Potatoes

The potatoes in your basket this week are from Stahls Potato Farm in Somerset. Store them in a cool, dark location for longest shelf-life. There is nothing like fresh potatoes!

IN YOUR BOX:

Fresh Pressed Apple Cider
Apples
Peppers
Tomatoes
Kale
Potatoes
Beans/Beets/Swiss Chard (Fulls)
Green onions (Half)

Harmony Acres Dairy

We continue to have Harmony Acres Dairy products available for pickup during CSA hours on Friday and Saturday. Submit your order via this link. Orders are due by 5pm on Wednesday night. We sometimes have a few things available for purchase in the market if you forget to order!

Freezing Cider

Freezing apple cider is a great way to preserve your cider to enjoy at a later time. We love to freeze some and pull it out around Thanksgiving or Christmas to enjoy with family! All you need to do is drink a little bit from the top of the carton (to make room for expansion) and put it in your freezer (upright). When thawing, be sure to remove it from the freezer with enough time to let it thaw completely. Shake it up and enjoy!

Recipe Corner: John's Au Gratin Potatoes

Ingredients
1 garlic clove, crushed
3 tablespoons butter
2 cups milk
1 egg
1 1/2 to 2 pounds baking potatoes, peeled and thinly sliced
Pinch of nutmeg
1 cup grated Gruyere cheese

Instructions
-Rub garlic and butter on inside of baking dish.
-Heat the milk in a saucepan to just below a boil. Place the egg in a mixing bowl and very slowly stir in the hot milk to temper. Set aside.
-Place the sliced potatoes in a separate mixing bowl and toss with the nutmeg, and salt and pepper to taste.
-Arrange a layer of the potato slices on the bottom of the dish, barely cover with some of the milk mixture, and sprinkle with a layer of the cheese. Repeat this process until all the ingredients have been layered, ending with a layer of cheese on top. Dice the remaining 2 tablespoons of butter and sprinkle all over the top of the baking dish.
-Bake the potatoes in the oven for 1 hr 15 minutes, until tender and browned on the top.

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