

Staff Picks: Holiday Recipes

Root Vegetables with Gorgonzola, Serves 8 *from foodandwine.com*

Contributed by Molly, Education and Outreach Coordinator

Use whatever root vegetables you have around or are available at your farmer's market!

Great options include: carrots, radishes, parsnips and beets.



- 1 medium rutabaga (1 1/2 pounds), cut into 1-inch dice
- 2 pounds Yukon Gold potatoes, peeled and cut into 1 1/2-inch dice
- 1 large fennel bulb—halved, cored and cut into 1 1/2-inch pieces
- 8 fresh thyme sprigs
- 2 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- 1/4 cup balsamic vinegar
- 6 ounces Gorgonzola, crumbled

Preheat the oven to 350°. In a roasting pan, toss the rutabaga, potatoes, fennel, thyme and oil; season with salt and pepper. Roast for 1 hour and 40 minutes, or until tender. Discard the thyme.

In a small skillet, boil the vinegar until reduced to 2 tablespoons, 5 minutes.

Sprinkle the cheese over the root vegetables and roast until melted. Drizzle with the balsamic glaze and serve.

Better Not Squash Mac & Cheese, Serves 3 *from Easy*

Breakfasts & Lunches by Maya Sozer

Contributed by Andrea, Farm Manager

- 1/4 cup raw cashews
- 1 3/4 cups cooked butternut squash
- 2 tbsp olive oil
- 1 3/4 cup almond milk
- 1/4 cup nutritional yeast
- 1 tbsp freshly squeezed lemon juice
- 2 tsp sweet curry powder
- 1-2 tsp grated fresh ginger

- 1 tsp Dijon mustard
- 2 tsp garlic powder
- 2 tsp onion powder
- 1/4 tsp ground nutmeg
- 1/8 tsp cayenne pepper
- salt and freshly ground pepper
- 1 lb pasta



Put all ingredients, except the salt, black pepper, and pasta, in a food processor and mix until smooth. Add salt and black pepper to taste. Cook the pasta according to the package instructions. Add the butternut squash sauce to the same pot after draining out the pasta water. Cook, stirring, over medium-high heat for 3-4 minutes or until the macaroni is uniformly dressed with the sauce and the sauce is hot.

Raw Beet Salad, Serves 4-6

Contributed by Katie, Volunteer and Grower Coordinator



Grated beets, about 2 cups
(1 bunch)
Grated carrots, about 2
cups (4 carrots)
Grated apple, about 2 cups
(3-4 apples)

1 onion, minced
Salt and pepper, to taste
2 tsp Dijon mustard
1 tbsp olive oil
2 tbsp vinegar (red wine, balsamic, etc)
1 tbsp parsley or dill, minced

Wash and peel beets before grating. Peeling carrots and apples is optional. Toss grated veggies, apples, and onion in large bowl. Whisk salt, pepper, mustard, oil and vinegar, and herbs. Drizzle over beet mixture and toss gently. Can be served room temperature or chilled.

Tried and True Kale Salad, Serves 6 from *wholefoodsmarket.com*

Contributed by Andrea, Farm Manager

The key to this salad is finely chopping the kale leaves.



2 tablespoons extra-virgin olive oil
2 tablespoons lemon juice
1 teaspoon chili powder
1/2 teaspoon fine sea salt
2 bunches kale, stems and tough ribs removed, leaves very finely chopped (about 6 cups)

In a large bowl, whisk together oil, lemon juice, chili powder and salt. Add kale, toss to combine and serve.

Baked Whipped Sweet Potatoes

Contributed by Melissa, Field and Facilities Manager



For the Potatoes:

3 large sweet potatoes
3 tablespoons butter
3 teaspoons Pumpkin
Pie Spice (or your own
blend)
1 can crushed
pineapple (optional)

For the topping:

1/2 cup all purpose flour
1/2 cup packed brown sugar
1 teaspoon Pumpkin Pie Spice (or your own
blend)
3 tablespoons butter
1/4 cup crushed pecans, walnuts, etc. (optional)

Boil sweet potatoes on the stove until soft all the way through. Peel sweet potatoes and transfer to a mixing bowl. Add butter to mixing bowl with hot potatoes and allow the butter to melt. Add spices to taste – 3 teaspoons of pumpkin pie spice is a shortcut to use as a starting place. You might also add a pinch of salt, pepper, cayenne, nutmeg, or ginger. Using a mixer, whip the potato/butter/spice mixture until creamy and light. Drain and stir in crushed pineapple if desired.

Preheat oven to 375°F. In a new bowl for the crumb topping, stir together flour, brown sugar, and spices. Using a pastry blender, cut in butter until the mixture resembles coarse crumbs. Toss in crushed nuts if desired. Spread sweet potato mixture in an 8 x 12 or 9 x 13 glass or ceramic baking dish. Top potatoes with crumb/nut mixture. Bake approximately 40 minutes or until the top is nicely browned.