

With Gratitude this Thanksgiving

2016 CSA

Fall

November 19th

PlanetEarthDiversified

- **Roasted Pepper Paste**
- **Kale Bunch**
- **Beet Top Bunch**
- **Red, White and Blue Potatoes**
- **Orange and Purple Sweet Potatoes**
- **Whole Ginger**
- **Butternut Squash**
- **Specialty Cucumber**
- **Patty Pan Squash**
- **Field Arugula 10x10***
- **Tatsoi Heads**
- **Poultry Herb Blend**
- **Chervil**
- **Green Tomatoes**

Happy Thanksgiving to you and yours this week! Mike was digging potatoes until dark tonight, determined to get you all some of the freshest flavor and rare purple sweet potatoes.

He was digging up the ginger as I went to write this. Well, it sure is worth it to be able to share the gifts of the earth. He ground fire roasted peppers for you early this morning, a great way

to add nuance to your meals. Roll cubed potatoes in a tablespoon or two before roasting or making home fries. I like to use leftover boiled potatoes for breakfast by making a "smash and dash"...just smash them in an oiled cast iron, add a dash (or two!) of the pepper paste and roast in the oven until they have a good crisp on them. For a really southern flair, chop in some of your green tomatoes. Or try a different take on a holiday favorite side dish: macaroni and cheese. Just

mix in a dollop of the pepper paste and top with thin slices of the green tomatoes before baking. The poultry herbs can be left whole and inserted into your bird before cooking to infuse the whole pan, including drippings for gravy. Hold back a few bits and chop finely if you want the herbs to feature in your stuffing (with the exception of the bay). To the right is a sweet potato pie made from the purple sweet potatoes. The lighting in the picture doesn't do it justice as it was much more purple than shown. Ginger and orange zest really sent it over the top! Hope you have a delicious and fun holiday...Leslie and Mike.

