



Mystery Thursday

Globe
June 10th, 2010

[Basil](#)

[Chard](#)

[Summer Squash](#)

[Carrots](#) (1 bunch yellow; 1 bunch orange)

[Potatoes](#)

[Garlic Chives](#)

[Cilantro](#)

[White Turnips](#)

[Agretti](#)

[Italian Parsley](#)

[Avocados](#) (bacon variety)

Dried Pinto Beans from our own farm!
These are straight from the field... so you do need to remove the straw, chaff and small stones/mini dirt clods. ([how to cook them](#))

Fridge Management: *Everything* into the fridge except the beans and avocados and likely basil. So many theories on basil storage. My favorite is to make pesto and be done with it. If you want to nurse it along for days, try keeping it in the warmest part of the fridge or on your counter like a bunch of flowers.

[Recipes A-Z on our website](#)

Basil Guacamole. Kind of like a sophisticated, grown-up guacamole.

Juice of 1 lemon
scant tsp. kosher salt
2 cloves of garlic (more if you like garlic)
2 medium ripe avocados
1 c. basil leaves, chopped
1/4 c. finely chopped scallions
Mash the avocados and stir everything else in to taste. Adjust as desired.

Easiest Avocado Recipe:

Cut in half, sprinkle with salt and or lemon juice.
Eat with a spoon.

Second Easiest Avocado Recipe:

Slice and smush onto toast and sprinkle with salt or [gomaiso](#). YUM.

GARLIC CHIVE PESTO

from *Pestos!* by Dorothy Rankin

1/2 cup chopped garlic chives
3 T walnuts
1 cup parsley
5-6 T olive oil
3 T grated parmesan Salt and Pepper
1 clove garlic

Put all ingredients except oil in food processor and blend. While machine is running add the oil and blend until desired consistency.

Julia's Agretti Putanesca

Cook up some spaghetti. During the last 2-3 minutes of cooking, throw in a bunch of trimmed agretti stalks. (remove the bulb ends first.) Drain the whole thing and return to pot. Mix in chopped capers, a few chopped kalamata olives, some grated parm. Cheese, chile flakes, and some lemon zest. S & P to taste, and pass lemon sections to squeeze over at the table.

Jazar wa Kusa (Zucchini and Carrots, a recipe from Egypt) adapted from *Mediterranean Vegetables* by Clifford Wright

2 large carrots, sliced diagonally about 1/4" thick
2 summer squash, sliced diagonally about 1/4" thick
1 teaspoon freshly ground cumin seeds
S & P to taste
2 Tablespoons olive oil
1. In a large bowl, toss the carrots and zucchini together with the cumin and season with S & P.
2. Heat the oil in a large skillet over med-low heat and cook the carrots and zucchini until crisply and tender, 25 to 30 minutes, tossing frequently. Serve hot