



[Napolitano Basil](#)  
[Japanese Eggplant](#)  
[Red Norland Potatoes](#)  
[Fresno Chiles](#)  
[Tomatoes](#)  
[Red Onions](#)  
[Mixed Summer Squash](#)  
[Cucumbers](#)  
[Little Gem Lettuces](#)  
[Carrots](#)  
[Scallions](#)

**\*\*Disclaimer to the above vegetable list\*\*:** The list above is *approximate*. When we run short of an item, we substitute with something else similar. Andy will make sure it will be a good value. In the meantime, we appreciate your patience and a sense of adventure with these boxes. Enjoy!

**Storage:** Basil: It shouldn't get too cold, so try to find the 'warmest' place in your fridge -- for some that's the door, for others that might be the produce drawer. Wrap the basil in a clean damp cloth and store in your fridge. Eggplant, Potatoes, Chiles, Summer Squash, Cucumbers & Lettuce: Store in bags in the fridge. Tomatoes: Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty. Onions: These are cured – have dry skins -- so can be kept in a cool dry spot on your counter. Carrots: Remove and compost greens. Carrots will stay crisper longer without their greens. Store carrots in a bag in the fridge. Scallions: Remove any ties or bands, and store loosely in bags in the fridge.



Napolitano Basil. Photo by Andy Griffin.

**Roasted Garlic Basil Sauce**  
*Gourmet, September 1997*

4 large garlic cloves  
1 medium zucchini  
¾ cup packed fresh basil leaves  
¼ cup packed fresh flat-leafed parsley leaves  
½ cup water  
2 teaspoons fresh lemon juice

Preheat oven to 425°F. Wrap garlic cloves tightly in foil. Cut zucchini into ¼-inch-thick slices and season with salt and pepper. Put foil-wrapped garlic and zucchini on a baking sheet and roast in middle of oven until garlic is tender and zucchini is pale golden, about 15 minutes. Unwrap garlic and cool. Have ready a bowl of ice water. In a saucepan of boiling water blanch basil and parsley 10 seconds and drain in a sieve. Refresh herbs in ice water to stop cooking and drain in sieve. Sauce ingredients may be prepared up to this point 1 day ahead and kept separately, covered and chilled. In a blender blend garlic, zucchini, herbs, water, and lemon juice until smooth, about 1 minute, and season with salt and pepper. Makes about ¾ cup.

**Grilled Eggplant Panini**  
**Submitted by April Stearns**

2 tablespoons mayonnaise  
2 tablespoons chopped fresh basil  
2 tablespoons extra-virgin olive oil, divided  
8½-inch slices eggplant (about 1 small)  
½ teaspoon garlic salt  
8 slices whole-grain bread  
8 thin slices fresh mozzarella cheese  
1/3 cup sliced jarred roasted red peppers  
4 thin slices red onion

Preheat grill to medium-high.

Combine mayonnaise and basil in a small bowl. Using 1-tablespoon oil, lightly brush both sides of eggplant and sprinkle each slice with garlic salt. With the remaining 1-tablespoon oil, brush one side of each slice of bread.

Grill the eggplant for 6 minutes, turn with a spatula, top with cheese, and continue grilling until the cheese is melted and the eggplant is tender, about 4 minutes more. Toast the bread on the grill, 1 to 2 minutes per side.

To assemble sandwiches: Spread basil mayonnaise on four slices of bread. Top with the cheesy eggplant, red peppers, onion and the remaining slices of bread. Cut in half and serve warm.

**Calabrian Bruschetta**  
from *Verdura* by Viana La Place

4 small Asian eggplants  
Extra-virgin olive oil  
3 ounces provolone or caciocavallo cheese  
6 thick slices country bread  
2 garlic cloves  
3 red tomatoes, cored and thinly sliced  
Extra-virgin olive oil

Trim the eggplants and slice them ¼-inch thick. Arrange the eggplant slices on a lightly oiled baking sheet and brush them with olive oil. Bake the eggplant slices in a preheated 376 degree oven for 10 minutes. Turn the slices over, brush with oil, and cook for another 10 minutes. Remove from the oven and set aside.

