



## *PlumFresh* Harvest Subscription

Season 6, Week 22  
Saturday, October 30, 2021

Here we are at the last regular bag of the season! Wow! We have had the opportunity to feed you and your families for 22 weeks. For this we are grateful – and we hope that you have enjoyed the opportunity to eat your way through the seasons. We hope you have tried something new this year – and whether or not you liked it, it gave you the opportunity to step outside your comfort/knowledge zone. That's what eating locally and seasonally is all about!

Two important reminders: we hope you will be able to attend our ***PlumFresh Thank You*** event next Sunday afternoon here at the farm (**11/7 from 2-5**). This is a chance for you to come out to see where your food is grown and to have an opportunity to meet fellow PlumFresh members (you may even find someone that you know!). We'll be sending out a more detailed invitation this weekend!

The other reminder is that our **Thanksgiving bag** will be on Saturday, November 20. This is a special extra value bag that will have lots of great items for your holiday cooking. We'll be sending out more details next week. ALL PlumFresh members, regardless of your Every-Other-Week status can participate!

Here's what you'll find in this week's bag:

- Potatoes – *German Butterball*
- Snow Peas – *Oregon Sugar Pod II*
- Snacking Cucumbers -- *Picolino*
- Shishito Peppers
- Farmers Choice: *Mixed Tomato Slicers OR Radishes (French Breakfast and Sora)*
- Green Tomatoes – *Mixed Slicers*
- Salsa Kit: Orange Lunchbox Peppers (3), Jalapeños (2) and small bulb of Chesnok Red garlic
- Apples from Levering Orchard – *Granny Smith, Staymen-Winesap and/or York*

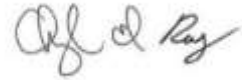
### Storage Tips

- Please make sure that you always wash all of your produce – while we wash many of our products (but not all) and we don't use chemical pesticides, there may be field dirt or other residue.
- Keep **Potatoes** in a cool, dark, place, such as a loosely closed paper bag in a cupboard. Do not store in plastic or in the refrigerator.
- **Shishito Peppers, Lunchbox Peppers, Jalapeños and Radishes** should be stored in a plastic bag in the refrigerator.
- **The Snacking cucumbers and Snow Peas** should be stored in a plastic bag in the crisper drawer.
- **Tomatoes (both green and ripe)** belong on the counter, stem end down.
- **Take the garlic** out of the Salsa Kit bag and store in a cool, dark place with good ventilation. Do not store in the refrigerator.

### Things to know + How do I use this stuff?

- The **Green Tomatoes** make a wonderful salsa. See the recipe below. When we had this on the menu last year, we got SO many positive comments about it! Definitely give it a try!

We hope you enjoy this week's adventure in fresh, Organic and local food!



## Recipes

### ROASTED GREEN TOMATO SALSA

Source: Sujatha Muralidhar in: <https://www.pepperbowl.com>

**Green tomatoes aren't something to feel sad about....turn them into a tasty salsa! We gave this a whirl last night, made some tweaks to the recipe and enjoyed a new salsa! Roasting gives the salsa extra depth.**

*Source note: Roasted green tomato salsa is the delicious replica of our favorite Mexican restaurant's dish. This luxurious savory sauce just stops you for a moment. This is tastier than any store-bought salsa verde.*

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| <ul style="list-style-type: none"><li>• 4 green large tomatoes or 8-10 small</li><li>• 1 onion or 2 large bunching onions</li><li>• 1 small sweet pepper (PF add)</li><li>• 1 jalapeño (could add 2 for more heat)</li><li>• 4 cloves garlic</li></ul> | <ul style="list-style-type: none"><li>• 2 T lime juice or to taste</li><li>• 1 T apple cider vinegar (PF add)</li><li>• 4 tbsp cilantro, chopped</li><li>• 1/2 tsp salt or to taste</li></ul> |
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1. Preheat the oven to 400°F.
2. Slice green tomatoes into 1/2 inch thickness. Slit and deseed jalapeno (if you want less spicy), slice.
3. In a baking tray, arrange tomato and jalapeno slices and peeled garlic cloves.
4. Bake for 15-20 minutes or until the edges become brown. Allow to cool somewhat.
5. In a blender, add roasted tomatoes and jalapeño, onion, lime juice, vinegar, cilantro, sweet pepper and salt.
6. Pulse until mixture becomes chunky – don't overprocess. Transfer to serving bowl and serve with tortilla chips.
7. Refrigerate for 3 hours if you want to serve it cold. It is also great at room temperature.

## ***In case you missed it before....***

### **PAN-SEARED SHISHITO PEPPERS**

*The peppers can also be roasted in the oven or on the grill – try with okra or other vegetables. A great appetizer or side dish!*

- 1 pint shishito peppers
  - 1 teaspoon good olive oil
  - Sea salt to taste
  - Lemon juice
1. Wash and dry the peppers and toss them with the olive oil in a plastic container with a lid – shake well to coat the peppers.
  2. Heat a large heavy skillet over high heat. Add the peppers and cook for 5-7 minutes, stirring frequently, until the peppers are slightly brown and blistered. The peppers will puff up and will then deflate – when they deflate, they are ready.
  3. Sprinkle the peppers with sea salt and lemon juice to taste. A sprinkle of romano cheese is a great addition as well.

