

BUSH PRAIRIE FARM NEWS 09/24/18

From the Farm

How much longer does the CSA go? We get a lot of comments from friends and subscribers---with the official entrance of fall, there is some thought that the veggies are done. But, we have three weeks left after this one! Vegetables like tomatoes and cucumbers need to be eaten sooner rather than later. We are increasing the amount of dry onions and winter squash in the box. This week, we introduce sunshine squash—cook the same as acorn. There will be more winter squash and onions available beyond what we are putting in the box, so let us know if you would like an extra helping. And, we still have apples for picking.

What's in the Box?

Salad Onions	Cherry tomatoes	Zucchini	Asian Greens
Lettuce	Main Tomatoes	Cucumbers	Yellow Finn Potatoes
Bok Choi	Hot Peppers	Tatsoi	Broccoli
Garlic	Dry Onions	Sweet Green Pepper	Beets
Parsley	Sunshine Winter Squash		Thelma Saunders Acorn Squash

Dry Onions

Yankee (yellow)
Red Wing (red)
Ailsa Craig (Yellow) – largest one in your box
Candy (White)
Tallon (white)

Hot Peppers

Biggie chili – big green cone – mild
Hungarian hot – smooth red fat cone – hot
Mad hatter – mild
Aji Rico – rough red cone – mild to medium
Crackle - mild
Lemon drop – yellow cone – hot
Jalapeno – mild to medium
Chenzo- hot
Long Thick Cayenne - hot

About Dry Onions

Onions can be sweet or pungent, with each offering its own flavor profile. However, certain onion varieties are more suitable for specific uses than others. Sweet onions are great raw in salads and for making quick pickles, while hotter brown- and white-skinned onions are best for soups and stews, and for baking or roasting whole or in wedges. Red onions cook to an unappetizing grayish brown, so use them only in salads or quick-cook dishes that allow them to maintain their glorious color.

Bacon, Onion, and Mushroom Pizza

11 oz. can refrigerated French bread dough
2 teaspoons yellow cornmeal
1 tablespoon olive oil, divided
2 cups vertically sliced onion (about 2 small)
(8-ounce) package presliced cremini mushrooms
3/4 cup (3 ounces) shredded white cheddar cheese
6 bacon slices, cooked and coarsely crumbled
¼ c. flat leafed parsley, chopped

Find lengthwise seam in dough. Beginning at seam, gently unroll dough into a rectangle on a lightly floured surface. Stretch dough into a 12-inch circle on a lightly floured surface; transfer to a round pizza pan or large baking sheet sprinkled with cornmeal.

Preheat oven to 425°.

Heat a large nonstick skillet over medium-high heat. Add olive oil to pan; swirl to coat. Add onion; sauté 8 minutes, stirring occasionally. Place chopped onion in a bowl. Add cremini mushrooms to pan; sauté 8 minutes or until liquid almost evaporates. Add mushrooms to onion mixture; toss.

Spread onion mixture evenly over prepared dough, leaving a 1/4-inch border. Sprinkle evenly with white cheddar cheese and bacon. Bake at 425° for 15 minutes or until crust is lightly browned. Sprinkle with parsley. Cut into 12 wedges.

From Cooking Light. <https://www.myrecipes.com/recipe/bacon-onion-mushroom-pizza>

Please return your box at the next pick-up. Thank you!