

[Peanuts](#)  
[Carrots](#)  
[White Turnips](#)  
[Baby Beet Greens](#)  
[Spigariello](#)  
[Watermelon Radishes](#)  
[Savoy Cabbage](#)  
[Leeks](#)  
[Red Chard](#)  
[Romanesco](#)  
[Rapini](#)

**Disclaimer to the above vegetable list:** The list above is approximate. There may be differences in your box. We ask for patience and a sense of adventure with these boxes. Thank you!

**Storage: Peanuts:** These are raw but have been cured since they were harvested in November. Store in the bag they come in in the fridge. **Carrots:** Remove and compost greens. Store carrots in a plastic bag in the fridge. **Turnips:** Remove greens and store turnip bulbs in a plastic bag in the fridge. Store greens in a separate bag and use as a cooking green. **Baby beet greens, spigariello & red chard:** Store in the plastic bag they come in in the fridge. No coldest drawer. **Watermelon radishes:** Store in a plastic bag in the fridge. Can be stored in the same bag with your turnip bulbs. **Savoy cabbage:** Store in a plastic bag in the fridge. Will keep for at least a week or longer. **Leeks:** Store in a plastic bag in the fridge. **Romanesco Cauliflower:** Store in a plastic bag in the fridge. Coldest drawer OK. **Rapini:** Store in a plastic bag in the fridge; use within 3-5 days.



(Photo of White Turnips by Andy Griffin)



(Photo of Spigariello by Andy Griffin)

**Cabbage Salad with Peanuts**

*Still Life with Menu Cookbook*, Mollie Katzen

¼ cup peanut butter  
 ½ cup hot water  
 ½ cup plus 1T rice vinegar or cider vinegar  
 3 tbs. brown sugar or honey  
 1 ½ tsp. salt  
 1 tbs. soy sauce  
 1 tsp. sesame oil  
 7-8 cups shredded green [cabbage](#)  
 crushed red pepper to taste

Garnishes:

½ cup [peanuts](#)  
 grated [carrots](#)  
 minced fresh cilantro

In a large bowl, mash together the peanut butter and hot water until they form a uniform mix. Mix in vinegar, sugar or honey, salt, soy sauce, and sesame oil. Add the cabbage in 2 cup increments, mixing well after each addition. Add red pepper to taste. Cover the bowl tightly, and refrigerate for at least 4 hours, visiting it every hour or 2 to give it a good stir. Sprinkle the peanuts on top right before serving. Serve with a slotted spoon. Serves 4-6

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**Braised Cabbage, Leeks, Kasha, and Egg  
(Chef Jonathan Miller)**

A surprisingly delicious vegetarian entree, and pretty quick, too. This is a go-to dish for me when I need something healthful, fast, and cheap for any meal. Vegans can go with olive oil and no egg, with excellent results.

2-4 [leeks](#), white and pale green parts only, halved and thinly sliced crosswise

1 head [savoy cabbage](#), quartered, cored, and thinly sliced

butter

Italian parsley, chopped

1 c kasha (toasted buckwheat)

2 hard cooked eggs, sliced

chives, chopped for garnish (optional)

Melt 4 tablespoons of butter in a large saucepan and add the leeks and some salt. Cover and saute over low heat until the leeks are very tender, about 12 minutes. Make sure you stir occasionally so the leeks do not brown. Add the cabbage and a little more salt, stir well, cover, and braise slowly until the cabbage is very tender, about 15-20 minutes.

While the leeks and cabbage braise, bring 2 cups of water to a boil in a very small saucepan. Add the kasha and return to a boil. Cover, turn the heat down to very low, and steam for 10 minutes. Remove from heat and allow to rest in the pot, covered, for an additional 5 minutes.

Add to the cabbage, stirring well. Taste and adjust for salt if necessary. Stir in a good quarter cup of chopped parsley and serve with the hard eggs and chives on top.

## [Julia's Basic Vegetable Soup](#)

chopped up alliums ([leeks](#), green garlic, onions, green onions, garlic, etc.)

chopped up vegetables ([turnips](#), tomatoes, leeks, potatoes, carrots, cabbage, most vegetables work here!)

