



## MYSTERY THURSDAY

GLOBE  
July 24th, 2008

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**Cranberry Beans** (see below)  
**Nepitella** (a kind of mint)  
**Summer Squash**  
**Lettuce (1 butter & 1 romaine)**  
**Pimiento de Padron peppers**  
**Greek Basil**  
**Beets**  
**Erbette Chard**  
**Frisee**  
**French Fingerling Potatoes**  
**Scallions**  
**Chantenay Carrots**  
**Purslane ('verdolaga')**  
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### Upcoming Mystery Nights:

8/7 Pizzetta 211

8/21 Piccino order early: will sell out!

9/4 Aziza

### Recipes A-Z on our website:

Mariquita.com

What to do with **cranberry beans**!? Shell them, then boil the beans with salted water, herbs of choice such as oregano, marjoram, thyme, parsley, celery leaves, sage, etc. Boil until tender. Then they can be a side dish, drizzled with a great olive oil, or part of a composed salad, etc.

**Padron Peppers:** What we do with each of these kinds of peppers: Cook over high heat in a bit of oil in a sturdy frying pan on a stove or on a campfire until charred on at least two sides. Then sprinkle with a great salt and eat. We use the stems to hold them. It's that simple!

What we've seen restaurants do to these peppers. See above. then you can serve with a fancy cheese such as burrata or other favorite cheese. Edward of Incanto said they are to be consumed with a 'crisp

white'. Wine, of course! We've also seen them roasted inside a wood burning pizza oven, served on top of a pizza...

### Purslane Salad

2 cups purslane, chopped  
1 hard-boiled egg, roughly chopped  
1/2-1 cup lettuce or chard leaves, chopped  
1/4 cup cheddar cheese (or other semi hard cheese), diced into small bits  
3 green onions, chopped  
Juice of 1/2 lemon  
Olive oil to taste OR mayo or greek yogurt to taste  
S & P to taste  
1 ripe avocado, peeled, chopped, if avail.

Mix up everything! And: there's a couple more recipes on our purslane page.

### Scampi with Garlic, Chiles and Nepitella

2 lb Jumbo shrimp (12 pieces)  
1/2 c Dry white wine  
4 tb Virgin olive oil  
4 tb Extra virgin olive oil  
4 Cloves garlic, thinly sliced  
1/4 c Fresh nepitella leaves  
4 Hot red jalapenos, seeded  
1/4 c Fresh fennel fronds, chopped

Split shrimp in half lengthwise. In a 12 inch to 14 inch saute pan, heat oil until smoking. Add shrimp, garlic and chilies and cook until shrimp have turned red on one side but garlic is still light brown. Add wine and extra virgin olive oil and turn shrimp over to cook 1 or more minutes. Add nepitella and fennel and toss through. Pour in warm serving bowl and serve.

Yield: 4 servings Recipe by: MOLTO MARIO

**Nepitella:** a strong mint, that has some oregano overtones. Above is a Mario recipe I gleaned from google. You can use it with a roast, with a simple vegetable sauté... Let me know what you do with it! Thanks. -julia