

Hillside Prairie Gardens



It's garlic harvesting time! And we have an exciting and very busy weekend ahead of us. Jacob's twin brother (and former partner in growing), Andrew, is taking a short break from his new farming venture in Colorado (their youngest brother, Alexander, had to stay behind and keep everything watered in the extreme drought conditions) and traveled here to help with the harvest. Garlic is sort of a new undertaking we added only recently to the business. Last fall we planted approximately ½ acre of our 'seed' (cloves), so finally this year we will have enough to sell as seed stock, mostly to other garlic growers and restaurant chefs around the country. [Learn more about the whole process on our website.] After this weekend's harvest, the bulbs will hang in the barn to cure for a couple weeks; then we'll be in business for selling, storing, and eating long into the winter months. Of course, you'll get to try a few of the different varieties throughout the season, too!

CARROTS — if you don't finish them all raw in one sitting (miraculous), try slicing and boiling them and eating warm with butter (I didn't know I liked cooked carrots until I had these!)

CUCUMBER — for a quick and refreshing side, whip up a cucumber salad with chopped onion, vinegar (virtually any kind will do the trick), a little plain yogurt, salt and pepper

GARLIC SCAPES — we'll offer these for a few more weeks yet. let us know if you're interested in purchasing a larger quantity for a big batch of pesto to freeze and enjoy throughout the fall and winter months [hint: ice cube trays work well for this; when frozen, transfer to ziploc baggies for convenient meal-sized portions]

HAKUREI TURNIPS — a baby Japanese variety, has become one of our favorites over the years. closely resembles the heart of a cabbage in both flavor and texture, eat raw like you would a radish, or slice and roast at 400° with a little oil, salt, and pepper to bring out the sweetness

MIXED GREENS — last week of these for a while – when it gets too hot for them, the leaves become bitter and bolt ☹

NEW POTATOES — an early variety called Norland Red, originated from North Dakota and introduced in 1957. Great boiled, baked, or roasted. Try in the **recipe of the week: *Beet and New Potato Salad*** posted on the website

SWISS CHARD — this is a striking variety aptly named **bright lights**. Chard is in the same species as *beetroot*, or regular garden beet, though bred instead for its large, highly nutritious leaves (rather than a sweet root). Delicious steamed or sautéed with some salt and lemon juice, use both the leaves and the stems

ZUCCHINI (OR YELLOW SUMMER SQUASH) — we call it all the same. smaller ones are perfect for steaming, sautéing, etc.; larger are better for baking. try melting a little cheese on top, breading and frying, or adding to your favorite pasta dish. should be lots more to come...

COMING UP : EGGPLANT, SWEET PEPPERS, TOMATOES, AND GARLIC

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