

[Heirloom Tomatoes](#)
[Cayenne Peppers \(Joe's Long\)](#)
[Celery](#)
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[Purple Cauliflower](#)
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Disclaimer to the above vegetable list: The list above is approximate. There may be differences in your box. We ask for patience and a sense of adventure with these boxes. Thank you!

Storage: Tomatoes: Store at room temperature on the counter, left open. Check your basket for split tomatoes and eat or use them right away as they attract flies. Do not refrigerate your tomatoes! They turn mushy. **Celery:** Give the celery a good drink and store in a plastic bag in the fridge. Coldest drawer is usually ok for celery. **Broccoli Romanesco & Cauliflower:** Store in a plastic bag in the fridge. Coldest drawer ok.

Potatoes: Store in a plastic bag in the fridge. No coldest drawer. **Basil:** I buck tradition and store my basil in the fridge. I remove the twisty tie and give the basil a good drink. Again, it's hot this week, so refresh your basil right away! Store in a loose plastic bag in a warmer part of the fridge (ie, not near the vent where the cold air gets pumped into the fridge). **Onions:** Store on the counter in a spot that doesn't get direct sun. **Spicy & Sweet Peppers:** Store in a plastic bag in the fridge. No coldest drawer.



Broccoli Romanesco
(Photo by
Andy Griffin)



Sweet Peppers
(Photo by
Shelley Kadota)

Tomato U-Pick: Saturday, Oct. 1st, 9 AM to 12 Noon

Cost will be \$0.75/lb for u-pick tomatoes, including San Marzanos, Valencias, Black Prince and Striped German varieties. Plus, we'll have a farmers market stall with winter squash, pumpkins, Anaheim peppers, Poblano peppers, and onions. Jehu, Claudia and Rebecca will officiate. Cash only please; no checks. Bring shallow boxes and crates (not too deep or your tomatoes will squish each other!), water to drink, and a hat because it can get hot. We will have some cardboard boxes for sale, but you're encouraged to bring your own. This u-pick will be held in Hollister at our Lovers Lane location only: [7788 Lovers Lane](#). More info at our [Upcoming Events](#) page. We'll have our Mariquita Farm banner signs up so look out for them. No dogs or pets please.

A few recipes from Chef Jonathan Miller:

Ham with Cauliflower and Apple Compote

4 shallots, peeled and left whole
 1/4 c vermouth or orange juice
 1 1/2 c pork stock or chicken stock
 1 T butter
 6 T parsley, chopped
 olive oil
 1/4 c raisins
 3 T almonds, chopped
 zest from 1/2 - 1 lemon
 1 apple, diced
 1 head purple cauliflower, cut into florets
 1 lb potatoes, roasted
 1 lb ham or 4 chicken legs, roasted and kept warm
 balsamic vinegar

Heat the oven to 400. Put the shallots in an ovenproof skillet and coat with a tablespoon of oil. Put them in the oven and roast until soft and caramelized, about 30 minutes. Remove to a burner on the stove top and turn on the heat. Add the vermouth or orange juice and deglaze the skillet, stirring well and reducing the liquid to a syrup. Add the pork or chicken stock and bring back to a simmer. Reduce slightly, then add the butter. Turn off the heat and stir until the butter melts. Taste for salt and pepper, adding some to taste if necessary. Stir in 2 tablespoons of parsley and keep warm.

In another skillet heat some olive oil, then add the raisins, the almonds, the lemon zest, the apple, the cauliflower, and 3 more tablespoons of parsley. Cook briskly until the cauliflower softens and is tender but not mushy, maybe 5-7 minutes.

Put the still-warm meat on a serving plate with the potatoes, top with the compote and serve, passing the sauce at the table.

Tomato-Mint Salsa

Here's an all purpose salsa, and fantastic with the san marzano tomatoes you have in your box. You could also use the early girls here with great results. Eat with tortilla chips, or top meats, cheeses, vegetables, or beans with it. Delicious and easy. If you can't handle things spicy, seed and devein your peppers, or a portion of them, first.

6 san marzano tomatoes
2 thick, peeled, slices white onion
2 garlic cloves, unpeeled
4 serrano peppers, chopped
1/2 c cilantro, chopped
small handful mint leaves, chopped
1/2 t cumin, toasted and ground
4 T water

Heat a comal or a heavy, cast iron skillet. Add the tomatoes, onions, and garlic. Pan roast the tomatoes until blistered, turning as necessary, and browned. Dry roast the onions until softened and brown on each side. Pull the garlic off when the last of the onions or tomatoes come off the comal. Peel the garlic. Coarsely chop the tomatoes, onions, the garlic, and add to the peppers, cilantro, mint, cumin, and water. Stir well, adding some salt. Taste for seasoning. Add more water if you prefer.

Salad of the Week: Black Bean and Peppers

Black beans are great in that you don't have to soak them overnight. In fact, they are better if you don't soak them first. They cook up quickly and look great. Neuter your jalapeno if you don't like things spicy, or add more if you do. Eat this salad with avocados or tomatoes or both. You could also top lettuce greens with it for some textural contrast. Just make sure you add the vinaigrette to the beans while they are still warm. They'll taste better that way.

1 1/2 c black beans
1 bay leaf
4 branches thyme
1 t dry oregano
1/2 yellow onion, chopped
3 small-medium bell peppers, any color, diced
1 celery stalk, cut in small dice
1/2 small red onion, cut into small dice
1 jalapeno, chopped
peel and juice from 1 lemon
1 T sherry vinegar
1 garlic clove, minced
1 t cumin seeds
1 t coriander seeds
1/2 t paprika
olive oil
mint
cilantro

Rinse and drain the beans. Put them into a pot with the bay leaf, thyme, oregano, yellow onion, and enough cold water to cover them by 4 inches. Bring to a boil, reduce heat and simmer, add some salt, and cook until they are tender but are not mushy, anywhere from 30-60 minutes depending on the condition of your beans. Drain. Remove the thyme branches and bay leaf.

While the beans cook, gently combine the peppers, celery, red onion, and jalapeno in a large bowl.

In a smaller bowl, combine the lemon juice and peel, the vinegar, the garlic clove, and the paprika. Toast the cumin and coriander seeds in a dry skillet until fragrant, about a minute, then cool and grind in a spice grinder. Add those to the vinegar mixture with some salt. Pour in olive oil, whisking, until you have a nice, thin emulsion. Taste and adjust seasonings.

When the beans have finished cooking and are still warm combine them with the vegetables and the vinaigrette. Fold in some fresh mint and plenty of cilantro. Taste and serve warm or at room temperature.

More recipes at <http://mariquita.com/recipes/index.html>