

Newsletter September 28<sup>th</sup> 2011

We held our final food demo Monday night to a sold out group. Thanks to all those that came out. Crystal Asher did a wonderful job in creating a perfect fall menu and inspired us all to be more creative!!

We will again be hosting farm food demos next year and usually start with some initial planning in the winter when we actually have some spare time! We do appreciate any input you may have with local chefs, that you feel would be a good fit. Also soon we will be adding a special event page to our website so check it out for recent photos.

We greatly appreciate getting recipes you feel that make the most of what you receive in your share and this week I am including 2 received by members. Thanks Meghan and Sharon!!

### **Leek and Potato Soup**

- 3 tablespoons butter
- 3 large leeks (white and pale green parts only), halved lengthwise, thinly sliced (about 4 1/2 cups)
- 2 large russet potatoes (about 18 ounces total), peeled, diced
- 4 1/2 cups (or more) chicken stock or canned low-salt broth
  
- 2 tablespoons chopped fresh chives

Melt butter in heavy large saucepan over medium heat. Add leeks; stir to coat with butter. Cover saucepan; cook until leeks are tender, stirring often, about 10 minutes. Add potatoes. Cover and cook until potatoes begin to soften but do not brown, stirring often, about 10 minutes. Add 4 1/2 cups stock. Bring to boil. Reduce heat, cover and simmer until vegetables are very tender, about 30 minutes.

Puree soup in batches in processor until smooth. Return to saucepan. Thin with additional stock if soup is too thick. Season with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.) Bring soup to simmer. Ladle into bowls. Garnish with chives and serve.

### **Pear and Parsnip Latkes**

Serve with chopped celery leaves and horseradish mixed into sour cream. Look for panko at Asian markets and in the Asian foods section of supermarkets

Ingredients:

- 1 6- to 7-ounce underripe Bosc pear, quartered, cored
- 1 7- to 8-ounce parsnip, peeled, cut into 1-inch pieces
- 1 large egg, beaten to blend
- 1 1/2 tablespoons chopped celery leaves
- 1 1/2 teaspoons drained white horseradish
- 3/4 teaspoon salt
- 1/2 cup panko (Japanese breadcrumbs)
- Vegetable oil (for frying)

Preparation:

Using coarse grating blade, shred pear in processor. Transfer to paper towels; squeeze very dry. Transfer to large bowl. Shred parsnip in processor; add to pear. Mix in next 4 ingredients, then panko and a sprinkle of black pepper. Coat bottom of large skillet with oil; heat over medium heat. Drop batter by packed 1/4 cupfuls into skillet; flatten to 1/2-inch thickness. Sauté until brown and cooked, about 4 minutes per side. Drain on paper towels