
[Onions](#) young walla wallas

[Parsley Root](#)

Chioggia [Beets](#)

[Chantenay Carrots](#)

[Savory](#) (winter: preferred culinary kind)

[Cucumbers](#) (medium/small medium pickling variety: great for salads!)

[Cherry Tomatoes](#)

[Tomatoes](#)

[Basil](#)

[Melons](#) (!)

Important note about the list above: it's approximate: this is truly a mystery box. You may not receive everything above, you may receive something not listed above.

Fridge Management: Everything into the fridge except tomatoes (all) and basil. Top the carrots, parsley roots and beets: cook the beet greens soon; use the parsley as parsley: it is!! I would toss the carrot greens because that's who I am, but they are edible. [Chowhound ideas](#) for carrot greens.

Ideas on this box: the savory will keep a long time in a bag in the fridge. Ditto the beets and carrots and parsley roots of course. People ask me about 'keeping basil', but honestly I only make and freeze pesto: it's the best way for me to 'keep' basil. If you don't want to do that: find basil recipes and make them first! The walla walla onions are sweet but can be used either raw or cooked.



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

Savory Fried Tomatoes

adapted from an old *Kitchen Garden* article.

4 large tomatoes, cut into thick slices

½ cup cornmeal

¼ cup parmesan cheese, grated

2 Tablespoons finely chopped savory

S & P to taste

3 Tablespoon olive oil

Pat the tomato slices thoroughly dry. Mix together the cornmeal, parmesan, savory, S & P in a shallow bowl. Coat each tomato slice with the mixture, pressing gently to make sure it adheres. Heat the oil in a pan until hot, then fry the tomatoes in batches, 2-3 minutes on each side, until golden brown. Add more oil if needed. Serve at once.

Parsley Root also called Dutch Parsley, Hamburg Parsley, Rooted Parsley, Turnip-Rooted Parsley, Heimischer, Petoushka

Parsley Root is sometimes called Hamburg Parsley. It's often called to be cooked with other roots together, and this vegetable is crucial for the flavoring of some traditional chicken soup recipes. You can add this chopped vegetable anywhere you're cooking up carrots, celery and onions for a vegetable soup or braise, or a meat-based concoction. The leaves are just parsley

leaves, and they are great to cook/eat raw as well, anywhere you would use parsley.

Caraway soup In Romanian: Supa de chimen From Recipes Wiki

3 qts/3 l water
1 big Onion
2 big carrots
1 big parsley root
1 celery root
1 tablespoon butter
1 tablespoon flour
1 tablespoon caraway
salt
pepper
cubed toasted bread

Boil the julienned vegetables with a tablespoon of caraway. When ready, strain, set the liquid to boil again and add a mixture of fried flour and butter and the salt. Let boil for a little while more. Serve with croutons fried in butter.

BEET AND PARSLEY SALAD

2 medium beets without greens
1 cup packed fresh flat-leaf parsley leaves
1/4 teaspoon salt, or to taste
1/4 teaspoon sugar, or to taste
1/8 teaspoon black pepper
2 teaspoons extra-virgin olive oil
2 teaspoons balsamic vinegar

Special equipment: [a Japanese Benriner](#) or other adjustable-blade slicer

Trim and peel raw beets, then cut into very thin slices (1/16 inch thick) with slicer. Make small stacks of slices and cut each stack with a sharp knife into very thin strips (1/16 inch thick).

Toss beets with parsley, salt, sugar, and pepper in a serving bowl until sugar is dissolved. Add oil and toss to coat. Sprinkle vinegar on salad and toss again. Serve immediately.

Makes 4 servings. Gourmet

Two More Beet Thoughts:

* For traditional pickled beets, boil a vinegar/sugar mixture (use a cup of vinegar and 1/2 cup of sugar for each pound of beets). Add a pinch of cloves and allspice or chopped fresh dill, if desired. Add sliced, cooked beets to water and bring to a boil again. Serve warm, or pour the mixture into sterile canning jars and seal.

* Peel raw beets and grate them over the top of a salad for a nice color/texture addition.

Rochelle's Beet Salad

We love it, it's fast, easy and healthy.

I just threw it together, so it's a simple one. trim ends off beets, then steam until soft rinse with cold water, so that the skin peels right off. dice up, mix with thinly sliced onions, (red, white or yellow), add crumbled crostini, and plenty of balsamic vinegar, salt/pepper to taste with a dash of extra virgin olive oil.

A Simple TOMATO AND BASIL SAUCE

The Top 100 Italian Dishes, Diane Seed

1 tbsp. olive oil
1 small onion, chopped
2 cloves garlic, minced
2 lbs. tomatoes, peeled
8 basil leaves

Heat the oil and gently fry the onion and garlic until they are transparent. Add the tomatoes and cook quickly in a shallow uncovered pan so that the sauce thickens and remains a bright red. Season to taste then puree with the basil leaves.