

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Sixteenth Harvest: 9/17/13 & 9/20/13

Italian Medley with Celeriac

2 tablespoons olive oil
1/4 cup onions
1 clove garlic, crushed
1 zucchini, sliced on diagonal
3/4 cup yellow wax beans, trimmed, cut in 1" pieces
1/2 cup cooked chick peas
1/2 celeriac root, peeled and sliced thin with a few of the
green stems finely sliced
1/4 cup bean cooking juice or stock
1/2 cup tomato basil sauce
salt to taste

In a heavy bottomed skillet, heat olive oil and sauté the onions, garlic, zucchini, yellow wax beans, and celeriac root. When vegetables are tender, add salt to taste.

Add garbanzo beans, bean juice or stock, and simmer for 10 minutes. Add tomato basil sauce and simmer until pan is dry.

Serve over capellini or spaghetti, and garnish with the tops of the celeriac.

Submitted by Liz Milazzo, Field Production Manager

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Community Supported Agriculture
Fifteenth Harvest: 9/11/12 & 9/14/12

Carrot and Celeriac Slaw

5 tablespoons good mayonnaise
4 teaspoons cider vinegar
2 to 3 teaspoons Dijon mustard
Salt
Pepper
1/2 pound finely shredded carrot
1/2 pound finely shredded celery root

In a large bowl, whisk together the mayonnaise, vinegar, mustard, salt, and pepper. Toss with the carrots and celery root, cover with plastic wrap, and refrigerate at least one hour, up to overnight. Serve slightly cold.

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Fifteenth Harvest: 9/11/12 & 9/14/12

Creamy Celeriac Soup

- 4 tablespoons butter
- 1-2 celeriac (about 2 pounds), peeled and roughly chopped
- 1 large leek, sliced (about 3/4 pound)
- 1 smallish potato, diced (about 1/4 pound)
- 2 cloves of garlic, peeled and chopped
- 1 large onion, peeled and chopped
- 3 cups chicken or vegetable stock
- 7 tablespoons (3.5 ounces) heavy cream
- Salt and pepper
- 3 slices good thick bacon, cut into 1/2 inch strips

In a heavy saucepan, melt the butter over medium-low heat. Add the celeriac, potato, garlic, and onion, and a pinch of salt and pepper. Cook the vegetables gentle until they soften, about 10 minutes.

Add the stock, bring to a boil, then simmer over low heat for about 20 minutes until the celeriac is completely tender.

Meanwhile, fry the bacon in a skillet until just crispy, then drain on paper towels.

Transfer to a blender and puree until smooth (or use an immersion blender). Return to medium heat, and season to taste. Whisk in the cream and serve immediately, topped with the bacon.