



2023 CSA NEWSLETTER

WEEK 12

At the farm

Welcome to week 12. There are several new items in the harvest box this week. Modoc potatoes, red-slicing tomatoes, yellow onions, and grapes.

Modoc potatoes are a unique variety of potatoes that are becoming a sought after ingredient in upscale and gourmet culinary circle. These potatoes are known for their smooth skin and delicate flavor. They have a creamy texture and a slightly sweet taste. Due to their thin skin and tender flesh, they can be cooked using various methods such as boiling, roasting, or even frying. Their small size makes them ideal for serving whole or halved, showcasing their natural shape and flavor.

I am including a recipe that uses very few ingredients along with Modoc potatoes. This simple yet flavorful recipe makes for an easy side dish at any occasion. Hope you enjoy it.

Ruby

In the box

Red Leaf Lettuce	head
Yellow Onion	1 lb
Shishito Pepper	pint
Modoc Potatoes	1.5 lbs
Red Slicing Tomatoes	2 or 3 each
Eggplant	Each
Rainbow Chard	Bunch
Canadice Grapes	1 lb

Modoc Potato and Yellow Onion Gratin

Ingredients

1 cup heavy cream Salt and pepper to taste

2 cups Modoc potatoes,
thinly sliced

1 cup shredded cheese
(cheddar, gruyere, or
your choice)

Butter for greasing the
baking dish

1 medium yellow onion,
thinly sliced

2 cloves garlic, minced

Chopped fresh thyme
for garnish



Preheat oven to 375 degree F. Grease a baking dish with butter to prevent from sticking. Layer half of the sliced potatoes evenly in the bottom of the baking dish.

Scatter half of the sliced onions over the potatoes. Sprinkle half of the minced garlic, salt, and pepper over the onions. Sprinkle half of the shredded cheese over the onions.

Repeat the layering process with the remaining potatoes, onion, garlic, and cheese.

Pour the heavy cream evenly over layers.

Cook the baking dish with aluminum foil and bake in the preheated oven for about 40-45 minutes, until the potatoes are tender.

Remove the foil and continue baking for additional 15-20 minutes, or until the top is golden brown and bubbly.

Remove from oven once ready. Garnish with thyme or rosemary.

Allow the gratin to cool slightly before serving. It makes for a rich and comforting side dish that pairs well with roasted meats, vegetables, or can be enjoyed on its own.