

Week 22

**Celeriac**

**Summer Squash**

**Yellow Wax Beans**

**Bosc Pears**

**Melons or Apples**

**Baby Leeks**

**Padron Frying Peppers**

**Tomatoes**

**Arugula**

**Lettuce**

Farm News: We are getting into real fall vegetables—this week you have celeriac, which is the root version of a veggie you already know—celery. The celeriac root can be eaten raw-- grated or sliced thinly onto salads—but I prefer it cooked: cut into chunks and roasted with other root veggies, or boiled up and mashed with potatoes and cream. The tops are flavorful, but much tougher than celery—useful for adding depth to a soup, but I’d fish them out before eating the soup.

Your peppers this week are Padron, an heirloom Spanish variety—traditionally, they’re picked immature, before their heat develops, fried hot and dry, then drizzled in olive oil, and served as an appetizer—mostly mild, but with each bite, the risk of the intense heat of a mature pepper. Since I’ve been startled too many times by peppers that were supposed to be mild, I’ve let these ones turn the fire-engine red that lets you know they’re as hot as they’re getting—which may be anywhere between jalapeno hot and cayenne hot.

POTATO & CELERY ROOT GRATIN WITH LEEKS

BY SUSAN SPUNGEN modified from BON APPÉTIT NOVEMBER 2011

3 cups heavy cream (approximately)

2 garlic cloves, peeled and minced

1 1/2 teaspoon dried thyme or 3 teaspoons fresh thyme

1 tablespoon (1/4 stick) unsalted butter

1 bunch leeks, thinly sliced crosswise (some people only use the pale bits; I use the whole thing)

Salt

2 pounds potatoes, peeled, very thinly sliced crosswise (1/8" thick)

1 celery root (celeriac), peeled, very thinly sliced crosswise (1/8" thick)

2 cups grated Gruyère

Black pepper

Butter a 3-quart gratin dish with 1 tablespoon butter. Layer 1/3 of potato slices and 1/3 of celery root slices evenly over bottom of baking dish. Cover with 1/3 of leeks, then 1/3 of Gruyère. Sprinkle with salt, pepper, and ½ teaspoon thyme leaves. Repeat layers twice more.

Pour cream over vegetables until liquid nearly covers the last layer of root vegetables.

Set gratin dish on a large rimmed baking sheet and cover tightly with foil. Bake for 1 hour. Taste a root veggie slice for done-ness: if your dish is deep, this will need to cook longer; if it’s shallow, one hour should be enough to turn things tender. Carefully remove foil; continue baking until top is golden brown and sauce is bubbling, 25-30 minutes.