



Riverland Family Farms



CSA Week 16

Corvallis, Oregon

Potatoes

Potato Variety	Feature	Skin	Flesh	Size	Shape
 Purple Magic	Good for Fries, roasting, & chips. Starchy, not good for boiling	Purple	Purple w/white ring	Mini	Kidney
 Purple Viking	Firm & moist texture after cooking. Good for mashing	Purple/pink skin	White	Large	Round
 Ramona	Good for baking	Red	Yellow	Large	Oval
 Modoc	Good for boiling, roasting, salads, soups	Red	White	Medium	Round
 Red Gold	Good roasted, scalloped, mashed, steamed, or fried	Red to pinkish	Yellow	Medium	Oval
 Yukon Gold	Excellent for boiling, baking, roasting, frying, in casseroles or scallops	Yellow	Yellow	Medium to large	Round
 Oriana	Ideal for baking, mashing, roasting, or boiling	Yellow	Yellow	Mini	Round to oval
 Jelly	Starchy, good for roasting/ frying. Mostly used for chips	Yellow	Yellow	Medium to large	Round
 Joker	Good baked & roasted	Purple/yellow	Yellow	Medium	Round

WHAT'S IN THE BOX?

- Thai Basil *bunch*
- Celery *bunch*
- Garlic *1 each*
- Lettuce *head*
- Red Onion *1 or 2*
- Joker Potatoes *1.5lbs*
- Sun Gold Tomatoes *pint*
- Zucchini *2 or 3*
- Strawberry or Pear
- Interlaken Grapes *0.5lb*



your harvest boxes this year we included a few of these varieties. Each one is unique in taste, texture, color, and their uses. I have been making french fries using Purple Magic potatoes and they are delicious! This week I am including a little reference guide to potato varieties we have at the farm, their features and what they can be used for. I hope you find it helpful. Also included is a potato latke recipe. Many households have their own unique potato latke recipe. I am including one that uses basil and zucchini to make it a fun experiment. Hope you enjoy it!

Until next week, Stay Safe, Stay Healthy!

Ruby

Potato-Zucchini Latke with Basil

Source: rachelraymag.com

Ingredients:

- ◊ 1 large baking potato, peeled and quartered lengthwise
- ◊ 1/2 onion, peeled and quartered
- ◊ 1/4 cup flour
- ◊ 1 egg
- ◊ Coarse salt and pepper
- ◊ 1/2 teaspoon baking powder
- ◊ Oil for frying
- ◊ 2 medium zucchini
- ◊ 2 tablespoons chopped fresh basil



Using a food processor fitted with a coarse grating disk, grate the potato and onion; discard any large pieces. Transfer the mix to a clean dish towel and squeeze out any excess liquid. Transfer the mix to a large bowl. Stir in the flour, egg, 3/4 tsp salt, 1/4 tsp pepper and the baking powder.

Trim and quarter zucchini. Using food processor grate zucchini. Transfer to medium bowl and toss with 1/2 tsp salt. Let stand 10 minutes; squeeze to drain. Add zucchini to potato-onion mixture; squeeze mixture dry again. Add 2 tbsp chopped fresh basil to batter before frying latkes.

In a medium skillet, heat 1/4 inch oil over medium high heat until hot but not smoking. Working in 5 to 6 batches, drop 2 tbsp scoops of batter into the pan about 2 inches apart. Using a spatula, flatten the batter into disks. Cook, turning once, until browned and crisp, about 5 minutes. Drain on paper towels. Serve immediately along with sour cream and applesauce.