WHY’S FRESH
WEEK 3: September 16

Half Share Items

SUGAR PEAS ☑
Lee’s Fresh Produce, Kent
Store in a plastic bag in the fridge.

TOMATOES ☑
Alma Hill Gardens, Everson
Keep on the counter or in the fridge if very ripe.

DRY WALLA WALLA ONIONS ☑
Kirsop Farm, Rochester
Store onions long-term in a cool, dry, dark, well-ventilated area. Peeled onions can be stored in the fridge for a week or two.

HONEYCRISP APPLE ☑
Amador Farms, Yakima
Store in the fridge.

Full Share Items

CELERY ROOT (CELERIAC) ☑
Kirsop Farm, Rochester
Cut off tops and store separately (but don’t toss! Also edible). Store unwashed roots in a perforated plastic bag in the refrigerator for 3 to 5 days.

KALE ☑
Green Cuties, Carnation
Store washed kale in an airtight bag or container with a paper towel.

BARTLETT PEARS ☑
Amador Farms, Yakima
Keep on the counter or in the fridge if very ripe.

CORN ☑
Sidhu Farms, Puyallup
Store unwashed and unpeeled in a sealed plastic bag in the fridge.

Spotlight On

Walla Walla Onion
Fact: In 2007, the Walla Walla onion became Washington’s official state vegetable after a campaign by middle school classes that began in 2004.

Fact: Walla Walla onions are named after the Washington state county in which they were first cultivated. A French soldier, Peter Pieri, brought an Italian sweet onion from the island of Corsica to the Walla Walla Valley in the late 1800s. He further developed the onion by selecting and growing specific traits until achieving the size, sweetness, and shape that would eventually become the Walla Walla onion.

Fact: These onions contain vitamin C, iron, potassium, calcium, and fiber.

Meet the Producer

Amador Farms
Osman at the Farmers Market.

@amadorfarmsdeyakima

Facts: Osman Amador got his start farming in Honduras and moved to the US to work in Phoenix. He is happy to be farming with his family now in the Yakima Valley. On his 10 acres he farms over 20 fruit and vegetable crops.

Quote: “What motivates me to farm is being able to provide fresh produce not only for my family, but for community members.”

Facts: Osman brought the Honeycrisp apples and Bartlett pears, in this week’s box, that have us dreaming of fall! We hope you enjoy them!

Growing Practices Key

☑️ No Spray ☑ Certified Organic ★ Integrated Pest Management
**Elote**

**ADAPTED FROM:** Cookieandkate.com

**INGREDIENTS**
- 3 ears of corn
- 1/4 cup of mayonnaise
- 1 1/2 tsp. lime juice
- 1/2 tsp. chili powder, plus more for sprinkling
- Pinch of cayenne (optional)
- Pinch of salt

**DIRECTIONS**
1. Grill the corn.
2. While the corn is cooking, mix together mayonnaise, lime juice, chili powder, cayenne (optional), and salt.
3. In another bowl, mix together grated Cotija cheese and cilantro.
4. Brush the corn with the mayonnaise blend.
5. Sprinkle the Cotija cheese and cilantro blend over the corn.
6. Add a final dusting of chili powder.

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**Apple Celery Root Gratin**

**ADAPTED FROM:** Aspicysperspective.com

**INGREDIENTS**
- 8 slices bacon
- 1 small onion, chopped
- 1 cup panko breadcrumbs
- 1 celery root
- 3 Honeycrisp apples
- 1 2/3 cup heavy cream
- 2 tsp. kosher salt
- 1/2 tsp black pepper
- 1 1/2 tsp pumpkin pie spice
- 8 oz. gouda, shredded

**DIRECTIONS**
1. Place a large skillet over medium-high heat. Once hot, cook 8 strips of bacon until crisp. Remove from skillet and drain on a paper towel-lined plate, reserving the grease. Once cooled, crumble.
2. Sauté the chopped onion in the bacon grease for 3-5 minutes until softened and slightly browned. Remove the onions from the skillet.
3. Turn the heat off and add the panko to the bacon grease and toss. Set aside.
4. Preheat the oven to 400° F. Butter a 9x13-inch baking dish (or LARGE quiche dish) and set aside.
5. Peel the apples and celery root. Using a food processor slicer attachment (or vegetable peeler), thin slice the apples and celery root.
6. Place the apples and celery root in a large bowl. Add the onions, cream, salt, pepper, pumpkin pie spice, and shredded gouda to the bowl. Stir well and pour into the prepared dish. Press to level.
7. Mix the panko and crumbled bacon and sprinkle over the top. Bake for 45-55 minutes—until the top is golden and the edges are bubbling. If the top starts getting too dark, loosely cover with foil.
8. Allow the gratin to rest for at least 10 minutes before serving.

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