



WEEK OF JANUARY 25TH, 2021 #4/52

Not Sure Why...

I often feel that I just don't know what to write about in the newsletter, and today was one of those mornings. So I put on my boots and started walking the farm. You know, I didn't get more than 50 yards and I had 3 stories in my head! The farm is such an inspiration, but sometimes I forget that when I go through periods of heavy paperwork and I get stuck at my computer for days on end. Yesterday, I spotted the



paper whites Nigel planted years ago, a gift he continues to give to me each and every year. My life is filled with sweet little reminders of a once in a lifetime kind of love, and although he is no longer with me, bits of him are all around me. Like I said, the farm is truly an inspiration.



So what is going on around the farm? A lot, to be sure. Like the Paper Whites, our stone fruit trees are starting to bud. Both are signs that spring is around the corner. Big rains are predicted for later this week, so Roberto is working away trying to get fields and beds prepped for plants that will be arriving in a few weeks time. If we get ahead of the game now, we will be able to plant sooner. That is my goal for the year,



get plantings in sooner. I believe he sowed favas and sweet peas last week. It will be interesting to see if we get any favas this year, the last 3 years they have been decimated by aphids. But favas are so great for the soil they are still a benefit to

grow. With the bit of rain we have had so far, the pasture is growing in nice and green. It is funny to watch the chickens and contrast them to humans. Most of the girls don't travel to far from home, but then you always have those that see if you take just a few extra steps you are rewarded with the fresher, greener grass. I am really excited to let you know that the Romanesco is finally starting to grow! It is just so darned slow, we planted it the same time as some of the broccoli and the cauliflower, but for speedy growth the broccoli is definitely the winner. And leeks are coming along and I hope we will have some for the boxes in the next week or so. I can't wait.



RECIPES AND IDEAS FROM LORRAINE

Parsley, oddly enough, always makes me hungry for things like potato pancakes, which I put loads into. Or dinners like chicken piccata, which I sprinkle loads onto :). But the other day I watched Chef Chris Cosentino doing a video of his Crab Spaghetti that really got me excited! Basically he made a crab stock out of the shells the day before. While the spaghetti was cooking he allowed some sliced garlic to “bloom” in a pan with olive oil a couple of minutes, then added a full bunch of chopped parsley. He let that cook a minute or two to almost let it crisp up, then a pinch or two of red pepper flakes, zest from a lemon and a bit of S & P, added some of the stock to make a nice sauce. Once the pasta was cooked he put the drained spaghetti into the pan, tossed it really well, added more stock as needed. Then at the end he added the already cooked crab meat, tossed some more, gave it a little drizzle of olive oil and served. It looked so delicious I am making it for Lilly’s birthday this coming weekend. To work in a little veg you could steam some of the broccoli or cauliflower to toss in there too, or maybe wilt some arugula or spinach. If you want to watch his video (it’s only 14 minutes long) check out @Chefchriscosentino on Instagram.

Sheet Pan Scallion Chicken With Bok Choy

Recipe by Kay Chun, NYT Cooking, Serves 4, takes about 45 minutes

Thank you all so much for the many great Bok Choy recipes! Here is one from Alex W. Hope you have some Aedan’s white miso on hand. And you can also use some of the broccoli from this week.

4 Scallions, trimmed and finely chopped (about 1/2 cup), plus more for garnish
3 TB Dijon Mustard
3 TB minced fresh Ginger (from one 3-inch piece)
2 TB minced Garlic
1 TB White Miso paste
2 tsp Turbinado or Brown Sugar
Kosher salt and freshly ground Black Pepper
1/2 cup Safflower Oil
1 1/2 pounds baby Bok Choy, halved lengthwise, or large Broccoli florets
8 bone-in, skin-on Chicken Thighs (about 3lbs), skins removed
Steamed rice or Mashed potatoes, for serving
Lemon wedges, for serving

Heat oven to 450 degrees. In a small bowl, combine scallions, mustard, ginger, garlic, miso, sugar, 1 teaspoon salt, 1/2 teaspoon pepper and 6 tablespoons of the oil. Mix well. On a rimmed baking sheet, toss bok choy with the remaining 2 tablespoons oil and season with salt and pepper, then spread in an even layer. Season chicken with salt and pepper, arrange on top of bok choy and rub chicken all over with the scallion-mustard marinade. Roast until chicken is cooked through and vegetables are tender, about 30 minutes. Serve chicken and vegetables over rice or mashed potatoes. Spoon pan juices over the chicken and garnish with scallions. Serve with lemon wedges.

