



Mystery Thursday

Greens
March 18th, 2010

[Rapini](#)

[New Potatoes](#)

Calcot [Onions](#) [Link to their history](#)

[Loose Spinach](#)

[Rosemary](#)

[Carrots](#)

[Red Turnips](#)

Swiss [Chard](#)

[Lettuces](#) + an [escarole](#)

[Rutabagas](#)

[Green Garlic](#)

Disclaimer to the above vegetable list: The list above is approximate. There may be differences in your box. Please be patient and adventurous with your veggies. Thank you!

Fridge Management: *Everything* into the fridge. Top the carrots. See the [Two Small Farms Facebook page](#) for lots of info about carrot greens. Top the turnips before storing then cook up the turnip greens: perhaps with the rapini since they're closely related.

To Eat first: Turnip greens, rapini, lettuces, with spinach and chard not far behind.

Veggie Notes: The New Potatoes really are NEW. Read on for Andy's take on the new potato:

Andy's New Potato Blurb:

True new potatoes are a rare treat. A new potato is not a small potato but a fresh potato harvested from a green, growing potato plant.

A somewhat scuffed, frayed appearance to the potato skin is a frequent consequence of harvesting such tender spuds and is unavoidable because the skin has not yet hardened. If left to mature new potatoes would get a little bigger and the skins would get tougher making for typical potatoes that are easier to harvest and ship. Unfortunately for the potato connoisseur the potato, once cured, always loses some of its tender moisture. New potatoes wilt and must be treated like green vegetables and stored in a bag in the fridge. When I get them as a first treat of the potato crop I never store them at all but eat them promptly. I like to steam them briefly and then roll the hot little potatoes in a little butter, a pinch of salt, and twist of pepper and voila! Do potatoes get any better? A friend from Idaho said when she was a girl they would eat new potatoes raw. I've tried it - the experience is not unlike jicama.

Goat Meat from our own ranch? Talk to me tonight. No meat tonight: just talk to me if interested. -julia

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

Rosemary Serving Hints

from *The Edible Ornamental Garden* by J. Bryan and C. Castle

- Use rosemary to flavor cold drinks, soups, pickles, cooked meats, omelets, egg casserole, fish and poultry, sauces, dressing and even preserves and jams.

- Saute chopped rosemary in butter, sprinkle with flour and add stock. Season with lemon juice and anchovy paste and serve on fish.

- Add chopped rosemary to fresh fruit compotes, to pastry for meat pies or to cake batter when making a traditional wedding cake.

- Cook orange sections in syrup ('simple syrup is water and sugar that have been heated together. -julia), flavor with rosemary, season with vanilla to taste, chill and serve with whipped cream.

- Rub veal, pork, or lamb roast with rosemary.

- Combine rosemary with butter to dress lima beans.

- Use whole sprigs with flowers for garnishing, or put them in the oven when baking bread.

-Add sprigs to the cooking water when boiling potatoes, or cooking chard or beans.

New Potatoes with Green Garlic Amounts are flexible: Steam or boil truly new potatoes until they are barely done, it takes less time than 'regular' potatoes because they are so fresh. Heat some oil or butter in a frying pan big enough to easily accommodate the potatoes. Add some (I use quite a bit) chopped green garlic and another herb such as rosemary or thyme if you like. Add potatoes and cook for a little while until the potatoes begin to brown, eat them up when they look like they are ready. You can add salt and pepper if you like.

Root Vegetable Gratin with Blue Cheese Adapted from *Bon Appétit*

1 ½ pounds each: potatoes, carrots, rutabagas
2 ½ cups whipping cream
1 cup chicken stock or canned broth
4 garlic cloves, minced
1 teaspoon minced fresh thyme
¾ cup crumbled Gorgonzola or other blue cheese (about 3 ounces)

Preheat oven to 425°F. Butter 9x13x2-inch baking dish. Peel potatoes and carrots and cut into ¼ -inch-thick slices. Peel rutabagas, cut in half, then cut into ¼ -inch thick half-rounds. Bring cream, stock, garlic and thyme to boil in large saucepan. Add rutabagas, cover and simmer 10 minutes. Add carrots and potatoes to rutabagas and simmer 5 minutes longer. Season generously with salt and pepper. Transfer vegetables and cream mixture to prepared dish. Bakes uncovered until vegetables are tender and liquid thickens, about 35 minutes. Sprinkle cheese over and bake 10 minutes longer. Cool 15 minutes before serving. (Can be prepared 1 day ahead. Cover and refrigerate. Reheat in covered dish in 350°F. oven about 20 minutes.)

Creamy Turnip and Turnip Greens Soup

adapted from the [SF Chronicle](#) by [Janet Fletcher](#) from 2006 serves 4

1 lb. small turnips, with very fresh greens [naturally!] attached

2 Tblspns butter, plus more for garnish

1 C thinly sliced leeks, white and pale green part only OR onions sliced

1 stalk green garlic, white and light green part minced, or 1 garlic clove

Salt and freshly ground black pepper

Approximately 4 C chicken or vegetable stock

Separate turnips from their greens. Trim greens, removing tough stems, and wash well. Quarter unpeeled baby turnips.

Melt butter in a large saucepan over moderate heat. Add the leeks and saute until softened, 3 to 4 minutes. Add the garlic and saute briefly to release its fragrance. Add the turnips, season with salt and pepper, and stir to coat with the butter. Add 3 cups of stock and bring to a simmer. Cover and adjust heat to maintain a gentle simmer. Cook until the turnips are almost tender, about 15 minutes.

Stir in the turnip greens, cover and cook until the greens are tender, about 5 minutes.

Puree the soup in batches in a blender. Strain through a sieve, if desired, to remove any threadlike shreds of turnip greens. Return to a clean saucepan and stir in enough additional stock to thin soup to desired consistency. Adjust seasoning with salt and pepper. Reheat soup. Divide among warm bowls. Top each portion with a slice of butter.

RAPINI PANINI I do this with tortillas or pita bread, and I slice the cheese thin, or grate the cheese... adapted from [Kitchen Parade](#)

Sauté a couple of chopped handfuls per sandwich in olive oil with chopped (green) garlic and 2-3 mashed anchovies (really delicious, but can be omitted if you're vegetarian). Tuck between bread slices with mozzarella or goat cheese, roasted red pepper, thin slices of salami and grill like a grilled cheese sandwich. Or tuck into a soft roll, wrap in foil and warm in a 350F oven for 15 minutes.