

BUSH PRAIRIE FARM NEWS 10/13/2016

From the Farm

One week to go! Let us know if you would like additional potatoes—we have some extra. The vegetables like greens, tomatoes, and peppers deteriorate more quickly at this time of the year, so refrigerate all and eat quickly. We harvested all of the winter squash this past weekend—many of the vines are still green, but the temperature is pretty cool for the squash to grow much more. And, our lovely endangered species (Mazama Pocket Gopher) are nibbling just a little. We have battened down the hatches for the predicted wind and rain. This week, we introduce butternut squash.

What's in the Box?

Lettuce	Broccoli	Carrots
Eggplant	Potatoes	Parsley
Bok Choy	Butternut Squash	Mixed Red/Yellow/White Onions
Sweet Peppers	Tomatoes	Tatsoi
Hot Peppers*	Cherry tomatoes	Salad Onions

*Hot Peppers (in brown paper bag)

Garden salsa-smooth long green (mild)
Maxibel red bell (mild)
Yellow inferno banana (hot)
Sweet heat (mild)
Chezno (hot)
Jalapeno (hot)

Butternut Squash Coconut Curried Winter Squash Soup

1 medium butternut squash, halved and seeded
2 Tbsp. vegetable oil
4 garlic cloves, minced
1 jalapeno pepper, seeded and finely minced
1-inch piece fresh ginger, peeled and minced
1 Tbsp curry powder
1-1/2 c. chicken broth
1-14 oz. can coconut milk
Juice of 1 lime
Salt & pepper
¼ c. chopped fresh cilantro

Preheat oven to 400 degrees. Place squash skin-side up in a baking dish. Add 1 inch of water to the pan. Bake for about 1 hour, until the squash is completely tender when pierced with a fork. Let cool slightly. Simmer the garlic, jalapeno, ginger, and curry in a small skillet with oil just until the spices are fragrant and the garlic just begins to color, about 5 minutes. Remove from heat. Scoop the flesh from the squash skin. Combine half the squash in a blender with half the spices and half the broth. Puree until smooth. Transfer to a saucepan. Repeat with the remaining squash, broth, and spices. Add the coconut milk and lime juice to the soup. Taste and adjust the seasoning, adding salt, pepper, and lime juice as needed. Reheat over medium heat, stirring frequently. Stir in the cilantro and serve hot.

From Recipes from the Root Cellar by Andrea Chesman