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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: Cauliflower & Broccoli Romanesco: Store in a plastic bag in the fridge. Coldest drawer ok. **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.

Peppers: Store in a plastic bag in the fridge. No coldest drawer. **Cilantro:** Remove any twisty ties/rubber bands; cull out any yellow or rotten stems/leaves, give a good drink, shake, then store loosely in a plastic bag in the fridge. No coldest drawer. **Celery:** Give the celery a good drink and store in a plastic bag in the fridge. Coldest drawer is usually ok for celery. **Turnip Greens:** Remove any twisty ties/rubber bands, give them a good drink, and store in a plastic bag in the fridge. **Portuguese Kale:** Store in a plastic bag in the fridge. **Delicata Squash:** Store on your counter. Best if used by the time the stripes on the outside are completely orange.



Principe Borghese
Tomatoes
(Photo by
Andy Griffin)



Delicata Squash
(Photo by Andy Griffin)

Cauliflower Compote (Chef Jonathan Miller)

2 heads cauliflower (any variety), cut into small florets
1 large shallot, thinly sliced
olive oil
12 kalamata olives, pitted and roughly chopped
3-4 wide strips lemon peel, minced
¼ c pine nuts
½-½ c dry tomatoes of choice (I used Principe Borghese.)
¼ c chopped parsley

In a large skillet that can be covered, heat a quarter cup of olive oil, then add the cauliflower and the shallot. Saute briskly with some salt for about 2-3 minutes, then lower the heat and cover the skillet. Sweat for about 5 minutes, or until the cauliflower is tender.

Raise the heat and add the remaining ingredients. Saute just until everything is heated through and dish smells very fragrant. Finish with some pepper and serve warm.

Risotto with Greens (Julia Wiley)

No greens will be wasted! If you are not sure how to use your greens, make this for dinner! Double the recipe!

1 small onion, finely chopped
2 T. olive oil
1 c. risotto, uncooked
½ -¾ lb. fresh greens, trimmed and torn (Radish greens, kale, chard, mustards, turnip greens, beet greens, etc.)
4 garlic cloves, minced
2 (14-½ oz.) cans chicken or vegetable broth
Freshly ground black pepper, to taste
1 c. grated Parmesan cheese, optional

Sauté onion in olive oil in a small stock pan. Add risotto and sauté until golden. Add greens and garlic; sauté until greens are wilted. Stir in broth slowly (one can at a time). Cook, covered, on low heat until most of the liquid is absorbed, stirring occasionally. Add black pepper, stirring well. Add cheese, if desired, and blend well before serving.

Rice with Kale and Tomatoes (Gourmet, 1990)

½ cup long-grain unconverted rice
1 small garlic clove, minced
1 tablespoon olive oil
a 14-ounce can plum tomatoes, drained, seeded, and chopped
2 cups finely chopped rinsed kale leaves

In a small heavy saucepan bring 1 cup water to a boil, add the rice and salt to taste, and cook the rice, covered, over low heat for 20 minutes, or until the liquid is absorbed and the rice is tender. In a heavy skillet cook the garlic in the oil over moderately low heat, stirring, until it is golden, add the tomatoes and the kale, and cook the mixture, stirring occasionally, for 3 to 5 minutes, or until the kale is tender. Fluff the rice with a fork and in a bowl combine well the rice, the kale mixture, and salt and pepper to taste.

Summer Beans with Turnip Greens (Chef Jonathan Miller)

Peppery greens and beans are one of life's great combinations. Including tomatoes makes this a seasonal favorite. I love this with cornbread, but any kind of quality bread works well. Use your favorite type of bean here. I like cannellini or anasazi beans. Just make sure you're buying your beans from a market that sells lots of them so you aren't getting beans that are two or three years old. If you make the beans the day before you serve them, leave them in their cooking liquid in the fridge overnight. Their flavor and texture improve dramatically.

