



CAPAY VALLEY FARM SHOP BOX

Rainbow Carrots from Capay Organic

Hello, gorgeous! Let's make y'all into purdy lil' pickles...

Moroccan-Style Pickled Carrots (from *Bon Appétit*)

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| * 1 ¼ lbs carrots, peeled and trimmed | * 1 c apple cider vinegar |
| * Peel of one lemon, cut into strips | * ¼ c sugar |
| * 4 garlic cloves, peeled and sliced | * 1 ½ T coarse kosher salt |
| * 4 small dried hot red chiles, halved | * 2 t coriander seeds |
| * 1 ½ cups water | * 2 t cumin seeds |

Leave baby carrots whole. Cut large carrots lengthwise into halves, then cut each half lengthwise into halves or quarters (spears should be no wider than 1/2 inch). Pack carrots vertically into 1-quart jar, cutting spears to fit. Add lemon peel, garlic, and chiles, spilling some chile seeds into jar (seeds from 1 chile add mild spiciness). Mix 1 1/2 cups water, vinegar, sugar, salt, coriander, and cumin in medium saucepan. Bring to boil, stirring until sugar and salt dissolve, then boil 3 minutes. Pour hot brine over carrots, adding all spices to jar. Cool, then cover jar tightly and chill at least 12 hours. Keep [yourself and the carrots] chilled.

Pair with: Montecicogna Chiacetto di Moniga Sicli 2013 (\$19)

This crazy rosé is made from mostly the Gropello grape, native to Italy's Lombardy region. In these parts, they call Chiacetto the "wine of one night" because it's vinified over one night, with just 6-8 hours skin contact (where the juice sits on the red grape skins to extract color, tannin and flavor). Here, the bright fruitiness and nice acidity balance out the pickles' slight sweetness and hecka-tang. The finish of the wine is a tiny bit creamy to counteract the pickle-y bite.

Fuyu Persimmons from Evergreen Farm

Take note! There are two kinds of persimmons: *Fuyu* are squatty-shaped and can be eaten firm, like any orchard fruit. *Hachiya* persimmons are heart-shaped and CANNOT be eaten until they are super soft. Eating a firm hachiya is out-of-control tannic, chalky, bitter, horrific. But we're not talking about those today; we're talking about and eating fuyus! This is one of the most drop-dead delicious autumn cake recipes ever (and it gives us an excuse to drink some sweet sherry).

Fuyu Bundt Cake (from *Sunset* magazine)

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| * 3 c chopped, crisp fuyu persimmons | * 1 t baking soda |
| * ½ c softened butter | * 1 t salt |
| * 1 2/3 c white sugar | * 1 t ground cloves |
| * 2 eggs | * 1 t ground cinnamon |
| * 2 t lemon juice | * ½ t ground nutmeg |
| * 2 t vanilla extract | * 1 c chopped walnuts |
| * 2 c flour | * ¾ c raisins |

Grease and flour a bundt cake pan. Preheat oven to 350. Blend baking soda into fuyus and set aside. In a large bowl, beat soft butter and sugar. Add eggs, lemon juice and vanilla and beat until fluffy. Stir in fuyu mix. Sift together flour, baking powder, salt and spices. Stir flour mixture into fuyu mixture just until blended. Add chopped walnuts and raisins. Pour into prepared bundt pan, and bake at 350 for 55-60 minutes or until a toothpick tests clean. Cool in pan 15 minutes, then turn onto rack.

Pair with: El Maestro Sierra Pedro Ximenez Sherry (\$17)

SHERRY, BABY! October is hands-down our favorite time of year to drink this appallingly underappreciated delicacy, because the spice and nutty notes remind us of all that's good about fall. Sherry comes in a range of styles and levels of sweetness: Some are bone dry, light and crisp as the day is long, while others are unctuous, rich and sweet—then there's all spots in between. Pedro Ximenez (or PX) is the sweetest style, but we particularly love El Maestro Sierra's version because it's mega-complex and not syrupy. Spaniards pour PX over vanilla ice cream (and who are we to stop you?!), but we also like its natural inclination toward this kind of similarly spicy-sweet and nutty dessert. Serve slightly chilled, and keep leftovers in the fridge for up to one year.