



# Happy Holidays!

## CSA NEWSLETTER

We've got a special box of organic farm goodies for you this week, just in time for the winter holidays. A pyramid of fragrant, easy-to-peel Satsuma mandarins makes a lovely centerpiece anytime. Bursting with tangy juice, these Satsumas brighten up December's dark and rainy days with a burst of California sunshine. Sweet, nutty pistachios are great for all-day nibbling, or used in holiday baking. (See this week's recipes for a savory herb-and-pistachio sauce as well as crunchy chocolate-pistachio biscotti.) You'll also find a jar of our favorite Asian Pear or Peach chutney, perfect for serving alongside smoked or roasted turkey or sliced ham. Warm up with a cup of hot tea or cocoa and a few Ginger-Molasses Cookies from the farm kitchen. And finally, some of our own farm-grown and locally pressed Extra-Virgin Organic Olive Oil, bright and peppery in the true Tuscan style.

This is the time of year when the abundance of California really makes us grateful for where we live. Elsewhere in the country, farmers' markets are mostly shut down for the season, with summer's tomatoes and peaches frozen or canned for the winter and spring's greens still months away. Local fruit is often limited to apples and pears picked in the fall and doled

out from careful cold storage. Here in the Bay Area, though, our farmers' markets are still in full swing. Stalls are stacked with colorful heaps of Fuyu and Hachiya persimmons, knobby fragrant quinces, winter pears, late-season apples, plump hairy-brown kiwis, and rough-skinned ruby pomegranates. There are sweet, sticky dates still on the branch from orchards further south. Citrus is just starting to arrive, from glossy Meyer lemons to mandarins, navels, clementines, blood oranges, and bitter, marmalade-ready Sevilles. Bunches of hardy greens, winter squash, potatoes, Brussels sprouts, broccoli promise deliciously healthy meals even as the cooler days inch towards their shortest and the rain spatters down.

With this year-round growing season, vegetable farmers don't get a break like their cold-weather counterparts elsewhere. But there's also a little less pressure to succeed with one cash crop when you know you can keep harvesting something marketable every month. So here's a toast to the good California earth, to a rainy season that stays that way, to snow in the Sierras, and to all our fellow organic farmers for their hard work and stewardship of the land, and most of all, to you, for supporting our family farm week after week.

-Stephanie J. Rosenbaum

14 December 2009

- **Extra Virgin Olive Oil (2009 pressing)**
- **Asian Pear Chutney**
- **Peach Chutney**
- **Ginger-Molasses Cookies**  
Frog Hollow Farm, Brentwood
- **Satsuma oranges**  
Pine Hill Orchards, Loomis
- **Pistachio nuts**  
Delta Joe's, Brentwood

\*only in the large (10 lb) CSA box

### CSA Office Hours 9am-4pm, Monday-Friday

Contact Karen or Danny at  
1-888-779-4511 opt 4  
or  
Email [csa@froghollow.com](mailto:csa@froghollow.com)

Can't pick up your box?  
Call us the Friday before  
your next delivery to  
place a hold on your  
delivery.

## GRANITA

6 cups Satsuma juice, strained to eliminate pulp  
¾ cup sugar

Stir sugar and juice together until sugar is dissolved (adjusting for sugar)

Pour in a large wide pan, preferably plastic

Freeze overnight.

The next day, remove from freezer and let sit for 10 minutes or so. Chop with a bench knife or large utility knife or pass through a cuisinart. Keep frozen until ready to serve.

## TUILE COOKIES

4 tablespoons (1/2) stick butter  
¼ cup light brown sugar  
¼ cup light corn syrup  
tablespoons flour  
2 teaspoons brandy or rum

Preheat oven to 400°. Line a baking sheet with parchment paper.

Melt the butter, brown sugar and corn syrup together over low heat. Stir in nuts and flour.

Have a wooden spoon ready. Equally space 4 tablespoons of batter on the sheet pan, (they will melt out as they bake.)

Bake for about 7-8 minutes, when done they should be a deep golden brown.

Remove and let cool for about a minute or so, then with an off-set spatula remove and mold into desired shapes.

They will harden as they cool. Store air-tight at room temperature for no more than one day. They are best when eaten same day.

Serve the granita with tuile cookie in individual glass bowls.

