

# Spicy Kick for the New Year!

2017 CSA

Winter

January 14<sup>th</sup>

Planet Earth Diversified

- **Fresh Ginger**
- **Fresh Turmeric**
- **Papaya**
- **Jalapenos**
- **Mixed Greens**
- **Baby Kale**
- **Arugula**
- **Chervil**
- **Delicata Squash**
- **Cherry Tomatoes**

Yes! there are some jalapenos in your share this week! A nice southwestern soup can be enhanced by these...just add one to a pureed squash base, adding a bit of cream, cumin,

sage, garlic or onion, the jalapeno can be roasted or diced raw and then simmered until soft. We like to stuff the jalapenos with cheese and roast, leaving some unstuffed for future dishes. The soup can be topped with cheese and garnished with halves of the cherry tomatoes. Dip in with a nicely toasted

bread or some tortilla chips. Speaking of tortilla chips, the jalapeno would also go well with the papaya for a salsa...To make quick work of the kale, Mike likes to roast up veggies into stew and add in the kale leaves at the end, so that they are just wilted when they reach his bowl. For an incredible fresh tea experience, grate the fresh ginger and turmeric into a pot of water (1½ in. of each, per serving) and boil. Add a dash of black pepper to enhance absorption. Strain into cups, using lemon and honey to taste. Powerful! Enjoy!

