

# J&T Todosciuk Farms & Greenhouses, LLC

Howell MI

## October 23, 2011 CSA Newsletter

For our 20<sup>th</sup> week of the season, you will find the following in your share boxes:

White Potatoes, Yellow Onions, Italian Eggplant, Kale, Pimento Peppers, Sweet Banana Peppers, Tomatoes, Buttercup Squash, Poblano Peppers, Jalapeno Peppers, Red Seedless Watermelon, Grey Kobosha, Green Bell Peppers, Cubanelle Peppers, Acorn Squash, Red Italian Roaster Peppers and Leaf Lettuce.  
NEW: Pumpkin (for carving - Happy Halloween!)

Squash-Roasted Garlic Ravioli  
[www.specialtyproduce.com](http://www.specialtyproduce.com)

2 carnival squash (or other winter squash)  
1 head garlic  
1 small candy onion (or other sweet variety of onion)  
6 sprigs of fresh thyme  
1 Tbs Olive oil, plus more for drizzling squash and garlic  
3 sheets of fresh pasta, cut into 48 ravioli sized circles  
1/2 cup Earth Balance

Preheat oven to 350. Cut squash in half, de-seed, and place in a dish with about 1/2 inch of water. Drizzle squash with olive oil and bake for about 45 minutes, until soft. Drizzle garlic with olive oil, wrap in foil and roast in oven while squash is baking. When squash and garlic are finished remove from oven and set aside to cool. While cooling heat olive oil in a small saute pan over medium high heat. Add onion and 4 sprigs of thyme (leaves only) and saute until onion is soft. Add squash flesh, garlic, and onions to food processor, season with salt and pepper, and process until a thick puree forms. At this time, set puree aside and get a large pot of water boiling. Also, melt Earth Balance with leaves from 2 more sprigs of thyme in a large saute pan. Place 1/2 Tbs of puree on 24 of your pasta circles. Top those circles with the reserved pasta circles, and using the tines of a fork, press edges to seal. Drop ravioli in boiling water (in batches of 8) and boil until pasta begins to float, about 1-2 minutes. Remove from water, with tongs, immediately and place in saute pan with melted Earth Balance. Lightly brown both sides of pasta in melted Earth Balance and remove to a platter. There will be extra puree left, it's nice to serve the ravioli over a large spoonful of puree for extra flavor.

Sweet Honeyed Pickled Chili Peppers  
[www.chilipeppermadness.com](http://www.chilipeppermadness.com)

1 pound chili peppers (jalapeno, cayenne, serrano, etc), sliced  
6 ounces carrots, sliced  
2 cups apple cider vinegar  
1/2 cup water  
3 teaspoons pickling salt  
1/2 teaspoon alum  
3 tablespoons honey  
Pickling spices (we used caraway, garlic and fresh ginger)

6 tablespoons olive oil  
6 8-ounce jars with lids

Thoroughly wash your jars.

Place about 1 tablespoon of the pickling spices in each hot, clean jar. Pack peppers into the jars, leaving 1/2" headspace. In a pot, combine vinegar, water, honey, alum and pickling salt. Bring to a boil, then reduce heat and simmer about 5 minutes. Pour pickling solution into jars over peppers leaving 1/2" headspace. Add 1 tablespoon of olive oil over the top. Remove air bubbles. Wipe top rims clean then close the jars tight with two-piece caps. Process for 10 minutes in boiling water bath. Let set for 12-24 hours. Check seals. Ready to eat in 3 to 4 weeks.

Stamppot Boerenkool (Kale Mash)  
L. Mouwen

At the end of June, a friend from the Netherlands visited the farm. One night she made this traditional Dutch dish for us. Of course, she said it was best in the winter, but it was lovely even in the heat of the summer.