## CHOCOLATE PISTACHIO BISCOTTI

HOLIDAY RECIPE #2

Double-baking makes these cookies crunchy and long-lasting.

- 2 cups flour
- 3/4 cup unsweetened cocoa powder
- 1/2 tsp baking soda
- pinch of salt
- 4 tbsp butter, softened
- 1 1/4 cups brown sugar, packed
- 3 eggs
- 1 tbsp vanilla extract
- 1 tsp almond extract
- 1 tbsp strong coffee or espresso
- 1 cup chocolate chips
- 1 cup chopped pistachios

Preheat oven to 350F. Line a baking sheet with parchment paper, or grease lightly. Sift flour, cocoa, baking soda, and salt together, and set aside. In a large bowl, cream butter and brown sugar together. Beat in eggs, one at a time. Beat in extracts and coffee. Stir in flour until dough is smooth, adding a little water if it's very crumbly. Stir in chips and pistachios.

Form dough into logs, about 2 inches wide and 3/4-inch high. Bake for 20-25 minutes, until tops are set but still springy when pressed. Remove from oven and let pan cool on a rack for an hour or so.

Slice each log into skinny slices, placing the slices flat onto the baking sheet. Bake for another 30 minutes at 200F, flipping cookies over halfway through, until cookies are crunchy and firm. Let cool and store in a tin or closed container.

## MOROCCAN CARROT AND ORANGE SALAD

HOLIDAY RECIPE #3

A bright, tangy salad that makes a wonderful accompaniment to winter stews.

- 1 tbsp honey
- 1 tbsp orange flower water
- 3 tbsp lemon juice
- 3 tbsp orange juice
- 1/2 tsp salt
- 1 tbsp olive oil
- 1 lb carrots, peeled and grated
- 4 satsumas, peeled, sectioned, and sliced
- 2 tbsp pine nuts, toasted
- mint leaves, for garnish (optional)

Whisk together honey, orange flower water, juices, salt, and olive oil. Toss with carrots and orange segments. Taste for seasoning. Garnish with pine nuts and mint leaves just before serving.

## MOROCCAN DATES AND ORANGES

HOLIDAY RECIPE #4

A refreshing way to finish a meal, made with beautiful winter fruit from California.

- 4 satsumas, peeled and sliced crosswise
- 2 tsp sugar, or to taste
- 1 pomegranate
- 1/8 tsp cinnamon, or to taste
- 1 lb dates

Arrange orange slices on a round plate. Sprinkle lightly with sugar. Break pomegranate into quarters and remove seeds, being careful to pick out any bits of bitter white pith. Sprinkle pomegranate seeds over oranges. Sprinkle a little cinnamon over fruit. Serve orange slices side by side with a bowl of dates.

## PISTACHIO SAUCE

HOLIDAY RECIPE #5

An aromatic winter variation on pesto, made with parsley and pistachios. Delicious with quail, grilled fish, and chicken, or drizzled over stewed vegetables and couscous.

- 150g pistachio nuts
- grated zest and juice of 1/2 lemon
- 1 tbsp orange flower water
- 1 garlic clove, crushed to a paste with a little salt
- 1 small bunch flat-leaf (Italian) parsley, stems removed, roughly chopped
- a few fresh mint leaves, roughly chopped
- 1 tbsp water
- 5 tbsp olive oil
- salt and freshly ground pepper

In a food processor or blend, process the nuts to a nubby gravel. For a chunky sauce, mix in remaining ingredients by hand. For a smoother sauce, process or blend briefly until just mixed.

## CURRIED CHICKEN SALAD

HOLIDAY RECIPE #6

An '80s favorite, well worth reviving!

- 4 cups cooked chicken or turkey, chopped
- 1/2 cup mayonnaise
- 3 tablespoons sour cream or Greek-style yogurt
- 2 tablespoons Asian Pear or Peach Chutney
- 1 tbsp curry powder, or to taste
- 1 tsp lemon juice
- 1/2 cup sliced celery
- 1 cup seedless grapes, halved OR 1/2 cup raisins
- 1/2 cup slivered almonds, toasted

Mix together mayonnaise, sour cream, chutney, curry powder, and lemon juice, adding salt and pepper to taste. Toss together with chicken, celery, grapes, and almonds. Use as a sandwich filling or serve on lettuce leaves as a salad.