

- 1/4 cup red wine vinegar
- 1/4 cup maple syrup
- 2 Granny Smith apples, cored and cut into 1/2-inch cubes
- 1/4 cup chopped pecans

**Directions**

1. Heat oven to 400°F. Mix squash with oil in a bowl. Add spice mix; toss. Spread squash on an ungreased baking sheet; bake 15 minutes or until squash turns golden brown at the edges.
2. In a bowl, mix vinegar and syrup; pour over squash. Bake 5 minutes. Combine apples, pecans and squash in a bowl. Let cool; serve

\*\*\*\*\**From Epicurious.com*\*\*\*\*\*

**Broccoli with Toasted Garlic Crumbs - 6 servings**

**Ingredients**

- 1 1/2 lb broccoli, trimmed and cut into 2- to 3-inch-wide florets (5 inches long)
- 4 garlic cloves, very thinly sliced
- 1/3 cup olive oil
- 2/3 cup panko (Japanese coarse bread crumbs)
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt
- 1/2 teaspoon finely grated fresh lemon zest

**Directions**

1. Put 1 inch of water in a 5-quart wide heavy pot, then put a steamer basket inside pot and bring water to a boil. Add broccoli and steam, covered, until just tender, 8 to 10 minutes.
2. Meanwhile, cook garlic in oil in a 12-inch heavy skillet over moderately low heat, stirring occasionally, until pale golden, about 5 minutes. Stir in panko, pepper, and salt, then increase heat to moderate and cook, stirring occasionally, until crumbs are golden, about 3 minutes. Remove from heat and stir in zest.
3. Transfer broccoli with tongs to crumb mixture in skillet and toss to coat.

\*\*\*\*\**From Epicurious.com*\*\*\*\*\*

**Leek Confit - Makes 2 cups**

**Ingredients**

- 1/4 cup (1/2 stick) unsalted butter
- 4 large leeks (white and pale green parts only), halved lengthwise, cut crosswise into 1/4-inch-thick slices (about 5 cups)
- 2 tablespoons water
- 1/2 teaspoon salt

**Directions**

1. Melt butter in large pot over medium-low heat. Add leeks; stir to coat. Stir in water and salt. Cover pot; reduce heat to low. Cook until leeks are tender, stirring often, about 25 minutes.
2. Uncover and cook to evaporate excess water, 2 to 3 minutes. Serve warm.
3. DO AHEAD: *Can be made 1 week ahead.* Keep chilled. Re-warm before using.



*Sisters Hill Farm*

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**Next week is the last regular pickup! Be sure to renew so you can enjoy the Thanksgiving Bonus Share!**

*Field notes from Alison*

While it's been an incredible year here at Sisters Hill Farm, filled with countless new experiences, amazing people, and unforgettable adventures, our season is sadly coming to a close. It's time to seal up the greenhouse doors, till in the expiring plants and tuck the soil in under a luscious blanket of cover crop for the winter ahead.

Whereas the last seven months have felt largely like waking the earth up (and then asking it to run an ultra marathon), these next couple weeks will alternately be an exercise in putting it back to sleep. We've asked so much of the land and now it's time for us to let it rest and recuperate.

As the plants begin to die away and the forest leaves send off one final firework of color before they fall, I can't help but feel like a part of me is fading too, although not in a negative way. For me, this has been a season of transformation.

I arrived at Sisters Hill with a lot of doubt about where my future was headed. I was unsure I had the capacity to endure the arduous work and intellectual challenges that farming presents. I was uncertain that farming, alone, could be a viable career path, both financially and personally. Heck, when I imagined having the responsibility of managing the farm at the end of my apprenticeship, the thought alone was almost enough to send me running for the hills.

But now, as I finish up my third week (successfully!) running the farm, I wish I could go back and tell 7-months-ago me that she was going to do great. And while I was there I would tell her not to fret, not for another second, because she had a mentor that would not only cultivate her passion and practice patience with her mistakes, but would empower her to create the life that she desired. I'd let her in on the little secret that she *totally* lucked out in the coworker department. That she had landed herself two supportive, compassionate, brilliant and inspiring women, whom even after working with all week, she would still beg to go dancing with her on Saturday night. I would promise her that her community would grow beyond her wildest imagination. That she would be surrounded by farm members, fellow farmers and neighborly Sisters that would be endlessly generous and supportive of her dreams. I'd tell her to thank her lucky stars, right then and there, because this was about to be seven of the most defining,

rewarding months of her life.

...or you know what? Maybe I wouldn't. Looking back, the veil of time has only amplified my gratitude for all of the wonderful people and experiences I have encountered this season. While it is true a small part of me is fading, it has been replaced with confidence and commitment. It's exhilarating to know that farming is where my future is headed and for that conviction and passion, I have all of you to thank.