Potatoes (700 gr.)  
Kale (300 gr.)  
Chorizo (or crispy bacon - your preference)  
A knob of butter  
A splash of milk  
Salt and Pepper  
Sausage (your preference)

Peel the potatoes and slice into small pieces. Put them into a pan with a small amount of water and bring to a boil. In the meantime wash the kale and cut into small stripes. When the potatoes reach boiling point, place the kale on top of the potatoes and let it all cook for about 20 minutes.

Cut the chorizo into small pieces and bake until it's a bit crunchy.

When the potatoes are tender pour the excess water and mash the kale and potatoes together. Season with the salt and pep-

Thank you for being a member of our 2011 CSA  
and we hope to see you next year!!!!

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## September 29, 2011 CSA Newsletter



per. Add the butter and the splash of milk and keep mashing. Finally add the chorizo, with the fat from the pan.

Serve it with (smoked) sausages and, to make it even more typically Dutch, make a little dimple in the portion on a plate and pour some gravy in there

### Hot Pepper Relish sharon123 | www.food.com

18 red chili peppers, seeded and stemmed  
18 green chili peppers, seeded and stemmed (you can use green bell peppers for less heat)  
4 lbs onions, peeled (about 6-8)  
1 tablespoon canning salt (You can use regular salt)  
boiling water  
2 1/2 cups cider vinegar  
2 1/2 cups sugar

Put peppers and onions through food chopper, or chop in water in blender and drain. Place in 6 quart kettle. Add salt; cover with boiling water. Let stand 10 minutes. Drain and discard liquid. Add vinegar and sugar to vegs. Bring to boil, simmer 20 minutes.

Ladle into 7 pint jars, pressing down as you pack so liquid covers vegs. Wipe jar rim, adjust lids. Process in boiling water bath 15 minutes. Start to count processing time when water in canner returns to boiling. Remove jars.

### Cheeky Chili Pepper Chutney Jamie Oliver

8-10 fresh red chillies  
8 ripe red peppers  
olive oil  
2 medium red onions, peeled and chopped  
a sprig of fresh rosemary, leaves picked and chopped  
2 fresh bay leaves  
a 5cm piece of cinnamon stick  
sea salt and freshly ground black pepper  
100g brown sugar  
150ml balsamic vinegar

### Notice to CSA members:

**Please remember to return the boxes and bags that your vegetables are in to us next week when you pick up your next box.**



If you want your chutney to last for a while, make sure you have some small sterilised jars ready to go. Place your chillies and peppers over a hot barbecue, in a griddle pan or on a tray under a hot grill, turning them now and then until blackened and blistered all over. Carefully lift the hot peppers and chillies into a bowl (the smaller chillies won't take as long as the peppers so remove them first) and cover tightly with cling film. As they cool down, they'll cook gently in their own steam. By the time they're cool enough to handle, you'll be able to peel the skin off easily.

When you've got rid of most of the skin, trimmed off the stalks and scooped out the seeds, you'll be left with a pile of nice tasty peppers and chillies. Finely chop by hand or put in a food processor and whiz up. Then put to one side.

Heat a saucepan and pour in a splash of olive oil. Add the onions, rosemary, bay leaves and cinnamon and season with a little salt and pepper. Cook very slowly for about 20 minutes or so, until the onions become rich, golden and sticky.

Add the chopped peppers and chillies, the sugar and the vinegar to the onions and keep cooking. When the liquid reduces and you're left with a lovely thick sticky chutney, season well to taste. Remove the cinnamon stick and the bay leaves. Either spoon into the sterilised jars and put them in a cool dark place, or keep in the fridge and use right away. In sterilised jars, the chutney should keep for a couple of months.

For more information and recipes, check out these websites:

University of Illinois Extension: [urbanext.illinois.edu/veggies/directory.cfm](http://urbanext.illinois.edu/veggies/directory.cfm)  
NPR article: [www.npr.org/2011/06/08/137034621/oh-the-things-you-can-do-with-a-farm-share-box?sc=fb&cc=fp](http://www.npr.org/2011/06/08/137034621/oh-the-things-you-can-do-with-a-farm-share-box?sc=fb&cc=fp)