



**MYSTERY
THURSDAY**

INCANTO
Feb. 19th, 2009

French Fingerling Potatoes
Smallage (soup celery)
Carrots
Swiss Chard
Parsnips
Escarole
Radicchio
Savoy Cabbage
Dandelion Greens
Gold Turnips
Parsley Root
Green Garlic

Fridge Management!: Everything into the fridge. Eat the greens first to make space soon. (cooking greens cook down lots!) Top the turnips and parsley root and eat the greens of both and store the roots, they store better separately.

What I'd do with this week's box: I'd cook up the chard and turnip greens first day with garlic. Radicchio: I'd cook it with pasta, or Andy would make a salad with it. Shaved parmesan in either case! Cabbage becomes a vinegary coleslaw. Turnips go into a meaty soup. Potatoes and parsnips are roasted. Parsley root into a chicken soup. Dandelions into a lettuce salad, or I'd go searching for a new recipe.

Cutting Celery is an herb that in our house we use in many places where celery flavor is sought after: sautéed with onions as a soup base for instance. It's leaves can also be used raw in a salad: a classic lettuce salad, a rice or pasta salad, etc. It has a true celery flavor and as long as that flavor doesn't disrupt the rest of the dish, cutting celery leaves can be used in most places Italian parsley is used.

Julia's Celery Soup

Take a bunch of smallage (soup celery) and wash it. Roughly chop and set aside. Chop 4 stalks of green garlic (including some of the light green part) and sauté briefly in butter or olive oil. Add one cubed raw potato if you like. Add the entire bunch of roughly chopped smallage (cutting celery). Add 4 cups of vegetable or chicken broth. Cook for 15-20 min.s on medium heat. Puree with immersible blender or food processor. Thin with milk if you like. Season to taste with S & P.

From mystery shopper Dianna W: I've been making a **salad with radicchio** or castelfranco, with crumbled blue cheese and a fig ginger vinaigrette (or any sweet/concentrated vinegar like balsamic). Buttermilk Blue from Wisconsin works especially well because it's creamy. Olive oil, salt and pepper, sliced pear if you have some.

Carrot Soufflé from mystery shopper Kris K.

2 lbs of carrots cut
1/4 cup sugar
2 TBS flour
1 1/2 tsp baking powder
1/2 tsp vanilla
3 large eggs
1/4 cup butter, softened

Place carrots in salted water in saucepan. Bring to a boil, then reduce heat and cook for 30 minutes until tender. Drain. Puree carrots with 1/4 cup sugar, flour, baking powder, and vanilla in food processor. Add 3 eggs, intermittently, blend after adding each egg. Add butter and mix thoroughly. Lightly grease 1 1/2 quart soufflé dish. Bake at 425 degrees for 45 minutes. Serve immediately. Enjoy!

Recipes A-Z on our website

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