



***In your share:***

Sweet Potatoes  
Black Spanish  
Radishes –or-  
Sunchokes  
  
Turnips  
Horseradish  
Kohlrabi –or-  
Watermelon  
Radishes  
Pac Choi  
Tatsoi  
Arugula  
Garlic

***In the PYO:***

Sage  
Chives  
Oregano  
Thyme  
Parsley

## Last Week for Extended Season- but wait!

Well friends, we've reached the end of our Extended Season Share this week! We hope you have enjoyed all the cool season vegetables as much as we have.

This year, we are delighted to offer you the chance to feature Red Wiggler Produce in your holiday meal with our Thanksgiving Market in the Barn! Next Tuesday, November 22, we will have an open market from 2-5 pm, featuring both cooking and salad greens, turnips, kohlrabi, horseradish, garlic and parsley. If you do plan to come (and we hope you do!), here are a few things to keep in mind:

- Please RSVP to Loran ([loran@redwiggler.org](mailto:loran@redwiggler.org)) if you know you'll make it so we have an idea of how much to harvest
- Cash or check, please!
- Feel free to bring a friend, just let us know (see above)
- We will have some very giftable items that didn't make it into this year's auction available for purchase. Holiday shopping and supporting Red Wiggler at the same time!

Thanks again for a great season, and keep an eye out for some great end of season photos and things we are thankful for, coming soon to our website and an email inbox near you!

### ***Field Notes:***

In true Red Wiggler fashion, we have a few new delights for your last week. The Sunchokes (also known as Jerusalem artichokes) look like small, knobby potatoes, but are crunchier, sweeter, and taste a little like artichoke. Raw they are delicious substitute for water chestnuts in stir fry, or roast them to develop their rich, creamy flavor.

Black Spanish Radishes have a dark skin and light colored flesh, and are wonderful roasted, or raw if you prefer. Watermelon radishes have a white skin with a bright pink to red flesh that shows well in salads, but can also be roasted.

See the recipe section for preparation instructions for horseradish!

★ 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~

## **Sweet Sour Black Radish Salad**

Adapted from *Vegetables from Amaranth to Zucchini*

2 T olive oil or butter, divided use  
2 small/medium black spanish radishes, cut  
into 1/4 inch dice  
2 leeks, trimmed and thinly sliced  
1/4 cup rice wine or white wine vinegar  
1/4 cup water  
about 2 teaspoons honey

Cook in 1 T of oil or butter over medium heat  
the leeks and radishes for about 3 minutes,  
until softened and beginning to brown. Add  
vinegar and water and cook, stirring often,  
until radishes are soft but still a little firm,  
about 5 more minutes. Add honey to taste.  
Season with salt and pepper.

## **How to Prepare Horseradish**

8-10-inch long piece of horseradish root  
2 Tbsp water  
1 Tbsp white vinegar  
Pinch salt

2) Remove the leaves from the root and rinse  
the dirt off of the root. Use a vegetable peeler  
to peel the surface skin off of the tuber. Chop  
into pieces.

3) Put into a food processor. Add a couple  
tablespoons of water. Process until well  
ground. At this point be careful. A ground up  
fresh horseradish is many times as potent as  
freshly chopped onions and can really hurt  
your eyes if you get too close. Keep at arms  
length away, and work in a well ventilated  
room. Strain out some of the water if the  
mixture is too liquidy. Add a tablespoon of  
white vinegar and a pinch of salt to the  
mixture. Pulse to combine.

*Note that the vinegar will stabilize the level  
of hotness of the ground horseradish, so do  
not wait too long to add it to the mixture.*

4) Using a rubber spatula, carefully transfer  
the grated horseradish to a jar. It will keep for  
3 to 4 weeks in the refrigerator.

## **Roasted Sunchokes**

*This simple roasting recipe works  
beautifully with turnips and radishes, too.  
Simply trim any rough ends, and remove  
skins only if they seem too tough. Larger  
tubers may need to be cut in half across  
the diameter of the bulb before making 1/4  
half-moons.*

2 to 3 large sunchokes, sliced 1/4-inch  
thick  
2 tablespoons olive oil  
1/2 teaspoon salt  
1 sprig of fresh rosemary, leaves  
removed  
3 to 4 cloves of garlic, peeled and left  
whole

Preheat the oven to 425 degrees F.

Scrub the sunchokes under cold  
running water and slice 1/4-inch thick.  
You can leave the skin on- totally  
edible.

Add the sunchokes and garlic to a  
roasting pan or baking sheet and toss  
with the olive oil so the bottom of the  
pan and the sunchokes are lightly  
coated. Add more olive oil a tablespoon  
at a time if you don't feel like the  
vegetables are coated enough, but not  
too much; you don't want them  
swimming in olive oil.

Sprinkle with the salt and rosemary.  
Bake for 15 to 20 minutes, until the  
sunchokes are tender inside, like a  
potato.