



## Mystery Thursday

Incanto  
Jan. 21st, 2010

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[Turnips & Rutabagas](#)  
[Green Onions](#)  
[Leeks](#)  
[Carrots](#)  
[Chard](#)  
[Red Potatoes](#)  
[Chervil](#)  
[Cauliflower](#)  
[Escarole](#)  
[Portuguese Kale](#)  
[Arugula](#)  
[Pea Shoots](#)

**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. We believe this is still worth the \$25, so no complaints, please! Thanks for understanding. –julia and andy

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**Fridge Management:** *Everything* into the fridge! Top the carrots. If space is difficult, top the leeks, trim the cauliflower (you can [eat the cauli greens too!](#)) and cook the chard and kale within the first day or two: that will make space!

[Cooking Greens Recipes](#)

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

### **Favorite Escarole Salad as Martin prepares it:**

2 heads escarole, dark outer leaves removed, washed and torn into large bowl. Dress with: olive oil, sherry or champagne vinegar, shaved parmesan, S & P, and truffle oil. this is very very delicious.

### **Cauliflower Soup**

From Jonathan Miller

Cauliflower, cut into florets  
2-3 carrots, chopped  
1 onion, chopped  
2-3 T herb of choice (parsley or thyme are good choices) Broth of choice (chicken stock, veggie stock, or even water), up to 1 quart, depending on size of cauliflower  
1-2 c half and half or cream

Saute the onion and carrots in oil or butter. Cook them until the onions are really soft but not brown. Add the cauliflower and the herbs and cook a few minutes. Add your broth until it comes up just below the level of your veggies and simmer until the cauliflower is cooked, around 12-15 minutes. Add some cream and blend in a blender, then check for salt and pepper.

### **Chervil soup**

adapted from *Recipes from the French Kitchen Garden* by Brigitte Tilleray

2 # potatoes  
2 cups water  
1 generous bunch fresh chervil  
½ cup creme fraiche or sour cream  
2 Tablespoons butter  
S & P to taste

Peel & wash potatoes, then cut into thick slices. Cook in boiling salted water for 15-20 min. or until tender. Meanwhile, wash chervil, shake out extra water and chop well. (Use a sharp knife or kitchen scissors.) Puree potatoes using a hand blender or food processor, using the cooking liquid to keep it soupy. Return soup to pan (if you're using a food processor, with a hand blender your soup is still in the pan!) Add the chopped chervil and leave to infuse for 2 minutes. Stir well and add S & P to taste. Stir in the butter & creme fraiche over a very low heat. Serve as soon as the butter has melted. Serves 6