



## ***In your share:***

Sweet potatoes /  
Butternut Squash /  
Potatoes

Garlic / Ginger

Beets

Turnips

Radishes

Kohlrabi

Carrots

Collards / Chard /  
Kale

Arugula /  
Horseradish

Tat Soi / Pac Choi

## ***In the PYO:***

Winter Savory

Lavender

Sage

Thyme

Catnip

## ***News from the Farm***

We will be holding this week's CSA pickup in the program building in order to stay warm—feel free to park in the upper parking lot near the building.

Thank you for your donations of slow-cookers, cutting boards, and knives! We greatly appreciate it, and have been cooking warming soups and stews each week.

## ***Veggie spotlight: Horseradish***

Horseradish is arguably the most flavorful plant we grow at Red Wiggler—take one bite of the raw root and you'll agree! Horseradish is in the same plant family as broccoli, cabbage, and cauliflower, but unlike these vegetables it grows as a root. It has long been a staple condiment in Germany, Russia, and the rest of Europe, and is a part of many traditional Easter and Passover meals. You can grate your horseradish and add it straight into soups and stews, or mix it with vinegar to make the sauce you see at hot dog stands!

## **Mashed Potatoes with Garlic and Horseradish**

*The horseradish adds some kick to this favorite Thanksgiving side dish.*

3 pounds potatoes, cut into 1-inch cubes (peeled or unpeeled)

3-4 cloves garlic, minced

Approx. 1 tbsp grated horseradish (more or less depending on desired flavor)

1 tbsp butter

½ cup milk

Salt and pepper to taste

1. Place potatoes in a large pot; add enough salted water to cover potatoes by 1 inch
2. Bring to a boil and cook until potatoes are tender when pierced with a fork or knife (about 20 minutes)
3. Drain well, and return to pan.
4. In a small saucepan over medium heat, combine garlic, milk, butter, and horseradish. Cook until butter is melted and mixture is hot.
5. Mash potatoes in the large pot, then stir in milk mixture. Add salt and pepper to taste and serve immediately.

## Sweet Potato Pie

*Adapted from AllRecipes.com*

1 pound sweet potatoes  
½ cup butter, softened  
1 cup sugar (brown or white)  
½ cup milk  
2 eggs  
½ tsp each of nutmeg, cinnamon, and vanilla extract  
1 9-inch unbaked pie crust

1. Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.
2. Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.
3. Bake at 350 degrees for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a soufflé, and then will sink down as it cools.