1st step:

1 c dry beans of choice (cannellini are nice)
1 onion, halved
1 carrot, halved lengthwise
1 bay leaf
2 garlic cloves, peeled and left whole

2nd step:

olive oil
1 onion, chopped
1 bunch turnip greens, chopped finely
3-4 tomatoes, diced (peel first if you prefer)
4 T chopped parsley and sage, or use just one

Soak your beans overnight in plenty of water to cover. Drain. Put the soaked beans and the halved onion, the carrot, the bay leaf, and the garlic cloves in a pot with water to cover by 2 inches. Bring to a boil, add some salt, cover, reduce heat to a simmer, and cook until the beans are tender, anywhere from 30 minutes to 60 minutes, depending on the condition of your beans. If you have the time, allow the beans to cool in their soaking liquid, then chill overnight in the liquid.

The next day, put the diced tomatoes in a strainer in the sink and sprinkle them with salt. Allow to sit. Heat some olive oil in a saucepan and saute the onion slowly until soft, but not colored, about 10 minutes. Add the turnip greens and some salt. Cook down until soft, about 6 minutes. If you like softer greens, continue cooking for another 10-15 minutes or so. Drain the beans, reserving the cooking liquid. Take out the onion, carrot, bay leaf and garlic cloves. Add the beans and tomatoes to the onion and turnip greens with enough of the bean broth to make it a little soupy. Use more broth if you like. Allow to cook at a bare simmer for another 15 minutes or so, then check for seasoning. Add the herbs, then serve with some bread or cornbread.

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## Cilantro Salad ([Bon Appetit](#))

¼ cup olive oil  
2 tablespoons fresh lime juice  
1 tablespoon grated peeled fresh ginger  
3 heads lettuce hearts, chopped  
½ cup chopped fresh cilantro

Whisk first 3 ingredients in small bowl to blend. Season dressing to taste with salt and pepper. Combine mixed greens and cilantro in large bowl. Toss salad with enough dressing to coat. Season to taste with salt and pepper.

## Julia's Romanesco Salad

This was inspired by a thought of a pasta salad or a couscous salad: but I didn't want to wait to cook the grain. So I used romanesco (or cauliflower) as the main ingredient.

Cooked romanesco florets cooled after cooking, chopped into olive sized pieces, give or take on the size  
Sliced kalamata olives, or other favorite sliced olives  
Small amount of chopped capers (1 tablespoon per 4 cups florets as a rough guide)

Chopped onion: Green onions, red onions, shallots, whatever you've got. If the onions are strong when chopped raw, use less and chop them fine.

S & P to taste

Lemon juice, freshly squeezed

Olive oil: I use a light hand

Fresh herb: I use basil, parsley, CILANTRO, or whatever I've got. Chopped

Mix and enjoy! I topped my salad with toasted sunflower seeds, another nut might also be delicious. And or a shredded or crumbled flavorful cheese such as gorgonzola, shaved parmesan....

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

San Marzano Tomato U-Pick in Hollister Saturday, October 22nd, 9 AM to 12 Noon

This is our third and last wave of San Marzanos and our fields are paved with tomatoes! If you haven't had a chance to pick San Marzanos this season or just want to pick and put up more, this may be our last u-pick opportunity for this year. The weather gets a lot more unpredictable in October so get these tomatoes while you can.

Cost: \$0.75 per pound for u-pick San Marzano tomatoes only (a roma type, great for sauce). Plus, we'll have a farmers market stall with winter squash, pumpkins, sweet and spicy peppers, and onions. Jehu, Claudia and Rebecca will officiate. Cash only please; no checks.

What to Bring: 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.

What not to Bring: Dogs are great, but please don't bring yours to the u-pick day. Children sometimes feel threatened by dogs and I don't want to be responsible if someone's dog gets into a fight with someone else's dog. Also, dogs can do a lot of damage in the fields, and the sight of a dog peeing on a tomato plant doesn't do our sales any favors.

Location: This u-pick will be held in Hollister at one of our Lovers' Lane fields. Take 101 to Highway 25. Go East on 25 towards Hollister. Turn left on Shore Road and then left on Lovers Lane. It's a different field than previous u-picks and it's down the road from the field at 7788 Lovers Lane, closer to Shore Road. No one has been to this one. The field will be on your left right next to the road. We'll have our Mariquita Farm sign up so watch for that.