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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: Summer Squash, Cucumbers, Spring Onions, & Lettuce: Store in bags in the fridge. Carrots: Remove and compost greens. Carrots will stay crisper longer without their greens. Store carrots in a bag in the fridge. Wild Arugula, Chard, Scallions & Sorrel: Remove any ties or bands, and store loosely in bags in the fridge. Beets: Separate the greens from the beets and store each in plastic bags in the fridge. Use the greens as a cooking green within the first day or two. Strawberries: Keep cool and dry. Store loosely in a container with a paper towel lining the bottom, in the fridge. Do not rinse strawberries until you're ready to eat them.



White cocktail onions. Photo by Andy Griffin.

Vegetable Kebabs with Mustard Basting Sauce
Gourmet, July 1995

16 baby carrots (about 8 ounces), peeled
 16 baby yellow scallop squash* (about 8 ounces) or ¾ pound yellow squash
 16 baby zucchini (about 6 ounces) or ¾ pound zucchini
 16 red or white pearl onions (about 6 ounces)
 1½ tablespoons white-wine vinegar
 1½ tablespoons Dijon mustard
 2 teaspoons olive oil
 2 large red bell peppers (about 9 ounces), cut into sixteen 2-by-¾-inch pieces
 eight 12-inch bamboo skewers, soaked in water to cover 1 hour

In a large saucepan of boiling salted water cook carrots 1 minute. Add yellow squash and zucchini and cook vegetables 5 minutes. Transfer vegetables with a slotted spoon to a large bowl of ice and cold water to stop cooking and drain well in a colander. Transfer vegetables to a bowl. (If using larger yellow squash and zucchini cut them into a total of thirty-two ¾-inch pieces.) In boiling water remaining in pan cook onions 4 minutes and transfer with slotted spoon to bowl of ice and cold water. Drain onions well in colander and peel, leaving root ends intact. Vegetables may be boiled 1 day ahead and chilled in sealable plastic bags.

In a small bowl whisk together vinegar, mustard, oil, and salt and pepper to taste. Basting sauce may be made 1 day ahead and chilled, covered.

Prepare grill.

Thread vegetables, alternating them, onto skewers. Brush one side of kebabs with about half of sauce and grill, coated side down, on an oiled rack set 5 to 6 inches over glowing coals 5 minutes. Brush kebabs with remaining sauce and turn. Grill kebabs 5 minutes more, or until squash is tender. (Alternatively, kebabs may be grilled in a hot well-seasoned ridged grill pan over moderately high heat.) Serves 4.

In-a-Pinch Cucumber Salad

Adapted from *Vegetarian Cooking for Everyone* by Deborah Madison

1 long or two short Armenian cucumbers or 3-4 lemon cukes
 salt and freshly milled white pepper
 2 to 3 tsp. extra virgin olive oil
 champagne vinegar or fresh lemon juice
 1 tsp. fresh dill or parsley, chopped

Thinly slice cucumbers. Toss the cucumbers with a few pinches salt, pepper to taste, and enough oil to coat lightly. Add a few drops vinegar and the herb of your choice. Serves 4.

Mariquita Farm's Vegetable Recipes A to Z page:
<http://mariquita.com/recipes/index.html>

Chard Enchiladas

**By Ellen Ogden from "The Cook's Garden"
Spring/Summer 1991**

2 tbsp canola oil
2 cloves garlic, peeled and chopped
1 onion, peeled and chopped
4 cups chard, coarsely chopped
1 tbsp butter
1 tbsp flour
½ cup milk
½ cup cheddar cheese, grated
6 corn tortillas
½ cup spicy salsa

Preheat oven to 375 F. Heat oil; sauté garlic and onion until golden. Add chard (in small amounts) until it is cooked down. Make a bechamel sauce: melt butter, stir in flour, add milk and cheese. Stir until thick, then mix into cooked greens. Fill center of each tortilla, roll up, place in lightly oiled baking dish. Spread salsa over all; bake in hot oven for 25 minutes.

Dutch Beet Salad

from *Recipes from a Kitchen Garden* by Shepherd and Raboff

6 large beets, peeled
1 bunch scallions, chopped
½ cup apple cider vinegar
2 Tbs. water
½ cup vegetable oil
pinch sugar
¼ tsp. salt
¼ tsp. black pepper

Grate the fresh beets on the finest grater you have—preferably one used to grate lemon peel. If you are using a food processor, use the blade with the smallest holes. Place the grated beets in a bowl. Mix the remaining ingredients until blended and pour over the beets. Toss and marinate in refrigerator for several hours before serving. For an interesting variation substitute grated carrots and/or grated daikon radishes for 1/3 of the beets. Serves 4 to 6.

Beet Salad with Sorrel with Pistachio Dressing From Chef Jonathan Miller

A delicious, tart green, it's also a great keeper in the fridge. Make sure you stem your sorrel and wash it thoroughly. Use any small leaves whole.

2 bunches beets
¼ c pistachios + extra for garnish, roasted & unsalted
3-4 T olive oil
2 T balsamic vinegar
1 bunch sorrel
2 cups croutons

Roast your beets to your liking. (I roast mine at 375, covered, in a baking dish with ¼ c water.) Peel and slice into wedges.

Blend the pistachios in a blender with ¾ c water and blend until very smooth. Strain and season with salt and pepper. Whisk this with the olive oil and balsamic vinegar. Check for seasoning and toss a few of the tablespoons with the beets.

Stem the sorrel and julienne the leaves. Put the julienned leaves on the bottom of a plate, top with the beets, then the croutons, then drizzle with some remaining dressing. Finish with some extra pistachios and some more pepper.

Sorrel Vichyssoise from *Gourmet*

1 cup finely chopped white and pale green part of leek, washed well
½ cup finely chopped onion
2 tablespoons unsalted butter
1 pound boiling potatoes
4 cups chicken broth
2 cups water
½ pound fresh sorrel, stems discarded and shredded coarse
½ cup heavy cream (milk has been substituted successfully)
¼ cup snipped fresh chives, or to taste

In a large saucepan cook the leek and the onion with salt and pepper to taste in the butter over moderately low heat, stirring, until the vegetables are softened, add the potatoes, peeled and cut into 1-inch pieces, the broth, and the water, and simmer the mixture, covered, for 10 to 15 minutes, or until the potatoes are very tender. Stir in the sorrel and simmer the mixture for 1 minute. Purée the mixture in a blender in batches, transferring it as it is puréed to a bowl, and let it cool. Stir in the cream or milk, the chives, and salt and pepper to taste, chill the soup, covered, for at least 4 hours or overnight, and serve it sprinkled with the additional chives.

Fresh Strawberry Marmalade *Bon Appetit*, June 1998

A wonderful topping for crepes or for vanilla ice cream.

2 1-pint baskets fresh strawberries, hulled, quartered (or a 1 # clamshell....)
1½ tablespoons sugar
½ cup orange marmalade
1 tablespoon fresh lemon juice
2 teaspoons balsamic vinegar

Stir strawberries and sugar in large bowl. Let stand until berries release juices, about 5 minutes. Stir in marmalade, lemon juice and vinegar. Chill at least 30 minutes and up to 4 hours. Makes about 3 cups.