



Thanksgiving - The Sides

Thanksgiving is just a few weeks away, and we're looking forward to a smaller than normal celebration - and all of the leftovers to follow. Here are a few of the dishes that we'll be enjoying around our family table.



The Staples: Mashed Potatoes and Gravy

Mashed potatoes are a simple food, but when you are working with just potatoes, salt, butter, and cream, the little things matter. The Kitchn has [A Guide to Amazing Thanksgiving Mashed Potatoes](#) - check it out.

Our tips -

Choose the right potatoes: We'll be using a mix of our German Butterball (for flavor) and Superior potatoes (for the fluffy texture) for our mashed potatoes.

Handle them gently: Don't overmix!

Use high quality dairy: We don't skimp on the cream...

I stumbled upon our new go-to gravy recipe earlier this summer. [This recipe for mushroom gravy](#) is classic, decadent, and delicious. I like to use a mix of crimini and portobello mushrooms. (Our members can look forward to Hidden Valley Mushrooms being available in the next share!) I'm looking forward to enjoying the mushroom gravy alongside our roasted tukey from [Valley View Grassfed Farm](#).

Those Glorious Greens

As for green vegetables on the Thanksgiving table, brassicas - particularly cabbage and Brussels sprouts - are my stand-bys. They are hearty, so flavorful, and in season.

This [Thanksgiving Slaw](#) is an ideal side dish. It is bright and full of autumnal flavors - and can be made ahead of time.

Brussels sprouts are a family favorite. I haven't decided between this recipe for [Lemony Brussels sprouts](#) or these [Sitr-Fried Sprouts with Walnuts](#).



Cranberry Sauce

Another in-season, locally grown delight -



cranberries. We're excited to have found a local farm in Necedah, SunDance Cranberry Farm, growing organic cranberries. We're looking forward to enjoying them in baked goods and as (my second favorite Thanksgiving side) cranberry sauce.

There are so many cranberry sauce recipes, and [this one](#) has my favorite ingredients - honey (sometimes I'll use maple syrup), orange juice and zest, and seasonal spices.

With Gratitude

“Piglet noticed that even though he had a Very Small Heart, it could hold a rather large amount of Gratitude.”
— A.A. Milne, *Winnie-the-Pooh*

As our 2020 CSA season comes to a close, we are full of gratitude.

2020 has been a year of challenges and blessings. This was the most beautiful growing season that we've had since we started Meadowlark Community Farm in 2015. It was a stellar tomato year, which made up for last year's crop failure. We harvested an amazing amount of delicious melons, and we continue to be amazed by the resiliency of plants.

In the thick of the growing season, we find consolation in knowing that we are fueling our community with nourishing produce. Thank you for being a part of Meadowlark Community Farm!

We are looking forward to the relative calm of winter where our work shifts to dreaming, planning, and catching up on house and office work. We'll be welcoming our third child sometime in the next few weeks. We have lots of family snuggle time ahead!

Have a beautiful - and delicious - Thanksgiving!

Farmhouse Favorites

In this segment of The Monthly Meadowlark, we'll be sharing a few of our favorite (cooking-related) things. Cookbooks, ingredients, techniques, tools, et cetera to inspire you in your kitchen adventures.



[Sweet Potato Casserole](#)

I couldn't send out a Thanksgiving-themed newsletter without a recipe for sweet potato casserole. There are no marshmallows in my ideal sweet potato casserole - just fluffy, slightly maple syrupy sweet potatoes topped with candied pecans. It's my favorite Thanksgiving side, which usually ends up on my dessert plate, too.



A Thanksgiving Playlist

As we enter our farming off-season, we find ourselves spending a little more time in the kitchen. Our cooking (and cleaning) is often accompanied by music. I'm looking forward to listening to this [Thanksgiving playlist](#) put together by Williams Sonoma.

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