
French Fingerling Potatoes
Hamburg Parsley
White Carrots
Baby Orange Carrots
Baby Parisian Carrots
Purple Carrots
Watermelon Radishes
Red Turnips
Gold Chard
Brussels Sprouts (!)
Little Gem Lettuce
Radicchio
Chioggia Beets

Recipes A-Z on our website

No Paper Newsletter.... Print this if you want a paper version. Thank you.

Fridge Management!: Top the carrots first (they store better that way) and toss their greens. The Brussels Sprouts will keep but the sooner you cook them the sweeter they are. Cook the greens the first week, save the roots for later if you're trying to eat things when they're the freshest! The roots will all save for a long time, especially without their green tops.

What I'd do with this week's box: the baby **carrots** will all be eaten in lunches. The purple carrots are sweet for carrot sticks or shredded in salads. The white carrots will go into soup along with the parsley root. Its still Carrot Month! I'd make a pasta with cooked down **radicchio** along with onions, garlic, sun dried tomatoes, and some **parsley** at the end. OR make a radicchio salad with great olive or walnut oil along with paper thin slices of parmesan. I've already made radish pickles! Photo essay here. The Brussels sprouts are roasted in the oven and eaten: toss with olive oil, bake, salt, eat. Chard: I cook it up with

mustard and garlic and or onions, and eat it. Hamburg Parsley is also known as parsley root. I've read that it's an essential ingredient in some truly authentic Jewish Chicken Soup recipes. The parsley leaves on top can and should be used like any Italian parsley! Turnips!?! Beef stew calls me, or roasted beets if you're a no-beef household.

Really: look at my winter pickle photo essay: it's very easy.

Lentil Soup with Parsley Root and Carrots

1 lb Dried lentils, rinsed & drained
1/4 cup bacon drippings, oil, or lard
2 med Onions, chopped
1 parsley root or parnsip, chopped
2 md Carrots, sliced (white ones!?)
1-2 chopped turnips
8 cups Water
1 teaspoon Salt to or to taste
Freshly ground black pepper to taste
Fresh herbs as available, chopped: thyme!
2 Whole cloves
2 Bay leaves
1 lg Potato, peeled and grated
2 lg Links smoked sausage, pricked w/fork
2 Tablespoons Good vinegar

In a large pot, heat fat and add carrots, root vegetable and onions. Saute until onions are golden. Add lentils, water, celery, and seasonings. Grate the potato into the mixture and add sausage. Simmer covered 1 hour until lentils and vegetables are tender. Remove bay leaves. Add vinegar just before serving and adjust salt. Serve with a crusty bread and salad. Serves 6