**Here's another list of recipes – many I have never seen before – for Shishito Peppers. Give 'em a try!**

[10 Ways to Use Shishito & Padron Peppers - Skagit Food Co-op \(skagitfoodcoop.com\)](https://www.skagitfoodcoop.com/10-Ways-to-Use-Shishito-Padron-Peppers)

**REPEAT REMINDER:** Love and Lemons had a post recently about how much they love shishito peppers. They also have some [great dipping sauces](#) to consider using with the peppers – haven't tried them yet but they sound delicious! Take a look here:

[Blistered Shishito Peppers Recipe - Love and Lemons](#)

*As we get closer to the Holidays, here is a decadent recipe that might fit the bill for your Thanksgiving or Friendsgiving celebrations. Last year, just before Thanksgiving, we had a customer that was so excited to see that we had German Butterball Potatoes because that was the recommended potato for this dish. Even as tough as 2021 has been, we still have much to be thankful for.*

### **MASHED POTATOES WITH CRISPETY CRUNCHETIES**

*Source: Molly Bazcarla Lalli Music Bon Appétit November 2019*

YIELD: 8–10 servings

*Source Note: The impossibly creamy texture of these mashed potatoes is a credit to choosing the right guy for the job: the German Butterball. It has the butteriest flavor and it's the fluffiest when mashed. Plus, roasting them first helps concentrate their flavor. A smoky breadcrumb and-potato-chip topping, inspired by the flavors of patatas bravas, brings something new to the table.*

#### **Potatoes:**

- 4 lb. German Butterball or Yukon Gold potatoes, scrubbed
- 1 head of garlic, divided
- 5 sprigs thyme
- 2 tsp. black peppercorns, lightly crushed
- 1¼ cups (2½ sticks) unsalted butter
- 4 cups (or more) whole milk
- 1 Tbsp. (or more) kosher salt

- 1 lemon

#### **Topping:**

- 2 ½"-thick slices country-style bread, torn into 1" pieces
- 2 cups kettle-style potato chips (such as Cape Cod)
- 4 Tbsp. unsalted butter
- Kosher salt, freshly ground pepper
- 3 sprigs thyme, leaves picked
- 1 tsp. hot smoked Spanish paprika
- ⅓ cup chopped parsley

**Preparing the Potatoes:**

1. Preheat oven to 400°F. If using German Butterballs, place potatoes on a rimmed baking sheet or in a cast-iron skillet and roast, turning halfway through, until very tender (a paring knife inserted into the center should meet with no resistance), 45–50 minutes.
2. If using Yukon Golds, place on a rimmed baking sheet or in a large baking dish and cover tightly with foil. Roast until very tender, 80–95 minutes.
3. Meanwhile, remove 4 garlic cloves from garlic head and set aside for the topping. Cut remaining head of garlic in half crosswise and place in a medium saucepan with thyme, peppercorns, butter, 4 cups milk, and 1 Tbsp. salt.
4. Using a vegetable peeler, remove wide strips of zest from half of lemon and add to pot; set lemon aside for the topping. Bring mixture to a simmer over medium-high heat, stirring occasionally. Immediately remove from heat, cover, and let sit at least 30 minutes.
5. When potatoes are done, use a paring knife to remove skins (it's important to do this while they are very hot; hold them in a kitchen towel to protect your hands), then pass them through a ricer or food mill fitted with the fine disk into a large pot (or simply mash them in the pot with a potato masher).
6. Return garlic mixture to a simmer, then pour through a fine-mesh sieve into pot with potatoes; discard solids. Set potato mixture over medium heat and whisk until liquid is incorporated and potatoes are very smooth and bubbling. Taste and season with more salt if needed. Cover and keep warm until ready to serve.

**Do Ahead:** Potatoes can be made 2 days ahead. Transfer to an airtight container and let cool. Cover and chill. Reheat over medium, whisking constantly and loosening with more milk if needed.

**Topping and Assembly:**

1. Pulse reserved 4 garlic cloves in a food processor until finely chopped, about 15 seconds. Add bread and potato chips and process in long pulses until coarse crumbs form, about 1 minute.
2. Heat butter in a large ovenproof skillet over medium until foaming. Add breadcrumb mixture and season with salt and pepper. Cook, stirring, until mixture is coated in butter and fragrant, about 1 minute. Transfer skillet to oven; bake, tossing every 5 minutes, until crumbs and chips are evenly dark golden brown, 15–20 minutes.
3. Meanwhile, finely grate remaining lemon zest from reserved lemon into a small bowl. Add thyme leaves and paprika and toss to combine.
4. Remove crumb mixture from oven and immediately toss in thyme mixture. Taste and season with more salt if needed. Let topping cool in pan, then add parsley.
5. To serve, transfer mashed potatoes to a large bowl and sprinkle topping over.

**Do Ahead:** Topping (without parsley) can be made 2 days ahead. Store airtight at room temperature.