



In your share:

Sweet Potatoes
Sweet Peppers
Hot Peppers
Garlic
Turnips
Mustard Greens
Kale
Pac Choi
Tatsoi
Arugula
Garlic

In the PYO:

Anything marked
with a **red** flag is
ready to be picked!

Check with staff to
see what is still
holding strong!

Hello Hots

One crop that isn't so very fond of frosts is the peppers. For that reason, you will see a generous portion of the spicier ones in your share this week. There are a few tasty suggestions in the recipe section, but note that peppers can also be preserved with relative ease.

To dry: String hot peppers through stem with a sewing needle & thread or fishing string. Then hang in a sunny window. Or easier still, just put hot peppers on a plate in a dry sunny location. Smaller and thin skinned varieties dry the best. (try Cayenne)

To freeze: Wash thoroughly and let dry. Cut off stem and leave the seeds in. Freeze in containers or plastic bags. They'll taste "fresh" any time you eat them. (Best for Jalapeno & Hot Wax)

To make your own gourmet crushed hot peppers: Preheat oven and broil to 250 degrees. Put dried hot peppers into oven in pan or on tin foil. Roast about 5 minutes or until just starting to darken. Let cool and put in blender. Crush to desired size. (Best for Cayenne)

Recommended pepper varieties are just that- recommendations!
Please experiment & let us know how it goes!

Field Notes:

Last week, we pointed out that the encounters with frost and blankets of snow are actually good for sweetening crops like the greens. Sweeter, yes, though do note that sometimes these frosts cause a bit of superficial damage to the edges of the leaves. Nothing to be concerned about, just prepare them as you usually would and look forward to the final dish!

★ Always wash your veggies! Many are best washed just before use, but please be sure to give everything a good washing before you eat it. Thanks~

Gingered Jalapeno Orange Cranberry Relish

*Adapted from Recipes and Tales from a
Southwest Kitchen*

Looking for a little something different to serve this Thanksgiving? Take the cranberry sauce up a notch or two with this surprisingly enjoyable variation, and use up a few of those Jalapenos (or substitute another hot pepper) while you're at it.

- 1 bag Fresh cranberries
- 2 oranges, sectioned without membranes
- 1 Jalapeno, seeds removed and finely diced
- 3 T Ginger, peeled and finely diced
- 1 cup Sugar
- 1 cup Water

Combine the sugar and water and bring to a boil.

Peel the oranges, and with a sharp knife, remove the sections from the membranes, saving the juice.

Add half the ginger and all the cranberries to the boiling water and simmer for 10 minutes. Remove from the heat.

Add the juice from the oranges, the jalapenos and the remaining ginger and refrigerate.

When cranberries have cooled, gently fold in the orange sections taking care to keep them intact.

Hot and Sassy Cornbread

Adapted from The New Basics Cookbook

1 cup stone-ground yellow cornmeal
3/4 cup unbleached all-purpose flour
1/4 cup whole-wheat flour
1 teaspoon baking powder
3/4 teaspoon salt
1/2 teaspoon baking soda
freshly ground black pepper to taste
1 cup canned cream style corn
1/2 cup fresh or frozen kernels, thawed if frozen
1/2 cup sour cream
1/2 cup milk
2 eggs, slightly beaten
2 tablespoons vegetable oil
1 tablespoon (packed) light brown sugar
fresh peppers of choice, minced (equal to 1-2 jalapenos)

1. Preheat oven to 400F. Butter an 8-inch square baking pan
2. Toss the dry ingredients together in a medium bowl
3. In another bowl, stir the cream-style corn and all the remaining ingredients together until smooth. Add half the liquid mixture to the dry mixture stirring until just blended. Add the remaining liquid and again stir until just blended. Pour the batter into the prepared baking pan.
4. Bake until the top is golden and knife inserted in the center comes out clean, 25 minutes. Cool slightly in the pan before cutting into squares.