

BUSH PRAIRIE FARM NEWS 10/21/13

From the Farm

We are celebrating the end of our season and you, our subscribers. We have really enjoyed putting your boxes together each week and thank you for being a part of the Bush Prairie Farm community. Together, we have contributed to sustaining a local farm in our community --- delicious good-for-you food close to home. This week, we have added medium-size leeks to the box. We do want to know how the season went for you so look for a survey via email in a week or so. Please return empty boxes to the farm or for those who are on the delivery route, set your box out and we will pick it up next week.

What's in the Box?

Bok Choy/Mustard Greens	Sweet peppers	Tomatillos
Lettuce	Hot peppers	Fingerling Potatoes
Butternut Squash	Green onions	Leeks
Garlic	Dry onions	Kale
Parsley	Broccoli	Beets

Hot peppers this week – Dracula (medium); Chimeca (mild); Biggie Chili (mild); Cayenne (hot); Habenero (hot)

Butternut Squash – Excellent for soups. Easy to peel.

Winter squash can be stored for 2-6 months, depending on conditions. They like dry, 55 – 60 degrees and dark.

Creamy Potato-Leek Soup

Most ingredients are in your box this week. Lite subscribers—half the recipe.

2 Tbsp. butter

2Tbsp. olive oil

4 large leeks, trimmed, split lengthwise and chopped

2 garlic cloves, chopped

Salt and pepper

3 c. chicken broth or vegetable broth

½ cup white wine

2 lbs. potatoes, peeled and diced

1 cup light cream half and half, or whole milk

Melt the butter with the oil in a large heavy saucepan over medium low heat. Add the leeks and garlic, season with salt and pepper, cover, and cook over low heat, stirring occasionally until the leeks are very tender but not browned—15 to 20 minutes. Add the broth, wine, and potatoes, and simmer until the potatoes are tender, about 30 minutes. Let cool briefly. Ladle about half the soup into a blender and puree until smooth. Return the puree to the pot. Add the cream. Taste and adjust the seasoning, then reheat until hot enough to serve. *Taken from Recipes from the Root Cellar by Andrea Chesman.*

Please return any extra boxes you have.

Thanks you and have a wonderful late fall & winter!