

[Heirloom Tomatoes](#)

[Strawberries](#)

[Basil](#)

[Walla Walla Onions](#)

[Escarole](#)

[Celery](#)

[Orange OR Purple Cauliflower](#)

[Potatoes](#)

[Couve Tronchudo](#) (Portuguese Cabbage)

[Sweet Peppers](#)

A few loose [Spicy Padron Peppers](#)

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. **Strawberries:** This week has been hot in Aromas, where your berries are grown. They could be very ripe. Use them soon! If eating the same day simply leave them out on the counter. Otherwise, put them in the fridge. Absolutely no washing until ready to eat. 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. **Escarole:** Give a good drink and store in a plastic bag in the fridge. No coldest drawer. Good keeper. **Celery:** Give the celery a good drink and store in a plastic bag in the fridge. Coldest drawer is usually ok for celery. **Cauliflower:** Store in a plastic bag in the fridge. Coldest drawer ok. **Potatoes:** Store in a plastic bag in the fridge. No coldest drawer. **Couve Tronchudo:** Give this a nice drink, put in a generous plastic bag and store in the fridge. No coldest drawer. **Sweet Peppers:** Store in a plastic bag in the fridge. No coldest drawer.

Purple Cauliflower & Couve
Tronchudo photos by Andy
Griffin.



Tomato U-Pick: Saturday, Sept. 24th, 9 AM to 12 Noon

Cost will be \$0.75/lb for u-pick tomatoes, including heirlooms, beefsteaks and dry-farmed Principe Borghese as well as San Marzanos. 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 two locations: [7788 Lovers Lane](#) off of Hwy 152 if you primarily want San Marzanos; and [7210 San Felipe Road](#) if you want heirlooms, beefsteak or dry-farmed Principe Borghese. We'll have our Mariquita Farm banner signs up so look out for them. No dogs or pets please.

Notes from Julia:

On the [Cabbage/Kale thing](#) in your box: that's just what it is: a cabbage kale thing! The leaves can be used in many recipes that call for cabbage or kale, and the white parts of the bottom of the leaves can be cut up and used like cabbage. I nearly always prefer my greens cooked, I always have. The occasional coleslaw that isn't too mayo-heavy is ok, but I love wine-braised cabbage, garlic sautéed kale, etc. With this veggie you can truly look up cabbage and kale recipes with great success.

It's [Sweet Pepper](#) season! If you're not sure what to do with that many peppers, I'd recommend roasting them in the oven, skinning them, then freezing in smaller jars for future use or keep in the fridge for up to a week and make lots of great pepper dishes this week.

A few recipes from Chef Jonathan Miller:

Salad of the Week: Bread Salad (Panzanella)

2 lb tomatoes

1 garlic clove, halved lengthwise

6-8 slices whole grain, dense bread, a day or two old

large handful basil leaves

olive oil

balsamic vinegar

very small handful brine cured olives

Dice the tomatoes and put them into a large bowl. (If you are wooing a lover with this dish, then seed your tomatoes first [but don't peel them]. Core and cut them in half. Working over a bowl with a fine strainer on top, gently squeeze the tomatoes to release some liquid and help ease the seeds out of them.

Discard the seeds, but keep the tomato juice in the bowl. Dice the tomatoes and add them to the juice in the bowl.)

Rub the bread with cut side of the garlic clove to give it some good garlic flavor. Toast the bread in a 400 degree oven until crisp, about 5-8 minutes, depending on how old it is. Cut or tear it into bite sized pieces and drop in the bowl with the tomatoes.

Allow to sit for about 15 minutes, then julienne the basil leaves and toss them into the bowl with a few tablespoons of olive oil, some balsamic vinegar, the olives, and a little salt. Taste and adjust seasonings if necessary. Serve immediately.

Smoked Gazpacho

Serve it by itself, or as a sauce for meats, cheeses, or grilled vegetables, or puree it to smooth and use it in a Bloody Mary.

1 bunch oregano
½ bunch thyme
½ bunch cilantro
½ bunch parsley
6 large tomatoes, cored
3 celery ribs, cut into thirds
1 head of garlic, cracked in half, unpeeled
2 red bell peppers
olive oil

Toss the tomatoes, celery, garlic, and peppers with a little olive oil in a large bowl.

Heat a grill.

