

ROLLING PRAIRIE

notes from rolling prairie farmers alliance

WEEK OF SEPTEMBER 11
2011

Coming Up

Decisions pending on end of season



As we finalize this edition of the newsletter, discussions are continuing among the Rolling Prairie farmers about exactly how to phase out the season for each of our sites.

Monday morning, Bob Lominska sent an email to the subscribers at the Merc site detailing how the season will wind down there. In that message he noted the reasons for our unusual season ending this year.

“We appreciate your support over the years. The fact that our CSA has given us a reliable market for our produce has given us the confidence to invest in irrigation, equipment, and land. This is why we have done as well as we have this year. But in this area irrigation is just a supplement to rainfall, and we have had precious little rain this summer. Even though we have done a lot of planting of fall crops, often they just come up and a few days later are gone.”

Your site coordinator will keep you apprised as to how we will wrap up the season and apply your credit from your deposit to your final bill.



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BAKED SWEET POTATO FRIES

Former Merc site assistant Jennifer Kongs sends along this recipe from the book [Vegan Soul Kitchen](#) by [Bryant Terry](#).

Ingredients

Fries

- 4 uniformly shaped medium sweet potatoes (about 2 pounds), peeled
- 1 tsp. coarse sea salt
- 1 Tbsp. extra-virgin olive oil

Dipping sauce

- 1 heaping tablespoon minced ginger
- ½ cup toasted peanuts
- ½ cup apple juice
- 1 tsp. agave nectar
- ⅛ tsp. cayenne
- ¼ tsp. coarse sea salt

Steps

Make the fries: Cut the potatoes into slices about ½-inch thick and then cut

them ½ inch lengthwise into the shape of fries.

Preheat the oven to 450 degrees.

Combine the sweet potatoes, 3 quarts cold water, and 1 teaspoon salt in a large pot over high heat. Parboil, uncovered, for 10 minutes. Drain in a colander and pat well with a clean kitchen towel or paper towels until completely dry.

In a large bowl, toss the sweet potatoes with the olive oil.

Arrange the fries on a parchment-lined baking sheet and bake for 50 minutes, gently stirring every 15 minutes with a wooden spoon to ensure even browning, until tender and caramelized.

Make the dipping sauce: In an upright blender, combine the ginger, peanuts, apple juice, agave nectar, cayenne, and salt, and blend until creamy. Transfer to a small bowl.

