

Crème de la Crop

What do I get?

Quantity represents ½ membership, Subject to change

Epicureans: Butternut Squash, 7 Carrots, 2 Potatoes, 2 Onions, Bag Of Green Slicing, Bag Of Green Paste, Green Cherry Tomatoes, Fennel & 7 chili peppers

You Choose 2 Of The Following (Leeks, Ripe Tomatoes, Jalapeno Peppers, Habanero Peppers, Mixed Sweet Peppers, Cabbage, Mini Orange Sweet Peppers, & Radishes)

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Turnip Mashed Potatoes

Recipe courtesy Paula Deen
Show: Cooking Episode: Country Cooking - Southern Sides

6 large red new potatoes, skin on
2 large turnips, peeled
1/2 cup cream, heated
8 tablespoons (1 stick) butter, melted
1/2 cup sour cream
Salt and pepper

Slice potatoes and turnips 1/4-inch thick. Cook in boiling water for 15 minutes or until fork-tender. Drain. Whip unpeeled cooked potatoes and turnips with electric mixer, mixing until moderately smooth (don't overbeat them; a few lumps are nice). Add hot cream, butter, and sour cream. Season with salt and pepper, to taste. Whip again until blended. Adjust thickness by adding more cream, if desired.

Tri Color Salad with Fennel

Recipe courtesy Rachael Ray
Show: Food Network Specials Episode: Rachael Ray's Holiday Entertaining in 60

2 bulbs endive, trimmed and sliced
2 hearts romaine, trimmed and chopped
2 radicchio, cored and sliced
1 large bulb fennel and a few fronds – fronds chopped, fennel cored and thinly sliced
1 navel orange
1 small shallot, finely chopped
3 tablespoons red wine vinegar, eyeball it
1/3 cup extra-virgin olive oil, eyeball it

Combine all the lettuces in a large salad bowl. Place fennel fronds in a small bowl. Zest the orange over the fronds and add the shallot. Add the vinegar to the shallots and let stand 10 minutes. Peel the orange and chop it. Add the sliced fennel and oranges to the salad. Whisk extra-virgin olive oil into dressing to combine. Dress salad, toss and season with salt and pepper, to taste.

Farm News:

- A second **heated greenhouse** that will be built as ecofriendly as possible
- getting grants for **windmills** and **solar panels**
- Putting up the **retail facility** (the building is already purchased), you will be able to purchase local natural and or organic cheeses, honey, meats, dairy and more...
- We are putting together a proposal for a **not for profit farm learning center**. Some of the plans include offering tours, back to the basics classes, structured age specific gardens where everyone can get their hands into the soil and experience nature first hand...
 - **Planting bamboo** for our own usage (primarily staking plants). Bamboo is one of the number one exported items from China. It is considered a grass that grows very fast that has tendrils and replants itself. About 25 years ago some of the bad farming practices on the farm had created these large wash outs. We will be filling them up with the wood mulch that we get from the city and topdressing them with the composted mulch (that is in the center of the mulch pile). This is where we are planting our bamboo. By doing this we will be turning implantable land valuable, preventing soil erosion, and turning it into a safe area that we always worry about driving machinery into.
- Planting **endangered fruit trees**, apples, pears, plums, peaches and cherries (100 trees per year); as well **endangered annual fruit and vegetable crops**. We will be planting the trees on the grounds that are very steep where it is practically impossible to produce row crops.
- We were informed by our Organic Certifying Agency that it would be very easy for us to **grow mushrooms**. They told us we could spread wood mulch around our fruit trees then release mushroom spores around them; nature will take over from there.

Please let us know if you have any questions about our programs and plans.

Fennel in Béchamel Sauce With Parmesan Cheese

Recipe from thepioneerwoman.com

Added by [deborahmele](#) on August 24, 2009

Prep Time 10 Minutes

Cook Time 30 Minutes

Difficulty Easy

Serves 6

6 whole Bulbs Fennel
½ cups Grated Parmesan Cheese
2 Tablespoons Butter To Finish Dish
4 Tablespoons Butter For Sauce
¼ cups All-purpose Flour For Sauce
2 cups Milk For Sauce
Salt & Pepper
1 dash(es) Nutmeg

Once it has completely melted and is bubbling, add the flour and mix well with a wooden spoon. Cook for a minute or two until the flour just begins to take on some color. Slowly start adding the milk, whisking continuously to prevent lumps from forming. Continue to simmer until the sauce begins to thicken, stirring often. Season with a pinch of salt, white pepper and nutmeg.

