



Tucson Community Supported Agriculture

Newsletter 759 ~ November 23, 2020 ~ Online at www.TucsonCSA.org

Fall 2020

Harvest lists are online.

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Find many more recipes on our website.

Annual Holiday Break 12/17 – 1/01

We'll be taking our annual two-week break over the holidays, from December 17, 2020 through January 1, 2021. There will be no CSA pickups the weeks of December 21st and December 28th.

You do not need to put your CSA subscription on hold during this period – it will be automatically suspended for the two weeks that we're on break. We wish you and yours all the best this season! Please be safe and healthy.

Holiday Pop-up Schedule

Nov 24-25: Laurel's Florals

December 1-2: Agave Pantry

December 8-9: TBA

December 15-16: The Wild Stamen

This Week's Pop-up: Farmer Laurel Goslin

Plant starts, wreaths, and preserves from our farmer!



Laurel Goslin of **Sleeping Frog Farms** and **Laurel's Florals** will host this week's holiday pop-up during both our Tuesday and Wednesday CSA pickups. Laurel will have a wide variety of hand-propagated plant starts to help you round out your winter garden, like *parsley*, *tatsoi*, *bok choy*, *pac choy*, *nasturtium*, *calendula*, *chard*, *broccoli*, *Napa cabbage*, *curly kale*, *dino kale*, *collards*, *sugar snap peas*, *cilantro*, *wheat grass*, *chamomile*, *arugula*, *endive*, *mizuna*, and *stock flower*.



Laurel will also have festive handmade wreaths and Sleeping Frog Farms preserves available for purchase. Stop by Laurel's table when you come to pick up your CSA share this week to support your farmer and make your garden more bountiful than ever!

Last Week to Pre-Order Agave Pantry Treats

Agave Pantry will host our holiday pop-up on December 1 & 2. If you would like to enjoy Shazieh Gorji's delightful sweet treats (below), please be sure to place your order in the CSA Shop this week. Shazieh will also have an assortment of handcrafted pottery, infused salts, hand-dyed indigo linens, and spice blends available the week of her pop-up.



Lavender Honey Caramels

Organic butter and organic lavender-infused heavy cream, local raw honey and a little organic cane sugar. The subtle notes and flavors will delight your senses. Caramels come wrapped individually in wax paper. These caramels have a wonderful shelf life if refrigerated, and will last for up to a month - if they last that long! They also make wonderful gifts. *Dozen \$14.95; Half dozen \$8.45 (including tax)*



Assorted Amaretti Cookies

Gluten free almond delights, these hand-crafted Amaretti cookies come with four of each flavor for a dozen total: Cardamom Rose, Orange Blossom and Lavender. The orange blossom Amaretti cookies utilize orange zest from Tucson's Urban Grove & Tucson CSA. For ultimate freshness, please keep your Amaretti cookies in an airtight container and they will last for at least a week. *One dozen \$16.30 (including tax)*

RECIPES

Mashed Potatoes with Dill and Chiles

Philippe Waterinkx, Tucson CSA

These aren't your grandma's mashed potatoes, but they are a spicy and delicious take on an old classic. The dill adds a freshness that nicely complements the spice of the chiles.

6 potatoes, or 3 potatoes and 3 sweet potatoes (no need to peel)
1 onion
4 cloves garlic
2-4 roasted chiles, peeled and seeded
1 bunch dill
salt and pepper
1/2 stick of butter

Boil or steam potatoes, sweet potatoes, onion and garlic until tender. Place in food processor with chiles, salt, pepper and butter. Blend until smooth

Mustard Greens Gratin

Sara Jones, Tucson CSA

This recipe is another easy favorite that can be made over and over with rewarding results. If you have a mushroom share, or buy a package of mushrooms from the CSA Shop, you could easily use them in this recipe. Mustard greens or other spicy greens will mellow with fat and cream, so this recipe is a good one if you find their taste too strong. You will probably need at least two bunches of mustard or other spicy greens for this recipe, but use whatever you have on hand and adjust the other ingredients accordingly.

1 bunch or 2 CSA-share bags of mustard or other spicy greens, washed and roughly chopped
1 cup sliced mushrooms
3 cloves garlic, minced
1 tablespoon butter
1 cup ricotta cheese
1/4 cup parmesan cheese
3 eggs
1 cup cracker crumbs
Salt and pepper to taste

Sauté mushrooms and garlic in butter, over medium heat, until mushrooms soften. Stir in greens and cook until wilted. Combine greens and mushrooms with ricotta cheese, eggs and salt and pepper.

Spread into a baking pan and cover with parmesan cheese and crackers.

Bake in a 375-degree oven for about 35 minutes, until cooked through.

Editor's Note: Spread into a greased baking pan for easier clean up.

Quince-Apple Preserves

Carolyn Niethammer

From the local blog, www.savorthesouthwest.blog

If you ordered quince from Mission Garden over the last few weeks, or have access to the lovely fruit otherwise, this recipe is a quick and delicious way to put them to use. Serve the preserves on buttered toast or, as the author suggests, in flaky empanadas.

2 quinces, unpeeled
2 green apples, unpeeled
1/4 cup lemon juice
1/2 cup water (be prepared to add more)
2 cups sugar

Cut washed fruit in quarters and remove cores. Grate apples into a bowl; grate quince into heavy-bottomed medium saucepan. Add water to grated quince and cook over low heat until soft, about 15 minutes. Add grated apple, lemon juice, sugar, and more water if necessary. Cook over medium heat, watching closely and adding more water as necessary, around another 15 minutes. The mixture is done when it turns pink. Makes about 1 pint.

Mixed Greens Pesto

Chef Stephanie Green

Pesto can be made with a variety of cheeses, nuts, and greens which make it a versatile sauce that can be much more accessible than the common basil-pine-nut-Parmesan combination. This recipe calls for walnuts and a variety of winter greens, but you could use any nuts, fresh herbs, and greens you have on hand in the same quantities.

1 cup toasted walnuts halves
1 cup coarsely chopped arugula leaves
1 cup coarsely chopped mizuna
1/2 cup coarsely chopped red ribbed dandelion greens
1/2 cup coarsely chopped red mustard greens
1/2 cup asiago cheese, shredded
6 cloves garlic
1/4 teaspoon salt
1/4 cup extra virgin olive oil

Spread walnuts on a cookie sheet and cook in a preheated 350-degree oven for 10 minutes. Let cool to room temperature.

Add walnuts, arugula, mizuna, dandelion, mustard greens, cheese, garlic and salt into a food processor. Pulse a few times and then add the olive oil.

Continue processing to a smooth consistency. Store in the fridge for up to a week.