



# Riverland Family Farms

## 2022 CSA, Week 20



- Jonagold Apples

(from Columbia Gorge region) 5 each

- Delicata Squash *each*

- Sweet Potatoes 2lbs

- Shallots 2 each

- Purple Viking Potatoes 1.5 lb

- Carrots *bunch*

- Broccoli 1 or 2

- Rainbow Chard *bunch*

- Curly Purple Kale *bunch*



### \*\*\*\* Fall Produce Order\*\*\*\*

Included is a list of Fall Storage produce. This is one way you can use your vacation credit. Please email us at [csa@riverlandfamilyfarms.com](mailto:csa@riverlandfamilyfarms.com) to place your order and it will be delivered along with your box. If you have vacation credit, please use it by end of this season or by the last Corvallis Farmers' Market this year, November 23<sup>rd</sup>. Credit will not transfer over to next year.

Produce Item	Quantity	Credit Equivalent
An extra harvest box upon request	1 box	1 credit
Butternut Squash	14lbs	\$20
Delicata Squash	14lbs	\$20
Sweet Potatoes	10lbs	\$20
Red Onions	12lbs	\$20
Red or Yellow Potatoes	12lbs	\$20
Strawberry	Half-flat	\$20
Strawberry	Full-flat	\$40

### Sweet Potato Apple Crisp

◇ 1 large Sweet Potato

◇ 1 Large Apple

◇ 4 tsp lemon juice

◇ ¼ cup brown sugar

◇ ½ tsp cinnamon

◇ 1 pinch salt

◇ 1 ½ tsp corn starch

Topping:

◇ ½ cup brown sugar

◇ ¾ cup oats, uncooked

◇ ¼ cup steel cut oats

◇ 1/3 cup butter

◇ 1 pinch salt

◇ ¼ cup crushed hazelnuts



Source: [www.fionasforbiddenfruit.com](http://www.fionasforbiddenfruit.com)

Preheat the oven to 350 F. Peel the potato and apple making sure to remove any bruised parts. Finely chop the potato and apple into very fine pieces as the potato is slightly starchier than apple. As thin as you can chop being sure to make every piece even. Apple pieces can be slightly thicker.

In a medium sized bowl, add all the filling ingredients (lemon juice, brown sugar, cornstarch, cinnamon and salt) and stir. Pour in the potato and apple pieces and toss about 30 seconds trying to evenly coat the pieces. Pour the filling into a baking dish.

In a small bowl, mix together all the topping ingredients (oats, steel cut oats, brown sugar, cinnamon, salt, nuts if using, butter) and toss until the melted butter has saturated all the dry ingredients and has a wet sand consistency. Evenly disperse the topping on your filled baking dish, coating all the potatoes and apples so that no pieces show through.

Bake in the oven for 55-65 minutes, until the top is crispy but not burnt. Enjoy with fresh ice cream on top.