



My Minnesota Farmer CSA

My basket this week may include

- ❖ **Kohlrabi** – The kohlrabi in the high tunnel is now ready to harvest. You will see the difference in this kohlrabi and the ones that have been coming out in the past few weeks. This is another crop we love to grow in high tunnels. The difference is amazing.
- ❖ **Kale or Green Romaine Lettuce** – The kale has been growing better now that the weather is cooler. We will try and get enough for everyone but if there isn't enough we will send this out to some people next week. We do have a random amount of romaine lettuce too. We can supplement with that if necessary.
- ❖ **Kennebec Potatoes** – This week we are sending out a white potato. These are Kennebec potatoes. This is a little different than the yellow and red potatoes you have been getting earlier this season. Hope you enjoy the seasons of potatoes. More to come!
- ❖ **Kabocha Squash** – There is a new kind of squash in the box this week. It is the first year we have grown kabocha. Let us know what you think of it. We will take it into consideration when we decide what to plant next year. We grew spaghetti squash last year and we are learning to try new things too. Let us know what you think and we will accommodate when we can.
- ❖ **White Onions** – We are going to send out white onions again this week. Most of these are larger and great for storage too. Keep them in a cool place and they will be good for a good amount of time.
- ❖ **Spring Onions (or fall onions if you think of them that way) ☺** – We have a good amount of Walla Walla onions that have re-sprouted. These are still wonderful to use but they won't last as long as the white onions. The whole onion is edible. The green top is great as a topping on potatoes. They are a great addition to salads and you can even sauté them or use them as you would a storage onion.
- ❖ **Cucumbers** – High tunnel 6 is now growing beautiful cucumbers. They are now beautiful and ready to be harvested. We have been sending out cucumbers from the field. They have some scarring and marks from damage. Hopefully you were able to eat them as is or peel them and use them. We have been enjoying cucumbers around here. Hope you are too!
- ❖ **Apples, Eggplant, Bell Peppers, Tomatillos and Tomatoes** – We will put in extra things as we have them available.

Last week of Regular Season is
October 13th through 18th .
The extended season
continues one additional week
October 20th through 25th .



End of the Season

The season is coming closer to the end. After this week there are two weeks left of regular season. We are going to have lots of miscellaneous things in the boxes as we finish up the season. The last couple weeks are a great way for us to find anything in the fields and share them with you. Because of this the boxes will not always be exactly the same. I am still documenting which drops get which crops so we will do the best to keep everything fair. Hope you have and will continue to enjoy the last couple weeks of the season.



Next Week's Box

Cabbage
Peppers
Onions
Cucumbers
Squash
Tomatoes or Tomatillos
Parsley
Celery or Celeric
Potatoes

Kabocha Squash Pie with Spiced Squash

Squash:

1 small to medium kabocha squash, cut into sixths, seeds removed

Olive oil

Crust:

1 1/2 cups all-purpose flour, plus more for bench flour

1/4 cup sugar

1 teaspoon ground cinnamon

1/2 teaspoon allspice

1/2 teaspoon ground ginger

2 grates fresh nutmeg

Pinch kosher salt

1 1/2 sticks cold butter, cut into pea-size pieces

1 egg yolk

2 to 3 teaspoons ice cold water

Filling:

4 large eggs

3/4 cup heavy cream

3/4 cup sweetened condensed milk

1/2 cup light brown sugar

1/4 cup bourbon, optional

1 teaspoon vanilla extract

Heavy cream, for garnish

Pinch cinnamon, for garnish

Directions

For the squash: Preheat the oven to 375 degrees F.

Put the squash on a sheet tray, toss lightly with olive oil and toss in the oven. Roast the squash until a fork slides in and out easily, about 45 minutes. Remove the squash from the oven and let cool. Remove the skin and puree until smooth. Place 3 cups squash puree in a large mixing bowl, reserve the rest for another purpose.

For the crust: In the bowl of a food processor combine all the flour, sugar, cinnamon, allspice, ginger, nutmeg and salt. Toss in the butter and pulse until the mixture looks like grated parmigiano. Add in the egg yolk and a few drops of the ice water. Pulse until the mixture starts to come together into a ball. Add a few more drops of water if the mixture still seems dry.

Turn the dough out onto a lightly floured work board. Using the heels of your hand, knead the dough straight forward and roll it back with your fingertips. Repeat this process two more times. Form the dough into a disk, wrap in plastic and refrigerate for at least 1 hour.

Remove the dough from the fridge and let warm up for 5 minutes. Roll the dough out into a large circle and lay in a deep pie dish. Trim the dough all the way around so there is only 1/2-inch overhang. Fold the dough under and crimp the edges decoratively. Make sure the edges don't extend beyond the pie plate rim. Prick the dough all over with a fork. Lay aluminum foil over the dough to cover and fill the pie plate with baking beans.

Place the pie plate on a sheet tray and bake in the oven for 15 minutes. Remove the foil and baking beans and bake for 5 more minutes. Remove from the oven and let cool.

Reduce the heat in the oven to 350 degrees F.

For the filling: In a small bowl, beat the eggs until they are smooth. Beat in the cream. Add the cream/egg mixture to the squash puree and beat to combine. Beat in the condensed milk, brown sugar, bourbon if using and vanilla. Beat until the mixture is well combined, 1 to 2 minutes.

Pour the squash mixture into the prepared pie shell. Place on the sheet tray and place back into the oven for 25 minutes. Rotate the pie and bake until the mixture barely jiggles when shaken, another 20 to 25 minutes. If the crust starts to get too dark, place a pie shield ring on the pie to protect the edges from burning.

Remove the pie from the oven and let it cool for at least 1 hour before cutting.

Whip heavy cream with a pinch of cinnamon until stiff peaks, and top the pie as a garnish.