Put the fresh herbs on the grill in a round bed. Lay the tomatoes and other vegetables on top of the herbs, piling them up. Cover with a heat proof bowl to hold in the heat and cook over medium-high flame for about 30 minutes. The tomatoes and peppers should be roasted and lightly charred; the celery should be softened; and the garlic should also be just softening.

Remove the veggies from the grill and discard the blackened herbs. Cool, then remove the seed cores from the peppers and peel the garlic. Heat a large saucepan and add a couple tablespoons of olive oil. Cook the smoked vegetables in the saucepan for about 15 minutes. Cool slightly and process in a food processor until uniform, but not necessarily super smooth. Taste for seasoning, adding salt and pepper. Chill and serve cool with meats, cheese, roasted vegetables, or avocados.

Escarole, Apples, and Walnuts

½ c raisins
2 Gala apples, peeled and cut into wedges
1 head escarole, leaves torn into large pieces
2 lemons
butter
¼ c walnuts, roasted and chopped
2 oz gruyere

Cover the raisins with boiling water and allow to sit while you prepare the rest of the dish. Zest one of the lemons and squeeze the juice from both of them. Keep the zest and juice separate.

Heat a large skillet and add a couple tablespoons of butter. When it has melted add the apples and a pinch of salt. Sauté over medium-low heat until the apples have softened. Remove the apples from the skillet and put in a bowl. Add just a little lemon juice to them.

In the same skillet add a couple more tablespoons of butter. Melt and add the lemon zest and half the remaining lemon juice and 3 T water. Add the escarole, some salt, and cover the skillet. As soon as the water begins to steam, uncover and continue to cook, stirring occasionally until everything is equally wilted. Do not cook for too long.

Transfer to a serving plate and top with the apples. Taste, and add more lemon if you need it - it's ok if you don't. Drain the raisins and sprinkle them over the top. Finish with the walnuts

and shave some of the gruyere with a vegetable peeler over the top. Serve warm or at room temperature.

Cauliflower Two Ways with Scallops

I make this dish very occasionally. It's a special dish for company or part of a fancy meal. I thought of it last week for a client when I saw that Andy had both cheddar cauliflower and purple cauliflower available. I used the two colors of cauliflower together and they looked so good - until they hit the dining table with soft lighting and a bright red tablecloth. The purple got lost in the red and dimness! Still, a knockout dish and pretty simple to pull off. If you aren't familiar with searing scallops properly, make sure you buy scallops that haven't been sitting in liquid (they should be dry in the market) and dry them again right before you salt and sear them. Also, make sure your pan is super hot (have the fan on!). Work quickly so you don't overcook them. This is a recipe for 4 moderate servings. Use one or two scallops per person depending on how large they are. And don't overfeed your guests. One large scallop really is enough.

1 large head cheddar or white cauliflower, cut into florets
1 c cream or half and half
1 large head purple or green cauliflower (or use two smaller ones), cut into small florets
¼ c raisins
3 T almonds, chopped
¼ c parsley, chopped
zest from ½ - 1 lemon
2 T capers, rinsed and dried
large sea scallops (1-2 per person)
olive oil
quality balsamic vinegar

Put the cheddar cauliflower and the cream into a saucepan and bring to a boil. Lower heat, cover, and simmer until very soft, about 10 minutes. Remove from heat, cool, and blend in a blender with some salt. Taste and adjust seasoning if necessary. This should be luscious.

Heat a large skillet and add some olive oil. Add the purple cauliflower and the raisins, almonds, parsley, lemon zest, and capers. Saute briskly until the cauliflower is tender but not overly colored, maybe 5-6 minutes. Add salt and pepper to taste and remove from heat. Keep in a warm spot.

Heat a heavy skillet for several minutes until very hot. Add some oil (grapeseed is great here) and heat to shimmering. Pat the scallops dry, season one side of them with salt and immediately put them, salted side down, in the hot oiled skillet. Do not move the scallops at all while they sear. Watch carefully and when the scallops have deeply colored quickly salt the top side of them, flip and cook for just another 15-30 seconds - just to finish cooking them through.

Remove from heat. Put about 4 T of the cauliflower puree on a medium sized plate. Top with a scallop (or two), then a little of the compote around the puree. Repeat with the remaining scallops. Finish with a drizzle of quality olive oil, a few drops of the balsamic vinegar, and more parsley. Serve hot.

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