



## Soup Season

We hope that you are staying warm during this cold spell. With seeds arriving daily and the first spring veggies germinating in our newly built germination chamber, thoughts of spring are filling our minds. It is hard to believe that in a few months all of this snow will be gone and we'll be planting in the field! We are savoring winter, though - enjoying sledding, snowmen, and hot cocoa. In the farm kitchen, we're warming our home - and bellies - with plenty of soups, stews, and chilis.



### Classic Tomato Soup

Tomato soup will always remind me of my Grandmother Lois. As the mother of hungry 6 boys, she served her tomato soup with plenty of elbow noodles. (Now that I have 3 kids of my own, I can understand her reliance on noodles.) We often still serve ours with elbow noodles, but always with a grilled cheese for dipping.

I grew up with Campbell's Tomato Soup, and I've searched for a recipe that recreates this classic. The tomato soup recipe below has a wonderful silky, creamy texture. (Sometimes I'll add a little milk or cream at the end to make the soup even more satisfying.) If I don't have leeks, I'll stick to just onions. I usually use broth instead of water. I've used canned tomatoes, frozen tomatoes, and roasted tomatoes in place of the ripe tomatoes. I use 1 quart of tomatoes in this recipe.

### Tomato Soup

From *The Art of Simple Food* by Alice Waters

4 servings

2 tablespoons olive oil  
1 tablespoon butter  
1 medium onion sliced  
1 small leek, white and light green parts, sliced  
A pinch of salt  
2 gloves garlic  
2 lbs. ripe tomatoes (about 10 medium tomatoes) washed, cored, and sliced  
1 scant tablespoon white rice  
A large pinch of salt  
1/2 bay leaf  
1 small sprig of savory, thyme, or basil  
1 cup water  
1 tablespoon butter

1. Using a heavy-bottomed pan, warm olive oil and melt butter then add the onion and leek with a pinch of salt. Cover and cook until soft, but not brown. If necessary, add water to keep from browning.
2. Add garlic and cook for about 2 minutes.
3. Add the tomatoes, white rice, bay leaf, a large pinch of salt and the sprig of savory, thyme, or basil. Cook over medium heat, stirring occasionally until the tomatoes fall apart.
4. Add 1 cup water and 1 tablespoon butter and continue cooking another 10 minutes until the rice is tender. Remove the herb sprigs.
5. Carefully ladle the soup into a blender, not more than 1/3 full. Blend until smooth, about 1 minute. Pass the puréed soup through a medium strainer to remove skin and seeds. Taste for salt. Add more water if soup is too thick. Serve.

## Chili



Hearty (and easy to fill with locally grown ingredients), chilis are in regular rotation in our kitchen. For locally grown beans, check out [Meadowlark Organics](#). (They grow organic beans, grain, and have started a Community Mill).

[Vegetarian Sweet Potato Chili](#) - I love the sweetness of sweet potatoes in chili.

[White Chicken Chili](#) - Beautiful and delicious.

[Skillet Turkey Chili](#) - This recipe uses ground turkey, but we always use ground venison. This is a good, basic recipe to start with. I like to add frozen peppers and sweet corn.



## Celebrate National CSA Week (Feb 21-28)

We are excited to join other CSA farmers across the country to celebrate CSA Week, a national event taking place from February 21st through February 28th to foster connection between farmers and eaters.

**In honor of CSA Week, we're offering the chance to win a "Support Local" gift bag to all members who join the farm by the end of CSA week.** The grand prize will include \$25 in Meadowlark Moolah, a \$25 gift certificate to one of our partnering local business pick up locations, and two cookbooks to inspire your local, seasonal cooking.

**If you are signed up for the 2020 season already, thank you! You are already entered to win. If not...**

[Sign up for 2021 farm shares!](#)

## 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.

### Our Favorite Biscuit Recipe



Before we settled on the farm, Craig worked for a winter at Madison Sourdough. He bakes the bread our house. My baking usually features butter (or cream) - pie crusts, scones, and [our favorite biscuit recipe](#). Instead of buttermilk, it uses plain yogurt - which we always have in our refrigerator.



## The Neighbors Sandwich Bar & Deli

Our CSA pick-up location in Wonewoc is The Neighbors. The space is not only adorable, but they serve up delicious take and bake pizzas. Our kids (especially Bernard) LOVE pizza, and we love supporting another local business. We add our own veggies (and mushrooms from Hidden Valley Mushrooms) and plenty of dried oregano. Baked super hot on our pizza stone, it is the best pizza we've found locally.

Favorite topping combinations:

- spinach, garlic, and crimini mushrooms
- sausage, sauteed sweet peppers, and shallots
- pepperoni, black olives, and onions

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