\*\*\*\*\**From Epicurious.com*\*\*\*\*\*

### Potato Latkes - Makes 12 to 16 latkes

#### Ingredients

- 1 pound potatoes
- 1/2 cup finely chopped onion
- 1 large egg, lightly beaten
- 1/2 teaspoon salt
- 1/2 to 3/4 cup olive oil
- Accompaniments: sour cream and applesauce

#### Directions

1. Preheat oven to 250°F.
2. Peel potatoes and coarsely grate by hand, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after last batch is added to water, then drain well in a colander.
3. Spread grated potatoes and onion on a kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potato mixture to a bowl and stir in egg and salt.
4. Heat 1/4 cup oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 4 latkes, spoon 2 tablespoons potato mixture per latke into skillet, spreading into 3-inch rounds with a fork. Reduce heat to moderate and cook until undersides are browned, about 5 minutes. Turn latkes over and cook until undersides are browned, about 5 minutes more. Transfer to paper towels to drain and season with salt. Add more oil to skillet as needed. Keep latkes warm on a wire rack set in a shallow baking pan in oven.
5. Cooks' notes: ·Latkes may be made up to 8 hours ahead. Reheat on a rack set over a baking sheet in a 350°F oven, about 5 minutes. ·Grating the potatoes, soaking them briefly in water, and then squeezing out the liquid (as we've done here) keeps the batter from turning brown too quickly.

\*\*\*\*\**From Epicurious.com*\*\*\*\*\*

### Potato Casserole - 4 to 6 servings

#### Ingredients

- 2 pounds boiling potatoes
- 5 tablespoons unsalted butter, melted
- 1/2 cup reduced-sodium chicken broth
- Equipment: an adjustable-blade slicer

#### Directions

1. Preheat oven to 425°F with rack in middle.
2. Peel potatoes and thinly slice (about 1/16 inch thick), then toss with butter,

3/4 teaspoon salt, and 1/2 teaspoon pepper. Spread evenly in a 2-quart shallow baking dish and add broth. Cover tightly with foil and bake 30 minutes. Uncover and bake until top is well-browned and most of stock is absorbed, 30 to 35 minutes more.

\*\*\*\*\**From Epicurious.com*\*\*\*\*\*

### Roasted Butternut Squash Risotto - Makes 6 main-course servings

#### Ingredients

- 3 lb butternut squash
- 6 cups nonfat chicken broth
- 1 medium onion, chopped
- 1 tablespoon unsalted butter
- 1 1/2 cups Arborio rice (9 oz)
- 1 teaspoon minced garlic
- 1/2 teaspoon ground cumin
- 5 tablespoons finely grated Parmigiano-Reggiano (1/2 oz)
- 1 teaspoon salt
- 1 1/2 teaspoons chopped fresh sage
- 4 oz arugula or baby spinach (6 cups), stems discarded and leaves very coarsely chopped

#### Directions

##### Roast squash:

1. Preheat oven to 450°F.
2. Halve squash lengthwise and seed, then cut crosswise into 1 1/2-inch-wide slices and season with salt. Roast slices, skin side down, in a shallow baking pan in middle of oven until tender and golden, about 50 minutes.
3. Set aside 6 crescent-shaped squash slices for serving and keep warm. Cut flesh from remaining slices into 1/2-inch pieces, discarding skin.

##### Start risotto after squash has been roasting 40 minutes:

1. Bring broth to a simmer and keep at a bare simmer, covered.
2. Meanwhile, cook onion in butter in a 4-quart heavy pot over moderate heat, stirring, until softened, about 6 minutes. Add rice, garlic, and cumin and cook, stirring, 3 minutes.
3. Stir in 1/2 cup simmering broth and cook at a strong simmer, stirring frequently, until broth is absorbed. Continue simmering and adding broth 1/2 cup at a time, stirring constantly and letting each addition be absorbed before adding the next, until rice is creamy-looking but still al dente (it should be the consistency of thick soup), about 18 minutes total. (There will be leftover broth.)
4. Stir in squash pieces, then stir in cheese, salt, sage, and arugula and simmer, stirring, 1 minute. (If necessary, thin risotto with some leftover broth.)
5. Serve risotto immediately, spooned over reserved squash slices.

\*\*\*\*\**From Epicurious.com*\*\*\*\*\*

### Roasted Butternut Squash with

#### Ingredients

- 1 lb butternut squash, peeled, seeded and cubed
- 1 tsp canola oil
- 1 1/2 tsp pumpkin-pie spice mix