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****Disclaimer to the above vegetable list**:** The list above is *approximate*. When we run short of an item, we substitute with something else similar. Andy will make sure it will be a good value. In the meantime, we appreciate your patience and a sense of adventure with these boxes. Enjoy!

Storage: Potatoes: These are new potatoes – not cured. Store in a plastic bag in the fridge and use within the first few days. Snap Peas, Artichokes, Lettuces, Cauliflower, & Spinach: Store in bags in the fridge. Chard & Scallions: Remove any ties or rubber bands, and store loosely in bags in the fridge. Fennel: Store in a bag in the fridge. If space is a problem, remove the long fronds to store just the fennel bulb. Kohlrabi: Separate greens from bulbs. Store each separately in bags in the fridge. Use greens within 1-2 days, as you would any cooking green like chard or kale.



Purple Sicilian Artichokes. Handle with care and watch out for the spines on these beauties. Photo by Andy Griffin.

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.

Potato Scallion Curry

1-inch ginger, minced
 2 cloves garlic, minced
 1 medium onion, chopped
 1 bunch scallions or spring onions, chopped
 4-6 potatoes boiled, chopped (big pieces) optionally remove peel
 2 small green chiles
 2 tsp curry powder
 "Popu"
 1½ tbsp oil (olive, sesame, canola, etc.)
 1 pinch fenugreek
 ¼ tsp mustard seed
 1 tsp cumin seed

In a large saucepan, prepare the popu. When the seeds crackle, add garlic and stir until aroma emerges. Add scallions, onion and green chiles. Stir until onions soften and become translucent. Add potatoes and ginger. Stir for 1-2 minutes. Add curry powder, stir for 1-2 minutes. Remove from heat.

Can be served as a filling for dosas, with rice, or chappatis.

Tequila Lime Artichokes

By Laura Bashar of Family Spice

1 lb. baby Purple Artichokes
½ cup mint, fresh, (optional)
¼ cup extra virgin olive oil
¼ cup mayonnaise
2 ½ tbs tequila
1 ½ tbs lime juice
3 tsp mint, fresh
¼ tsp garlic powder
½ tsp salt
¼ tsp black pepper, ground

Wash, peel back outer leaves and cut in half the Baby Purple Artichokes. Preheat oven to 400°F.

Bring 2 to 3 inches of water to boil in a pot and drop in: ½ cup mint, fresh, (optional). Add a steamer insert over the water and place the artichokes into the steamer basket. Cover tightly, and steam until just tender, about 6 to 8 minutes. Cool slightly, drain well and coat artichokes evenly with: ¼ cup extra virgin olive oil.

Arrange artichokes in a single layer on a roasting pan and bake for 7 to 8 minutes. And, while the artichokes roast, prepare dipping sauce. Whisk together:

¼ cup mayonnaise
1½ TBS tequila
1½ TBS lime juice
3 tsp mint, fresh
¼ tsp garlic powder
¼ tsp salt
1/8 tsp black pepper, ground

Remove artichokes from the oven and season with ¼ tsp salt and 1/8 tsp black pepper, ground. Place artichokes on a serving plate and drizzle with one tablespoon tequila, (optional). And, serve artichokes warm or at room temperature with dipping sauce.

Kohlrabi Pickle Chips

from the *Victory Garden Cookbook*

1-2 pounds smallish kohlrabi, trimmed
3 small onions
¼ cup pickling salt
2 cups vinegar
2/3 cup sugar
1 Tablespoon mustard seeds
1 teaspoon celery seeds
¼ teaspoon turmeric

Peel and thinly slice kohlrabi and onions. Mix salt with 1 quart ice water, pour over the vegetables, and soak for 3 hours. Drain, rinse, and place in a bowl. Bring remaining ingredients to a boil, cook for 3 minutes, and pour over the vegetables. Cool, cover and refrigerate for 3 days.

Sauteed-Braised Cauliflower

***The Victory Garden Cookbook*, Marian Morash**

Slice or dice cauliflower, or cut into ¼-½-inch flowerets. Melt a combination of butter and oil (or either one) and toss cauliflower in it until coated. Cover pan, reduce heat to low, and cook for 3-5 minutes, stirring occasionally. Sprinkle with herbs and additional butter, if desired, and serve.

With Garlic & Oil: Add a garlic clove when tossing the cauliflower in oil.

With Tomatoes: To larger flowerets, add your favorite tomato sauce or peeled, seeded and chopped tomatoes combined with fresh herbs such as basil. Cover and simmer as above until flowerets are barely tender.

In Vinegar: Sauté in oil with garlic, add some red or white wine vinegar, then cover and cook until cauliflower is tender.

With Olives: Add black olives or large green olives stuffed with pimiento.

With Cream: Toss cauliflower in butter and coat with heavy cream. Cover pan and cook until cauliflower is tender. Uncover, and reduce cream so it just coats the cauliflower. Sprinkle with lemon juice; season with salt and pepper.

With Nuts: Sauté cauliflower in butter, cover pan, and braise until barely tender. Uncover, add toasted almonds, walnuts, or pistachio nuts, sauté over high heat for 1 minute.

With Capers or Anchovies: After sautéing in butter or oil, toss in capers or anchovies and cook for 1 minute before serving.

Spinach Fennel Soup

Gourmet

2 pounds fennel bulb, chopped (about 5 cups)
1 onion, chopped
2 tablespoons olive oil
2 cups chicken broth
2 cups water
1 teaspoon fennel seeds
¾ pound spinach (about 1 bunch), coarse stems discarded and the leaves washed well and drained

In a heavy kettle cook the fennel bulb and the onion in the oil, covered, over moderately low heat, stirring occasionally, for 10 minutes, add the broth, the water, and the fennel seeds, and simmer the mixture, covered, for 10 to 15 minutes, or until the fennel bulb is tender. Stir in the spinach and simmer the soup for 1 minute, or until the spinach is wilted. In a blender or food processor purée the soup in batches. The soup may be served hot or chilled. Makes about 8 cups, serving 6 to 8.