
[Tomatoes](#)

[Summer Squash](#)

[Potatoes](#) chieftan reds

[Watermelon Radishes](#)

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[Pippen Apples](#)

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[Eggplant](#)

[Spicy Chiles](#)

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 and winter squash.

Ideas on this box: Eat the spinach and watermelon radish [greens](#) first. This box is a fairly good 'keeper'!

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

Creamed Spinach, adapted from *Too Many Tomatoes* by Lois Landau et al julia's

1 1/2 cups cooked spinach
1/4 cup sour cream
2 Tablespoons horseradish, grated (I'd use the jarred stuff if that's what you have!)
2 tablespoons butter

1/2 teaspoon nutmeg OR 1 tablespoon fresh tarragon, depending on what your pantry, tastes and garden have S & P to taste
Combine and heat. Easy!



Watermelon Radish!

CHINESE RADISH SALAD

1 bunch watermelon radishes, mandolined into sticks or thinly sliced
2 tbsp. soy sauce
4 green onions, chopped fine
2 tbsp. chopped cilantro
2 tsp. toasted sesame oil

Mix ingredients and eat. Can be made ahead. from Yi Ling

Eggplant Rounds with Cheese and Tomato Sauce adapted from D. Madison's *Vegetarian Cooking for Everyone*

6-8 eggplant rounds per person, grilled, broiled or fried (from the skinny asian eggplants, reduce number of slices if using the large purple ones.)
3/4 cup grated or sliced mozzarella
1/2 cup crumbled gorgonzola or goat cheese
about 4 cups favorite tomato sauce
chopped parsley or basil

Place the eggplant rounds on a sheet pan and cover with the cheeses. Bake at 375 degrees until the cheese melts. Serve with 2 or 3 spoonfuls of the sauce on each serving and garnish with the parsley or basil

Some things you can do with spicy peppers

Chop them up and bake them in corn bread.

Top with sour cream or Mexican 'crema.'

Slice them up and fold them in quesadillas with a good anejo mexican cheese.

Stuff with rice that's been doctored any number of ways: onions and garlic, shredded hard cheese, etc.

gift to friends/neighbors who love them if you don't do any picante food at all

Zucchini Carpaccio with Avocado, Lemon thyme, and Pistachio Oil

1 tablespoon freshly squeezed lemon juice
1/2 teaspoon fine sea salt
1/4 cup best quality pistachio oil, almond oil, or extra virgin olive oil
4 small zucchini or other summer squash, rinsed, dried and trimmed
1 ripe avocado, peeled & thinly sliced
1/4 cup salted roasted pistachio nuts
4 sprigs fresh lemon thyme, with flowers if possible
Zesty Lemon Salt (recipe for this is below)

1. In small jar, combine the lemon juice and salt and stir to blend. Add the oil, cover the jar, and shake to blend.

2. With a mandoline or a very sharp knife, slice the zucchini lengthwise as thinly as possible. Place the slices on a platter and pour the lemon mixture over the zucchini.

Tilt the platter back and forth to evenly coat the slices. Cover and let marinate for at least 30 minutes and up to 1 hour so the zucchini absorbs the sauce and does not dry out.

3. At serving time, carefully arrange the slices of marinated zucchini on individual salad plates, alternating with the avocado slices, slightly overlapping each slice. Sprinkle with the pistachio nuts. Season with thyme and lemon salt. Serve. serves 4.

Julia's winter squash/pumpkin preparations:

I put cut up pieces (large ones) already seeded into my crock pot for 2 or so hours on high. When a fork can easily pierce the squash/pumpkin pieces, I remove it and scrape the flesh into my food processor and whirl a bit. Then I freeze in 1 and 2 cup increments. Soup and pie are obvious and delicious choices, I also put 1 cup of this puree into nearly every batch of muffins, waffles, cookies, pancakes, biscuits etc. that I make. I just take an existing recipe and add my cup of squash puree. It nearly always works, and my kids are none the wiser. Well, now that they're teens they've learned to ask... ☺



Carnival Winter Squash