



## MYSTERY THURSDAY

**GREENS**  
March 19<sup>th</sup>, 2009

**Green Garlic**  
**Baby Carrots**  
**Cauliflowers**  
**Radicchios**  
**Savoy Cabbage**  
**Escarole**  
**Leeks**  
**Orange Carrots**  
**Yellow Carrots**  
**Parsley Root**  
**Fennel**  
**Sorrel**

**Fridge Management: everything into the fridge. Top all carrots for better storage.**

**What I'd do with this week's box:** running late. Maybe next time, ok? -jw

### **L.C.'s Radicchio**

.5 pound pancetta chopped  
1 large or 2 med radicchio sliced and chopped  
.5 cup chopped parsley  
2 cans chopped tomatoes (28 ounces total)  
fusili or other curly pasta, cooked

Brown pancetta, add and cook down the radicchio. Then add tomatoes and cook. When cooked remove from heat and add parsley. Add cooked pasta. You can even add more radicchio than this if you want.

**Shari C.'s ideas:** -Radicchio is fantastic in risotto - I usually use red wine with the radicchio and lots of parmesan cheese.  
-It's also great in a tricolor salad - radicchio, endive and arugula with shaved parmesan cheese and a lemon vinaigrette.  
-I love it roasted and drizzled with good balsamic or saba.

**Split Pea Soup with Sorrel** Stir chopped fresh sorrel greens into hot pea soup just before serving.

### **Sorrel Soup**

Chop the stems and leaves from one bunch of sorrel. Melt some butter and sweat some chopped onion or leek, then add the stems and leaves of the sorrel. Add a few cups of stock (vegetable or chicken) with a bit of salt and pepper to taste. To get fancier: you can add milk or creme fraiche or half and half and pureé this soup... It can be eaten hot or chilled.

### **Lentil Soup with Parsley Root & Carrots**

1 lb Dried lentils, -washed and drained  
1/4 c Lard, bacon drippings, -or oil  
2 md Onions or leeks, chopped  
1 parsley root or parsnip, chopped  
2 md Carrots, sliced  
1 c Sliced fennel or celery  
8 c Water  
1 t Salt to or to taste  
Several whole black pepper-corns  
2 Whole cloves  
2 Bay leaves  
1 lg Potato, peeled and grated  
2 lg Links (or 4 small) smoked -sausage, skin pricked-with fork  
2 tb Good vinegar

In a large pot, heat fat and add carrots, root vegetable and onions. Saute until onions are golden. Add lentils, water, celery, and seasonings. Grate the potato into the mixture and add sausage. Simmer covered 1 hour until lentils and vegetables are tender. Remove bay leaves. Add vinegar just before serving and adjust salt. Serve with a crusty bread and salad. Serves 6

### **Recipes A-Z on our website**

**No Paper Newsletter.... Print this if you want a paper version. Thank you.**

**\*\* Make your pre orders for any upcoming mystery nights, it's better to not wait for my reminder emails! Just a tip. I may not send a reminder for 4/2: so many pre orders already.**

Page 2: hint if you're printing: only print page 1!

Note: if you all love recipes I recommend you also sign up for our free Two Small Farms CSA newsletter, even if you'll never be a member there. I do the recipes for that one, many of the crops are the same, and Andy's letters are sometimes repeated from the ladybug letter, but sometimes not. If you don't need the recipes, ignore this note!

OH: and any of you that have a burdensome stash of large paper grocery bags, I can use some again. Only if you love the idea of getting rid of them! Someday you'll get used to bringing your own canvas bags, right? I'm so good now I don't have a stash any longer. But confession time = it took 5 YEARS for me to truly get in the habit of bringing my own bags!

Thanks for listening. See you tonight. -julia