

Great Basin Basket CSA

Fall, Week 8

November 22nd, 2011



Thanksgiving Day is this Thursday and of course Christmas will be right around the corner followed up by a brand new year. The holiday season is truly in full swing now and it is such a wonderful time of the year. For us, it is a time to slow down and let our bodies take a rest. At this time, we take inventory of the seed stock, do some pencil pushing, plan the crop and seed orders for the next year, and clean up around the farm.

This is the last delivery for the 2011 CSA baskets. I hope you have enjoyed the different types of produce and recipes that have been shared with you. I hope to see you all again next year. Please check the Great Basin Basket CSA website for next year's registration form and delivery schedule. It should be available by March, 2012. <http://www.greatbasinbasketcsa.com>.

What's in your basket this week:

Organic Spinach	Organic Russian Kale
Organic Garlic	Organic Shallots
Organic Butternut Squash	Organic Pie Pumpkin
Organic Chili Peppers	Potatoes
Organic Bell Peppers	Mushrooms
Organic Arugula	Organic Turnips

Gifts from Lattin Farms:

Organic Indian Corn	Organic Gourds
Sunflowers	

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Lattin Farm's produce stand will be closed for the winter season. If you have any questions please leave a message on the phone or send us an email.



Very Easy Butternut Soup Recipe (I love this recipe)

6 tablespoons chopped onion
4 tablespoons margarine
6 cups peeled and cubed butternut squash
3 cups water
4 cubes chicken bouillon
1/2 teaspoon dried marjoram
1/4 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper
2 (8 ounce) packages cream cheese

In a large saucepan, sauté onions in margarine until tender. Add squash, water, bouillon, marjoram, black pepper and cayenne pepper. Bring to boil; cook 20 minutes, or until squash is tender. Puree squash and cream cheese in a blender or food processor in batches until smooth. Return to saucepan, and heat through. Do not allow to boil.

Dawn's Kale Side Dish

1/2 cup cashews
3 tablespoons olive oil, divided
1 onion, minced or use the shallots
5 garlic cloves
1 bunch kale, stems removed
1 bunch fresh spinach, stems removed
Sea salt to taste
White pepper to taste

Preheat an oven to 350 degrees F. Combine the cashews and 1 tablespoon olive oil in a bowl; toss to coat the cashews in the oil. Spread onto a baking sheet. Toast the cashews in the preheated oven until golden brown and fragrant, shaking the baking sheet occasionally, 5 to 10 minutes. Watch carefully so they don't burn. Set aside.

Heat the 2 tablespoons olive oil in a skillet. Cook and stir the onion in the hot oil until the onion softens, about 5 minutes. Stir the garlic into the onion, and cook for 1 minute more before stirring the kale into the onion and garlic mixture.

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Place a cover on the skillet and cook, stirring occasionally, until the kale softens, about 7 minutes. Stir the spinach into the mixture, season with the sea salt and white pepper, and continue cooking until the spinach wilts, about 3 minutes. Toss the cashews with the mixture to serve.

Pennsylvlucky Pepper Stew

1 1/2 pounds lean ground beef
2 garlic cloves, crushed
1 sweet onion cut into 1/2-inch slices
1 green bell pepper, chopped
1 Anaheim Chile pepper, chopped
3 fresh red chili peppers, chopped
2 (10.5 ounce) cans condensed beef broth
1 (10.75 ounce) can condensed golden mushroom soup
1 (15 ounce) can tomato sauce
3 tablespoons Worcestershire sauce
1 (10 ounce) can white corn, drained
1 pinch ground cumin
1 pinch curry powder
1 1/2 cups water
1 tablespoon salt
2 tablespoons ground black pepper

Place the beef in a skillet over medium heat, and cook until evenly brown. Reserving juices in skillet, transfer cooked beef to a bowl, and mix in 1 clove crushed garlic. Stir remaining garlic, onion, green bell pepper, Anaheim Chile pepper and red chili peppers into the skillet. Cook until tender; drain grease.

Transfer vegetables to a large pot over medium heat, and mix in broth, soup, tomato sauce, and Worcestershire sauce. Bring to a boil. Reduce heat to low, and mix in corn. Season with cumin and curry. Pour in water, and mix in cooked beef. Season with salt and pepper, and continue cooking 15 to 20 minutes over low heat.

Baked Potatoes and Mushrooms

1 potato
1 tablespoon unsalted butter
1/4 cup chopped onions or shallots
1/2 cup chopped mushrooms
Salt to taste
2 tablespoons nonfat plain yogurt

Preheat oven to 450 degrees F. Pierce potato a few times with a fork. Place on a microwave safe plate, and cook 10 minutes in the microwave on high, until tender but not mushy. Transfer potato to a baking dish, and bake 15 minutes in the preheated oven.

Melt butter in a saucepan over medium heat. Mix in onion. Cook and stir until tender. Mix in mushrooms. Season with salt. Reduce heat to low, cover, and let sit 5 minutes, or until mushrooms are tender. Serve potato topped with the mushrooms and yogurt.

Stuffed Peppers adapted from Vincent's Cookbook

4 Peppers -- roasted
1 Small Bell Pepper -- diced
3 Tablespoons Olive Oil
1 Pound Mushrooms -- diced
Salt And Pepper -- to taste
Shallot Butter Sauce

Roast the peppers by putting under broiler, turning frequently until skin is blackened & blistered. Place peppers in plastic bowl, with lid. When they are cool enough to handle, peel off the blackened part. With a sharp knife, make a slit in each pepper and seed it. Stuffing: Sauté bell peppers in oil 5 minutes. Add mushrooms, salt and pepper, sauté 15 more minutes. Stuff into each pepper. Put in center of plate, pour shallot butter sauce over the top.

Potato-and-Turnip Cakes

1 pound potatoes (about 2 medium)
1/2 pound white turnips (about 1 large)
1/4 cup olive oil
1 teaspoon coarse salt
1/4 teaspoon ground pepper

Coarsely grate potatoes and turnips, all scrubbed and trimmed. Squeeze to remove as much moisture as possible; transfer vegetables to a medium bowl. Toss with coarse salt and ground pepper. Heat olive oil in a large skillet over medium heat. Form potato mixture into four tightly packed patties; place in skillet, flattening gently with a spatula to a 3/4-inch thickness. Cook patties, turning once, until browned and cooked through, about 10 minutes per side (reduce heat if patties start to brown too quickly, and add more oil to skillet if necessary). Transfer to paper towels; sprinkle with salt