



Gathering Together Farm
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CSA Newsletter—Week 19, October 12th, 2021

Breakfast, lunch and dinner...comfort style!

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Carrot, bulk

Carrot Mule Spirit Drink: Fresh squeeze two carrots to get ¼ cup of juice. Next muddle 1 spring rosemary and 2 slices of jalapeño pepper. Add in carrot juice, (optional 2oz of silver tequila), 1 1/2 tbsp of lime juice, and ice. Cover and shake. Strain into copper mug filled with crushed iced and top off with 1/3 cup ginger beer. You can garnish with lime and jalapeño slices. Adapted from: Better Home & Gardens, Veggie-full Edition, July 2016.

Cilantro

Kale, Red Russian

Leeks x 2

Onion

Pepper, Jalapeño

Potato, Red

Shallot

Squash, Green Kabocha

OSU Extension services suggest storing your winter squash between 50 and 55°F. Keep dry, allow for air circulation, and don't place next to ripening fruit.

Tomato, Roma

Turnip, Hakurei - bunch

All veggies have found their way into an included recipe!



GREENS 'N EGGS

Adapted From: Local Dirt:
Seasonal Recipes for Eating Close to Home
By: Andrea Bemis

Ingredients

- 1 tbsp cooking fat
- 2 medium-sized **leeks**, washed trimmed, and thinly sliced (white and pale green parts only)
- ½ cup diced ham, bacon, or sausage
- 2 cloves garlic, minced
- 1 tsp crushed red pepper flakes
- Salt and pepper
- 5 cups of **kale**, tough stems removed, roughly chopped
- 3 to 4 eggs

Directions

Preheat oven to 350°F. Heat cooking fat in cast iron pan over medium-high. Toss in leeks, stir cook for 2 -3 minutes, until translucent. Continue cooking over medium heat, for about 8 minutes, until leeks begin to brown and soften. Add meat, cook for an additional 5 minutes. Toss in remaining spices and cook for about 1 minute until aromatic. Next, wilt in kale to pan, in batches if necessary. Remove from heat, scootch veggie mix to make pockets for eggs. Crack eggs into pockets and place in oven for 5- 7 minutes until desired egg consistency is met.

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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Fall Tacos

Adapted From: Kitchen Gardener's Handbook
By: Jennifer R. Bartley

Ingredients

- Can of favorite beans
- 3 small **potatoes**
- 1 medium **onion**
- 3 **carrots**
- ½ **kabocha squash**
- Olive oil
- Salt and pepper
- 1 bunch chopped **cilantro**
- 1 chopped **jalapeno**
- 1 **shallot**
- 16 corn tortillas
- Grated cheese
- 1 **tomato**

Directions

Pre-heat oven to 400°F. Peel and dice: potatoes, onions, and carrots. De-seed and rough chop ½ of kabocha squash. Drizzle olive oil over the cut veggies and sprinkle with ½ tsp coarse salt, mix well.

Roast for 25-30 minutes, until everything is tender. Remove veggies to let cool and heat the beans on low.

After veggies have cooled slightly, peel the rind off the squash.

Combine the cooked vegetables with the beans. Add cilantro, jalapeño, and shallot. Stir to combine, and sprinkle with salt and pepper.

Prepare tortillas:

Heat the oven to 350°F and brush a cookie sheet with olive oil. Place 16 soft corn tortillas on cookie sheet and brush each with more olive oil. Heat for a few minutes until soft and hot, then flip over and heat a few more minutes.

Assemble tacos by placing a small amount of filling in each, sprinkle with cheese. Fold and place them side by side on casserole dish. Bake at 350°F for 30 minutes. Serve with fresh diced tomatoes.

Potato Leek Soup

Adapted From: The Mediterranean Dish
<https://www.themediterraneandish.com/vegan-potato-leek-soup-recipe>

Ingredients

- 6 garlic cloves
- 1 cup fresh **cilantro**
- Extra virgin olive oil
- 3 **leeks**, cleaned, and tough parts discarded
- 2 lbs **potatoes**, peeled, cut into ½ inch pieces
- 1 tsp ground cumin
- 1 tsp sweet paprika
- Salt and pepper
- 6 cups vegetable broth, low sodium
- 2 dried bay leaves
- Lemon wedge for garnish
- Large cooking pot

Directions

Create a paste from the garlic cloves and cilantro by mixing in food processor until finely ground.

In your large pot, heat 3 tbs of olive oil over medium-high heat, paying close attention to not let it smoke. Toss in garlic/cilantro paste, along with chopped leeks. Stir regularly until leeks are tender.

Next add in, potatoes, spices, and salt and pepper to your liking. Mix well to coat with garlic/cilantro paste and incorporate with leeks.

Add in vegetable broth and bay leaves. Turn up heat to bring to full boil. After 5 minutes, reduce to medium-low heat. Simmer for 15 minutes, covered. It will be done when potatoes are tender and fully cooked, may be sooner than 15 minutes.

Remove from heat, remove bay leaves, and using an immersion blender, blend mixture to your desired thickness. Leave chunks if you prefer. You can also transfer mix to a blender in batches.

After mix is blended, return to pot to reheat soup. Feel free to play with adding more seasonings.

When ready to serve, drizzle some more olive oil on the individual portion, garnish with lemon wedge and enjoy with a good crusty bread.