



LOCAL | SUSTAINABLE | ORGANICALLY GROWN

# TINE & TOIL FARM

2020 CSA

WEEK 23(A)

Bok Choy  
Head Lettuce  
Honey Nut Squash  
Purple Top Turnips  
Radishes  
Spinach  
Sweet Peppers  
Sweet Potatoes  
Swiss Chard  
Tomatoes  
[www.tineandtoilfarm.com](http://www.tineandtoilfarm.com)



## FROM YOUR FARMER

This is the 23rd week of the season, the 23rd week we have harvested the freshest, best-tasting, nutrient-dense produce you can get your hands on. For our half-share members, this is the 12th and last week of the season.

Remember way back in May when we started out the CSA season with sugar snap peas and strawberries, and lots and lots of greens? We are pretty proud of the way we are ending the season as well, with armloads of root vegetables and hearty greens. We had another frost again this week, and it was the first hard frost of the season. We spent the end of last week preparing for the frost, which mostly involved harvesting every remaining pepper and tomato still on the plants. You will certainly notice that the crops are a bit sweeter this week thanks to the frosts we've had so far. We hope you enjoy the time at your dinner tables and think of us often.



I have said it many times I know, but I mean it: Thank you. Without your support, I would be a way too ambitious backyard gardener. We are looking forward to our slower season this winter and will miss seeing your faces, or at least the top half of them. but we will be back at it all over again next season, so please let us know if you would like to join us for another season on the farm.

- Nathan



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## Miso-Glazed Turnips

*We love to cook with miso here on the farm. This easy and delicious recipe is perfect for your first miso purchase!*

1pound Tine & Toil turnips, trimmed, scrubbed, cut into 1" wedges

2 tablespoons white miso

2 tablespoons unsalted butter

1 teaspoon sugar

Kosher salt, freshly ground pepper

2 tablespoons fresh lemon juice

### Directions:

1. Combine turnips, miso, butter, and sugar in a medium skillet. Then add water just to cover vegetables. Season with salt and pepper.
2. Bring to a boil over medium-high heat and cook turnips, turning occasionally, until they are tender and liquid is evaporated, 15–20 minutes.
3. Once all the liquid has cooked off, keep cooking turnips, tossing occasionally, until they are golden brown and caramelized and the sauce thickens and glazes the vegetables, about 5 minutes longer.
4. Add lemon juice and a splash of water to pan and swirl to coat turnips. Season with salt and pepper.

*Adapted from [www.epicurious.com](http://www.epicurious.com).*

## Sweet Potato Tacos w/ Apple Radish Slaw

Yum!

### For the slaw:

1 apple, sliced into matchsticks  
1 bunch Tine & Toil radishes, sliced into matchsticks  
juice of one lime  
1/2 tsp extra virgin olive oil  
1/2 cup chopped cilantro (optional)  
pinch of salt and ground pepper

### For the tacos:

2 medium Tine & Toil sweet potatoes, cubed  
2 tsp extra virgin olive oil  
1 tbsp Billy's taco seasoning  
tortillas  
1 avocado, diced  
feta cheese (optional)  
lime wedges for serving

### Directions:

1. In a medium bowl, combine the apple, radishes, lime juice, olive oil, cilantro (if using), salt and pepper. Toss everything to coat. Chill for 30 minutes, and then season to taste with more salt and pepper if necessary.
2. Preheat your oven to 425°F. Place the sweet potatoes on a parchment-lined baking sheet, drizzle olive oil over top and sprinkle with taco seasoning. Toss everything together to coat. Roast for about 20 min until cooked through and browned in spots, stirring every 7-10 min.
3. Warm a dry skillet over medium-high heat. Warm your tortillas in it, one at a time, for about 20 seconds on each side. You want them to get some char marks. Place the warm tortillas on a plate covered with a cloth napkin.
4. To assemble the tacos, place some sweet potatoes, apple-radish slaw, avocados and feta cheese in each tortilla. Serve with lime wedges for squeezing on top, if desired. Enjoy!

*Adapted from [www.cakeandsteak.com](http://www.cakeandsteak.com).*