



The Daisy News

Crazy Daisy CSA Farm

September 29, 2015

More squash and potatoes this week, great fall flavors, perfect for this week's recipe! We still have loads of slightly blemished tomatoes, so be sure to pick some up for making soup or pasta sauce this week. They are so tasty! I've been trying to make a small batch of something every week, just to put in the freezer for those cold winter nights when we're craving something fresh from the garden. :-)

The squash without stems are best cooked sooner and frozen if need be. The ones with intact stems will keep longer, so feel free to enjoy them for a while before cooking. The Carnival squash are particularly pretty on the table, but be sure to cook them eventually-they're too delicious to waste!

This Week's Basket May Contain:

Buttercup squash
Butternut squash
Spaghetti squash
Carnival squash
Acorn squash
Potatoes
Tomatoes
Cherry tomatoes

Carrots
Bok choy
Kale

In the Extra's Rack or by Request:

Tomatillos
Pumpkin
Beets
Collard greens
Hot peppers
Asian eggplant
Tons of slightly blemished tomatoes- they just keep coming!

Winter Vegetable Hash

Recipe By:r.j. lund

"I have made this dish for company, and every time they ask for the recipe! I hope everyone else likes it as much as we do!"

Ingredients

3 tablespoons olive oil
2 tablespoons butter
1 pound Yukon Gold potatoes, diced
1/2 pound fresh shiitake mushrooms, diced
1 red bell pepper, diced
1 small acorn squash, diced
1 shallot, finely chopped
2 teaspoons garlic powder
1 pinch salt
1 pinch ground black pepper
1 cup chopped kale
4 sprigs fresh sage

Directions

Place oil and butter in a large skillet over medium heat. Melt butter and mix in potatoes, mushrooms, pepper, squash, and shallot. Season with garlic powder, salt, and pepper. Cook 25 minutes, stirring occasionally, until potatoes are

tender.

Mix kale and sage into skillet. Continue cooking 5 minutes, until kale is wilted.
Serve and enjoy!

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