Pomelo Grapefruit Negroni

Recipe from Cake N Knife by Meaghan Y.

I don’t believe I have ever included a cocktail recipe in the newsletter before, but the world is a whole different kind of place these days, so why not? Plus, I LOVE a good Negroni, and am looking forward to trying this one out. She does talk about “Pomelo Grapefruit” and I am wondering if this is just what she is calling a Pomelo. In any case juice up your Pomelo and maybe some orange just for your own special twist, and enjoy.

2/3 cup fresh Pomelo grapefruit juice

1/2 cup Gin

1/2 cup Campari

In a tall glass, stir together pomelo grapefruit juice, gin and campari. Pour into a rocks glass filled with ice. Serve.

Butternut Squash Ravioli

Recipe from Love and Lemons

I love making homemade ravioli, especially with kids. To save yourself some time, skip making the pasta and use Wonton wrappers, put a small spoonful on one half of the wonton, fold over the other half and crimp shut. Sometimes it helps to use a bit of water to seal.

1 small Butternut Squash
Extra-virgin Olive Oil, for drizzling
1 medium Shallot, roughly chopped (scant 1/2 cup)
3 Garlic cloves, peeled
1/4 cup loose-packed fresh Sage
1 Recipe Homemade Pasta
1/3 cup chopped Walnuts
1 teaspoon Apple Cider Vinegar
Pinch of nutmeg
3/4 teaspoon Sea Salt
Freshly ground black pepper
2 TB Olive Oil
2 Garlic cloves, sliced
10 Sage leaves
2 TB dry White Wine
1 tsp fresh Thyme
1/4 tsp Sea Salt
1/4 cup chopped Walnuts
Freshly ground Black Pepper

1 cup Roasted Butternut Squash cubes, optional

1/2 bunch Sauteed Kale, OR use Spinach or Arugula

Grated Pecorino cheese, optional

Preheat the oven to 400°F and line a baking sheet with parchment paper. Roast the squash. Cut the squash in half vertically and use a spoon to scoop out the seeds. Drizzle with olive oil and pinches of salt and pepper and place cut side-down on the baking sheet. Prick the skin several times with a fork and roast for 40 minutes. Wrap the shallot, garlic cloves, and sage in a piece of foil with a drizzle of olive oil and a pinch of salt. Place in the oven and cook for 20 minutes. After roasting, let the squash, shallots, garlic, and sage cool for at least 30 minutes. Make the pasta dough according to [this recipe](#). Wrap the dough ball in plastic wrap and set aside to rest while you make the filling. Make the filling. Pulse the walnuts in a food processor until very finely ground. Add the cooked shallot, garlic, and sage to the food processor. Measure 1 1/2 packed cups of the squash, and transfer to the food processor. Add the vinegar, nutmeg, salt, and pepper and pulse until very smooth. Chill until ready to use. Roll out the pasta according to the instructions in [this recipe](#), skipping step 5 (the folding) and stopping after step 6 (after the sheets of pasta; before they get cut into strands). Spread the 4 pasta sheets on a well-floured work surface. Use a 1-tablespoon cookie scoop to portion the filling onto 2 of the pasta sheets (the spacing will depend on the size of your ravioli stamp). Place the remaining pasta sheets over the sheets that are dotted with filling. Gently press the dough around the filling to seal. Use a ravioli stamp or cutter to cut out ravioli shapes. Cook the ravioli in a pot of salted boiling water for 4 minutes. I like to drop them into the water as I’m ready to start my sauce so that they’re done around the same time. Make the sauce. Heat the oil in a medium skillet over medium heat. Add the garlic and sage and cook for 3 minutes. Add the wine, thyme, and salt and cook, stirring, for 2 minutes. Spoon the sauce over the ravioli and top with the walnuts and freshly ground black pepper. Add the roasted butternut squash cubes, sautéed kale, and grated pecorino, if desired.

This Week’s Box List

*Broccoli or Cauliflower

Arugula

Spinach

*Turnips or Radishes

*Bok Choy

*Pomelos

*Winter Squash

Mizuna or Mustard Greens

Beets or Daikons

*Parsley

*Navel Oranges

Carrots from Terra Firma

**Indicates Box for 2*