

# Happy Hollow Farm CSA

Week of December 27, 2010  
Week3 Winter CSA Distribution

## Farm Happenings

I hope everyone enjoyed a nice holiday. The snow that covered the farm in a thick white blanket on Friday is still piled up around the sides of the high tunnel. One would think that nothing could grow in weather like we've been having. But it is surprisingly warm even on cloudy days. The recipe this week is one of our favorite winter soups; it's easy to make and delicious!

### *Hungarian Sweet & Sour Soup*

- \*2 Tbsp olive oil
- \*3 cloves garlic, minced
- \*2 Tbsp paprika
- \*1 cup tomato puree (can make from frozen tomatoes)
- \*3 cups cold water
- \*2 tsp grated lemon zest (or 1 Tbsp lemon juice)
- \*honey, salt & pepper to taste
- \*1 medium onion, diced
- \*1 Tbsp caraway seeds
- \*1 (14oz) can diced tomatoes (or 2 frozen tomatoes diced)
- \*4 cups shredded green cabbage
- \*1/8 cup cider vinegar

Directions: Heat olive oil in large pot over medium heat. Add the onion, garlic and caraway seeds. Saute, stirring frequently until the onion is translucent. Stir in the paprika, and cook for 1 min. while stirring continuously. Add the diced tomatoes, tomato puree, cold water, and vinegar. Bring soup to a simmer. Simmer for 5 minutes. Add the cabbage and lemon zest/juice. Continue to simmer covered for 30 min. or until the cabbage is tender. Add the honey. Season soup with salt and pepper to taste. \*to dice frozen tomatoes use a bread knife and cut/saw thru them carefully.  
(this recipe taken from "The Whole Foods Market Cookbook")

Vegetable	Refrige rate?	Store in Plastic Bag To Retain Moisture?	Approx. Storage Life	Comments
Chinese Cabbage	Yes	Yes	1 – 2 wks	Try in this week's recipe!
Hakurei Turnip	Yes	Crisper Drawer	1 – 2 wks	Remove tops for longer storage. Delicious sweet turnip, eat like a raddish.
Head Lettuce	Yes	Yes	1 wk	Green Oakleaf
Radish	Yes	Crisper Drawer	1-2 wks	Remove tops for longer storage
Spinach	Yes	Yes	1 wk	
Tat Soi	Yes	Yes	1 wk	Great in stir fry
Mustard greens, Mizuna & Kale Mixture	Yes	Yes	1 wk	Great in stir fry or as a spicy addition to a salad

## Happy Hollow Farm's Weekly Newsletter...

The last week of distribution will be the second week of January. Pick up your veggies on Jan. 12 between 4:30-6:30pm.