S & P

Stock or water

other spices as you wish

vegetable oil

Sauté the vegetables and alliums in the oil in a soup pan til they are rather browned. Add stock/water. Cook until all vegetables (you can mix vegetables here too) are well cooked. Season with S & P. Blend with a hand blender (or food processor or blender). Thin with milk, water, more stock, or cream if desired. Garnishes are endless: croutons, grated cheese, curled carrots, strips of lemon zest, etc etc etc.

## **Cauliflower and Fennel Gratin (Chef Jonathan Miller)**

Not for the dieting crowd, here is a delicious gratin. Use any kind of quality melting cheese. I used gruyere because that's what I had leftover, but a manchego or fontina would be great here, too.

1 head [cauliflower](#), cut into florets

1 [fennel](#) bulb, halved lengthwise, cored, then sliced thinly crosswise

olive oil

¾ c half and half

½ c almonds, toasted

1 onion, chopped

butter

2 T flour

1 c milk

¾ c grated cheese (gruyere, fontina, manchego)

nutmeg

smoked paprika

Heat the oven to 400. Toss the cauliflower and fennel in a sheet pan with some olive oil and salt. Roast until beginning to color and tender, about 20-25 minutes.

Heat a couple tablespoons of butter in a small saucepan and saute the onion until golden brown, about 10 minutes. Toss with the cauliflower and fennel.

Heat the half and half until very hot, but not boiling. Chop the almonds and add to the half and half. Put into a blender and blend until finely chopped. Allow the half and half and almonds to steep for 10 minutes. Strain, pressing hard on the chopped nuts. You'll have substantially less half and half than you started with, but don't worry about that. Discard the almonds.

Heat 2 tablespoons of butter in a small saucepan and add the flour. Stir constantly until the roux turns nutty brown. Whisk in the milk and infused half and half all at once, whisking constantly until the mixture thickens and is very smooth, just a few minutes. Remove from heat and add the cheese and some salt. Grate some nutmeg into it and taste to make sure you like it. Toss with the cauliflower mixture and scrape everything into a small gratin dish. Sprinkle with some smoked paprika and a little more cheese. Bake for 20 minutes at 400. Serve warm. Delicious!

## **Turnip Kimchee (Chef Jonathan Miller)**

I know what you're thinking: do I need a separate fridge for this dish? Perhaps. But kimchee is healthful and delicious, if a bit smelly. Worth the occasional foray into the stinky for a change of pace on turnips. You might also try this with your watermelon radish. I bet it would be great! Don't forget that this takes time to ferment - at least 5 days - and will be good for half a year. If your turnips come with their greens, consider using those instead of the watercress. Or use some beet greens from your box instead.

2 lb [turnips](#), peeled and cut into cubes no larger than 1 inch  
½ small head [cabbage](#) (savoy from your box is great, although napa cabbage is more authentic)

1 T salt

1 c watercress or [turnip greens or beet greens](#), chopped

4 T sugar

2 T chile powder (in Korean markets red chili powder is widely available)

1 T salted shrimp, chopped (or use a preserved shrimp product from your local Asian market)

1 ½ t white vinegar

4 cloves garlic, chopped

4 scallions, cut into ½ inch pieces

½ inch ginger, peeled and grated

Put the turnips, cabbage, and salt into a bowl and toss well. Allow to sit for 15 minutes.

Combine the remaining ingredients in another large bowl and combine them well. Add the turnips and cabbage and all the juices remaining in their bowl, and toss well.

Transfer the kimchee to a glass jar (2 quart size works), and press down on all the ingredients. Cover tightly with plastic wrap (you can double wrap it if you like), and let sit at room temperature for 4 days.

Uncover the jar to release any CO2, stir the kimchee again, screw on a cap and put into the fridge. Shake the jar from time to time over the course of the next 5 days while it continues to ferment. Ready to eat after 5 days, and good for 6 months. Serve chilled or at room temperature.

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More recipes at <http://mariquita.com/recipes/index.html>