Using the large side of a four-sided grater (or a potato peeler...), grate the cheese into long, thin strips.

Grill or lightly toast the bread. Rub with the cut side of the garlic cloves and drizzle with olive oil.

Place a few slices of eggplant on each bruschetta, top with some sliced tomato, and sprinkle a little shredded cheese over the top.

Place the bruschetta under a preheated broiler and broil until the cheese melts. Serve immediately.

**Tortilla de Patatas adapted from *The Mediterranean Way* by Ric Watson and Trudy Thelander**

A Spanish Tortilla is similar to an omelet or a frittata.

3-4 smaller potatoes, cut into small cubes  
2 Tablespoons extra virgin olive oil  
3 scallions, chopped, or ½ red onion chopped  
2 gypsy peppers, seeds removed and finely diced (or ½ large red bell pepper)  
4 large eggs  
1 tablespoon finely chopped parsley, or green onion tops!  
½ teaspoon sea or kosher salt  
¼ teaspoon black pepper, or to taste

Preheat the broiler.

Steam the potato pieces until just soft enough to eat. (test with a fork. Start testing after about 4 minutes, depends on the size of the cubes)

Heat the oil in a medium skillet over medium heat and cook onion and peppers, stirring occasionally, until softened, about 5 minutes. Add the potato and cook, stirring to combine, for another 2 minutes.

Whisk the eggs together in a bowl with the parsley, salt and pepper. Pour the eggs over the vegetables in the skillet, cover, and cook gently over low heat for 8 minutes. Remove the lid and place under the preheated broiler to cook for 1 minute or until the top is set. Cut into

wedges and serve. This can easily be served at room temperature or cold. Serves 2.

**Stuffed Pepper Sandwiches**, as told to Andy by a market shopper. (Andy is sorry he forgot who gave this recipe...)

Some jalapeños (or try the Fresno Chiles here!)  
Some Mexican cheese  
A baguette, sliced lengthwise

Slice the tops of the peppers and stuff them with the cheese. Roast these stuffed peppers under the broiler until the peppers look a little scorched and soft. Put these stuffed, just-roasted peppers in the baguette and eat like a sandwich.

**La Capunata (Not to be confused with la Caponata!)**  
Adapted from *Cooking with Michele*, October 2011

Frise (twice baked barley flour bread or if you can't find frise, try substituting with Grape Nuts cereal, surprisingly similar)

Barese Cucumbers, cut into bite-sized pieces  
Tomatoes, cut into bite-sized pieces  
Red Onions, sliced thinly  
Basil, cut up in a rough chiffonade  
capers  
best quality extra virgin olive oil

Re-hydrate the bread and break it up in to bite-sized pieces. Combine with the cucumbers, tomatoes, onions, basil and capers. Dress with olive oil and season to taste with salt.

**Ricotta and Tomato Toast**  
A great breakfast idea from *Everyday Food*

1 thick slice whole-wheat bread, lightly toasted  
¼ cup part skim ricotta cheese  
½ small heirloom or beefsteak tomato, sliced  
Fresh basil leaves  
¼ teaspoon olive oil  
S & P to taste

Spread bread with ricotta; top with tomato and basil. Drizzle with oil, and season with S & P.

**Zucchini and Chickpeas adapted from *Mediterranean Vegetables* by Clifford Wright**

2 T olive oil  
1 lb zucchinis, trimmed and sliced ~ ½ inch thick  
16 oz can chickpeas, drained  
2 large garlic cloves, chopped  
S & P to taste  
2 T finely chopped fresh parsley leaves

Heat the oil in a large skillet over medium heat and cook the zucchini, chickpeas, garlic, salt and pepper until the zucchini are slightly soft, about 20 minutes. Toss with the parsley and serve hot or at room temperature. Serves 4.