

## BUSH PRAIRIE FARM NEWS 10/15/15

### From the Farm

Enjoy the box this week---one more to go. Please watch the tomatoes—we are putting them in even if they have a spot or two. This season is always interesting—what will hold on to the very last box. We still have lettuce and greens and this week, we are introducing leeks. We had not used leeks before starting the Bush Prairie Farm. They are such a delicious, delicate change from the dry onions----with butter of course.

**Featured squash this week: Thelma Saunders Acorn. Cut in half. Scoop the seeds out. Bake cut side down at 350 degrees for 45-60 minutes until tender. Turn over. Put a scoop of butter and a little brown sugar and cinnamon and eat.**

### What's in the Box

Australian Fingerlings	Sweet peppers	Tomatillos
Tomatoes	Hot peppers	Red Bok Choy
Parsley	Carrots	Romaine Lettuce
Red Onion	Acorn squash	Taste of cauliflower
Yellow Dry Onion	Green onions	Leeks
Elephant garlic (regular only)		

### Hot Peppers

Georgia Flame (wrinkled, red mild)  
Inferno yellow banana (mild yellow)  
Chimeca (jalapeno type)  
Thai (thin red – hot!)  
Hungarian carrot (orange-hot!)

### Creamy Potato-Leek Soup

2 Tbsp. butter  
2 Tbsp. olive oil  
4 large leeks, trimmed, split lengthwise, and chopped  
2 garlic cloves, chopped  
Salt and freshly ground black pepper  
3 cups chicken broth  
½ cup white wine  
2 pounds potatoes, peeled and diced  
1 cup light cream, half-and-half, or whole milk

Melt butter with 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; 15-20 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 preheat until hot enough to serve.

Adapted from Recipes from the Root Cellar by Andrea Chesman.