

# Great Basin Basket CSA

Fall, Week 5

November 3rd, 2011



Hello Everyone! Well October is done, winter is coming and the fields are now at rest. I do hope you are all enjoying our beautiful fall weather. It has been so wonderful watching families coming out to the farm to visit during the past four weekends. To hear the little children and their exclamations over the pumpkins, the cow train ride and the animals. It is so encouraging to see so many families spending time together and we so appreciate everyone that chose to spend their family time visiting the farm.

I would like you to know that we do have produce left in the stand. We have a lot of winter squash: spaghetti, butternut, delicata, pumpkins. The stand is officially closed but we will be available Monday through Thursday mornings. Please give us a call, leave a message if we don't answer, and we will call you back. You can still order squash and onions to be delivered with your CSA basket until November 22<sup>nd</sup>, which is the last day of CSA delivery. Thank you for supporting CSA.

## For Lattin Farms information:

(775) 867-3750 - local

(866) 638-6293 – toll free

[www.lattinfarms.com](http://www.lattinfarms.com)

[lattinfarms.wordpress.com](http://lattinfarms.wordpress.com)

[www.facebook.com/pages/lattinfarms](http://www.facebook.com/pages/lattinfarms)

## What's in your basket this week:

Organic Lumina Pumpkin	Onions
Organic Purple Basil	Organic Garlic
Purple Viking Potatoes	Swiss Chard
Organic Lettuce	Organic Bell Peppers
Organic Turnips	
Organic Speckled Hound Winter Squash	

## Purple Viking Potatoes

The purple potatoes have a purple and red swirled skin with white flesh so if they look like they are two colors they are supposed to be!

Unique taste and smooth texture make this variety a favorite for many. Slightly sweet flavor gets sweeter with longer storage. Snow white flesh is perfect for mashing, but is also excellent for any preparation.

**Speckled Hound Winter Squash** This truly unusual winter squash is a boxy-shaped beauty with light to medium orange skin offset with green/blue green streaking and splotches. As tasty as it is interesting, the yellow-orange flesh is thick and dense with a concentrated sweet, nutty flavor.

**Purple basil** The flavor comes from the oils that the basil plant produces. Basil will produce more essential oils if it gets more heat and sunlight. Purple Basil has a great flavor and is usually added to Italian dishes and tomato-based dishes.

## Grilled Tomatillo and Purple Basil Salsa

Light a grill or preheat a grill pan. Grill the tomatillos and corn over a moderately hot fire or moderate heat until lightly charred all over, about 4 minutes per side. Grill the onion slices until lightly charred, about 3 minutes per side. Remove the charred skins from the tomatillos and quarter them. Slice the corn kernels off the cob. Cut the onion into 1/4-inch dice.

In a skillet, fry bacon until crisp. Drain on paper towels and coarsely chop. In a bowl, combine the garlic with the chipotle, then stir in the tomatillos, corn, onion and bacon. Fold in the purple basil, season with salt and pepper.

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## Speckled Hound Squash Coconut Soup

1 speckled hound squash, peeled and chopped into ½-inch pieces

1 large onion, chopped

3 garlic cloves, minced

2 teaspoons fresh ginger, grated

1 teaspoon turmeric

1 teaspoon curry powder

1 tablespoon + 2 to 2¾ cups vegetable broth

2 tablespoons fresh cilantro, grated

salt and pepper to taste

1) Heat 1 tablespoon of broth in a medium soup pot.

Sauté onion in broth over medium heat for about 5 minutes, stirring frequently, until translucent.

2) Add garlic and ginger, and continue to sauté for another minute. Add turmeric and curry powder, and mix well. Add squash and broth, and mix. Bring to a boil on high heat. Once it comes to a boil, reduce heat to medium-low and simmer uncovered until squash is tender, about 10 minutes.

3) Place in blender and blend with coconut milk. Blend until smooth, about 1 minute. Thin with a little broth if needed. Season to taste with salt and white pepper. Reheat and add cilantro.

## Easy Stuffed Peppers

2-3 tablespoon of oil

1 1/2 lbs of lean ground meat

1 onion chopped fine

2 or 3 cloves of garlic minced

2 large tomatoes diced into cubes

1 8 ounce can of drained mushrooms (or you can use fresh about 5-8 ounces cut up)

salt and pepper to your taste

1/2 cup Italian flat leaf parsley chopped finely

3-4 leaves of basil chopped finely

1/2 cup of grated cheese

2 eggs

1 cup cooked rice

4 bell peppers: green, red, or yellow

Wash and dry peppers. Cut the peppers in half, remove inside seeds and stem and set aside. In a large pan add the olive oil on medium heat and sauté the onions and garlic. Add the meat and cook until the meat is no longer pink-break up the chopped meat with a spatula when cooking. Drain the excess fat from the pan. Add the parsley, basil, mushrooms and the tomatoes to the pan and cook until the water has evaporated. Set pan aside to cool to room temperature. Add the cooled rice to the pan and stir it into the room temperature meat mixture thoroughly. Add the eggs and cheese. Mix all the ingredients thoroughly. Set the oven to 350-375 degrees. Get a cookie sheet pan. Grease a pan with cooking spray or rub with a little oil. Spoon the mixture to each halved pepper and place it on the sheet pan. Place in the heated oven. Cook for 30-40 min. Serve as a main dish or side. Top with tomato sauce cheese and fresh basil if desired.

## Purple Potato Gratin

2 slices bacon, chopped

1 leek, sliced

4 purple potatoes, thinly sliced

1.5 tablespoons all-purpose flour

1/4 cup milk

3 ounces crumbled goat cheese

1/2 cup grated Parmesan cheese

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until it starts to brown. Stir in leeks and cook until just tender. Toss potatoes with flour and stir into leek mixture, coating thoroughly. Pour in milk and stir in goat cheese. Cook until cheese is melted and mixture is bubbly. Pour into a 7x11 inch baking dish and sprinkle with Parmesan cheese. Bake in preheated oven for 45 minutes, or until top is golden brown and potatoes are tender.