



[Rugosa](#) winter [squash](#) (pictured above)

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[Orange carrots](#)

Erbette [chard](#)

Jack Be Little Pumpkin-citos (GREAT for eating!)

[sweet mixed peppers](#)

Fridge Management: *Everything* into the fridge except the winter squash and basil. Top the carrots. Put the basil in a vase of water: and use it up. It doesn't store well unless you make pesto and freeze that!

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Cayenne Peppers? If you love spicy chiles, you already know what you want to do with these, ignore this little blurb. If you like spicy food in moderation consider one of the following: dry these out and make your own pepper flakes for the winter... or make your own hot sauce: wash peppers, remove the green top, and roast in the oven

or on a griddle for a while until a bit charred. Then cut up in large chunks and cook down in vinegar and then put into blender or food processor. You can also add some cooked carrot chunks to this for body/sweetness. Garlic is great too!

Winter Squash 101

In case you've never tried to cook winter squash, it couldn't be simpler: Cut in half with a big sharp knife. Remove seeds. (If you've ever carved a pumpkin, these two steps should be very familiar.) Put in a baking pan (I use glass, metal or ceramic would also work) cut side down, with a little water in the pan. Or rub the cut side with a little oil first. Bake in a medium oven (325, or 350, or 400, etc.) until it's easily pierced with a fork. Remove, and eat.

Possible toppings: many like maple syrup, I like salt and pepper. I've also added my cut, seeded halves of winter squash to the crockpot with some water, and let it cook that way for a few hours. This method works especially well when all you want is the cooked flesh to puree for a soup or other dish.

Beetroot Salad with Anchovy Dressing

from: *Jane Grigson's Vegetable Book* || julia's note: 'beetroot' is what beets are called in England, I think. I was intrigued by this recipe because of the unusual salad dressing. I'm a big fan of vegetable salads, our dinner table often has a traditional lettuce salad and also a beet or potato or turnip or fennel or celery etc. salad. I love make ahead dinner items, and vegetable-rich ones are an extra bonus.

1 pound boiled, peeled beetroot
1/2 pound boiled firm or waxy potatoes
2 hard-boiled eggs, peeled
chopped parsley

Dressing:

2 medium onions, chopped
4 Tablespoons oil
1 tin anchovies in oil
1 teaspoon wine vinegar
1/4 teaspoon (or a bit more?) Dijon mustard pepper

Slice beets and put into a shallow bowl. Peel and slice the potatoes into half-circles and arrange them in a ring round the edge, slipping the straight edge down between the beets and the edge of the bowl. Mash the eggs to crumbs with a fork, mix them with a heaped tablespoon of parsley and set aside.

For dressing, cook the onions in a Tblspn of oil in a small covered pan, so that they become soft

without browning. Cool & pound with the anchovies, their oil and the remaining ingredients (use a blender if poss.). Adjust the seasonings (this usually means add S & P to taste). Spread dressing evenly over the beets. Scatter the egg on top with extra parsley if necessary. Serve chilled.

Pasta with Zucchini, Lemon, Pine Nuts, & Herb
The Greens Cook Book

1 pound corkscrew pasta (gemelli, rotelli, etc.)
8 ounces small, firm green or golden zucchini
1/2 c. mixed fresh herbs: Italian parsley, marjoram, basil, chervil, hyssop, oregano, lemon thyme and others (I used basil and thyme, but oregano and marjoram are also good.)
1 lemon
6 T. virgin olive oil
5 T. pine nuts
4 shallots, thinly sliced then roughly chopped
4 t. tiny capers, rinsed in water
2 sun-dried tomatoes, cut into narrow strips (I used 8 halves)
Salt
Pepper
Parmesan (grated, fresh)

Slice the zucchini diagonally into pieces about the same thickness as the pasta (matchstick size, 1/8" or so). Line up the slices and cut them into narrow matchsticks.

Make a selection of fresh herbs from those suggested in the ingredients list. Pull the leaves off the stems and chop them, but not too finely. Include any flowers, such as the purple flowers of the basil or pink thyme blossoms. With a vegetable peeler, remove a thin strip of peel from the lemon and cut it into fine slivers. (I grated the peel.)

Heat 2 T. olive oil in a small pan and add the pine nuts. Cook them until they begin to color; then add the shallots. Cook the two together over med. Low heat until the shallots are soft and the pine nuts are brown. Transfer them to a wide bowl and add the rest of the oil, the capers, lemon peel, sun-dried tomatoes and herbs. Season with salt, freshly ground black pepper and 1/2 teasp. or so lemon juice to taste.

Add salt to the boiling water, drop in the zucchini and cook it about 1 minute. Scoop it out, shake off the water, and add it to the bowl with the other ingredients. Next, cook the pasta, scoop it out and add it to the bowl as well. Toss with a pair of tongs, so that the noodles are coated with the oil and herbs. Serve with the cheese passed separately.

Collard Greens Idea from a Chowhound Post:

Very good recipe in the *Lee Bros cookbook* for "sneaky" collards - "sneaky" in that they taste sort of hamhocky but are vegetarian. Here's the short version: Wash them well, as others have said. I don't worry at all about de-ribbing them - as long as you cook them for an hour or so, the ribs are fine. Simmer them in salty spicy water. That's the basics. Now the "sneaky" part is to add a couple of cups of puree of the following things that have all been charred under the broiler in a skillet: onions, tomatoes, garlic, with a good bit of paprika. Before adding that puree, take out a bunch of the water ("pot licker"), saving it for some other purpose. And keep cooking til soft.



Jack Be Little Pumpkins

Cut off the top, scoop out the seeds, then bake. One of the best eating squashes around. Really.