Wash the fennel. Strip away the outer layer of leaves if they're tough, then slice the bulbs into thin wedges about 1/2 inch thick. Use a sharp knife to cut out core pieces. Boil the sliced fennel for about 7 minutes in salted water, or until just tender when pierced with a fork. Drain.

Preheat your oven to 400 F (200 C). Butter an oven-proof casserole dish, and transfer fennel to the dish. Pour the béchamel sauce over the fennel, and then sprinkle with the grated cheese. Dot the top with the remaining butter and bake until bubbly and golden brown, about 20 minutes. Serve warm.

You can easily break down the above recipe to serve 2 instead of 6.

Vietnamese Sticky Chicken with Daikon and Carrot Pickle

Gourmet | March 2005

yield: Makes 4 servings

active time: 30 min

total time: 35 min

The chicken and pickled vegetables are meant to be wrapped up in lettuce leaves and eaten with your hands.

For chicken

2 garlic cloves, minced
3 tablespoons sugar
1 1/2 tablespoons Asian fish sauce
1 1/2 tablespoons vegetable oil
1 tablespoon fresh lime juice
1 1/2 teaspoons Sriracha or other Asian hot chile sauce
1 1/2 lb skinless boneless chicken breasts, cut crosswise into 1/4-inch-thick slices

For pickle

2 medium carrots, peeled
1/2 lb daikon radish, peeled
1/2 cup rice vinegar (not seasoned)
1/4 cup sugar
1 teaspoon salt

Special equipment: a Japanese Benriner* or other adjustable-blade slicer; a well-seasoned ridged grill pan

Accompaniments: at least 8 large red- or green-leaf lettuce leaves; about 8 fresh mint, basil, and/or cilantro sprigs; Sriracha or other Asian hot chile sauce

Marinate chicken:

Whisk together garlic, sugar, fish sauce, oil, lime juice, and hot sauce in a large bowl until sugar is dissolved. Add chicken and toss to coat, then marinate 15 minutes.

Make pickle while chicken marinates:

Cut carrots and radish into 1/8-inch-thick matchsticks (2 inches long) with slicer. Whisk together vinegar, sugar, and salt in a bowl until sugar is dissolved, then add vegetables and toss to combine. Let stand, tossing occasionally, until wilted, about 15 minutes.

Grill chicken:

Heat grill pan over moderately high heat until hot, then grill chicken in 4 batches, turning over once with tongs, until just cooked through, about 1 minute total per batch. Transfer chicken to a plate as grilled and keep warm, covered with foil. Serve with pickle and accompaniments.

*Available at Asian markets, cookware shops, and Uwajimaya (800-889-1928).

Daikon Fettuccine with Tomato-Basil Sauce

Recipe courtesy Masaharu Morimoto
Show: Emeril LiveEpisode: Asian Style With Morimoto

Directions

By now, you've probably figured out I am very fond of visual puns. Here ribbons of Daikon, the mild oversized white Japanese radish, pose as pasta. They are tossed with a quick tomato sauce spiked with a generous amount of fresh basil. The dish is light and is best served as a first course.

Ingredients

1 pound daikon
Salt
1 (14 1/2-ounce) can plum tomatoes
3 tablespoons extra-virgin olive oil
1 small onion, finely chopped
2 garlic cloves, minced
1 1/2 to 2 teaspoons sugar
1 tablespoon chopped fresh basil leaves
Freshly ground black pepper

With a swivel-blade vegetable peeler, remove the outer skin of the daikon. Discard the skin.

Continue to peel down the length of the vegetable, removing the daikon in long, narrow ribbons, which look like noodles. Soak the "fettuccine" in a bowl of cold salted water for 15 to 20 minutes.

Meanwhile, make the tomato-basil sauce: Drain the tomatoes, reserving half of the juice.

Squeeze the tomatoes through your fingers to mash them and combine with the juice; there will be about 2 cups.

In a heavy medium saucepan, heat the oil over medium-high heat. Add the onion and garlic and saute until softened but not browned, about 3 minutes. Add the tomatoes and their reserved juice, the sugar, and 1 teaspoon salt. Boil vigorously, stirring often, until the sauce is thick, 10 to 15 minutes. Stir in the basil and season with salt and pepper, to taste.

Drain the "noodles" and dry them on a kitchen towel. Add to the sauce and toss gently over medium heat, taking care not to break the "Daikon Fettuccine". Cook just until heated through, about 1 minute.

Divide among individual plates, teasing the fettuccine into mounds. Serve immediately.