



### Box contents

#### **Extended share:**

1 lb. Brussels sprouts  
1 head cauliflower  
1 cabbage  
1 butternut squash  
1 lb. carrots  
2 leeks  
1 shallot  
1 head garlic  
3 banana peppers  
1 jalapeño  
1 cayenne pepper  
3 bell peppers  
1 bunch Hakurei turnips  
Tomato medley  
1 bunch parsley  
1 bunch collard greens

### Farm News

We officially had our first killing frost last week. But we did one last big pick of tomatoes and peppers so we still have some to enjoy for our last week of the extended CSA. We're planting and mulching garlic this week, which is the only crop we plant in the fall to harvest the next summer. We're also trying to fit in what food preservation we can as we wrap up for the season. We dried some hot peppers which we then pulsed in the food processor to make flakes – an excellent spicy addition to meals year-round. Soon we'll find a little time to blanch and freeze some kale and collard greens. It's pretty satisfying to pull out a bag of pre-chopped, farm-fresh greens in the middle of winter and add to soups and sautés. Next week we'll pack our storage share – the last farm delivery of the season. We still have some barn organization and field clean-up to do. With these chilly temps, we also need to do some chainsawing for the wood stove. We're looking forward to a little break this winter to relax and reflect on what has been an incredible year. Thanks for joining us for another season of CSA, and for sticking around for these extra two weeks. It means the world to us to have such a dedicated, supportive CSA community!

### Recipes & Storage Tips

#### **Crunchy Turnip, Apple, & Brussels Sprout Slaw**

3 T. lemon juice                      2 T. olive oil  
1 tsp. ginger, grated                Salt and pepper, to taste  
2 small turnips, cut into matchsticks  
1 medium sweet-tart apple, cut into matchsticks  
¼ lb. Brussels sprouts                1 tsp. poppy seeds  
Core sprouts with a paring knife. Whisk together lemon juice, olive oil, and ginger in a bowl. Season with salt and pepper. Add turnips, apple, Brussels sprout leaves, and poppy seeds. Toss to coat.

#### **Lemony Carrot & Cauliflower Soup**

2 T. olive oil (+ additional for serving)  
1 shallot, diced                      2 garlic cloves, diced  
1 lb. carrots, cut into ½-inch pieces  
1 T. coriander                      1 ½ tsp. salt                      3 T. white miso  
1 head cauliflower, trimmed and cut into florets  
½ tsp. lemon zest                      2 T. lemon juice  
Smoky chile powder or diced cayenne, for serving  
Coarse sea salt, for serving  
Cilantro leaves, for serving

Add olive oil to a large pot over med. heat. Stir in shallot; cook, stirring occasionally, until soft (7-10 min.). Add garlic; cook for another minute. Add carrots, coriander, salt, & 6 cups of water (or stock). Add miso and stir until it dissolves. Bring to a simmer and cook, uncovered, for 5 min. Stir in cauliflower, cover, and cook over med.-low heat for ~10 min. until tender. Remove from heat, and blend (with an immersion blender or transferring to a blender) until smooth. Before serving, stir in lemon zest and juice, drizzle with olive oil, and sprinkle with chile, salt, and cilantro.

**Tips:** *Brussels sprouts:* Store refrigerated in a plastic bag for a week. Cut off the tough bottom of the sprout stem and remove any damaged outer leaves. Boil or steam for 5-8 min., toss with olive oil, lemon juice, salt and pepper. Great additions to salads, soups and stews, and sautés. Try [with bacon, apples, and onions](#). *Turnips:* Salad turnips don't need to be peeled, but any damaged areas can be cut away. They are tender and can be eaten raw (cut into sticks and eat with a dip, or grate into a salad or slaw), boiled, steamed, or baked.