand anytime this month and u-pick pumpkins. We are open Thursday thru Sunday 9am-5pm at 91360 River Rd. Just let our staff know you are CSA members, and head out to the patch for two pumpkins per family. Anything else you might want to stock up on at the stand is 10% off with your CSA discount. We'll be open regular hours thru October, and then move to Saturdays and Sundays thru December 20th. Farmers market continues on outdoors in Eugene, Saturdays thru Dec. 20th as well, with no Fairgrounds Holiday market scheduled. Thanks everyone and stay safe! Sophie

Potato Leek Soup

One of my all-time favorite soups, this is basically my mom's recipe and always reliably delicious. Miss you mama. Trim the root end and leafy greens of 3 medium sized leeks. Wash well to remove any dirt from the layers. Slice into 1-inch coins. Peel and cube 4-5 medium potatoes and dice one small shallot or 1/2 an onion. Melt 3 tablespoons butter in a medium size pot, and sauté leeks and onions for 5-6 minutes. Season with salt, add potatoes and cook a minute more. Add 4-5 cups stock, till potatoes are covered but not by much. You can always add more liquid as needed.

Bring to a near boil, then turn down to low and simmer for 30 minutes to one hour. Using a potato masher, crush the potatoes until smooth. I've found it is important to really wait until the potatoes are cooked thru before you mash, the result is a creamier soup in the end.

Cook a few minutes more, turn heat off and add a few tablespoons half and half or cream, and plenty of salt and pepper to taste. Garnish with chopped chives or crème fraiche if you like.

Matthew's Collard Greens

1 bunch collard greens cut into thin ribbon with stems chopped finely
1 onion
1/4 pound smoked bacon diced (optional)
water or stock
vinegar
maple syrup
red pepper flakes

Sauté bacon in a little oil in a cast iron pan until it starts to crisp and fat is rendered. Add onion and cook for 5 minutes over medium heat until they take some color and soften. Add collard greens and sauté for another 5 minutes over medium heat. Next, add 2-3 tbsp of good cider or wine vinegar, 1/2 cup of water or stock, 2 tbsp maple syrup, a generous pinch of salt, and a good blast of chili flakes. Cover, and cook on low for 25-30 minutes.

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