

[Sweet Peppers](#)

[San Marzano Tomatoes](#)

[Spicy Red Padron Peppers](#)

[Basil](#)

[Broccoli Romanesco](#)

[Red Oak Lettuce](#) (Blue Heron Farm)

[Turnip Greens](#)

[Pippin or Gala Apples](#)

[Celery](#)

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[Radicchio](#)

[Delicata Squash](#)

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: Spicy & Sweet Peppers: Store in a plastic bag in the fridge. No coldest drawer. **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.

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). **Broccoli Romanesco:** Store in a plastic bag in the fridge. Coldest drawer ok. **Lettuce:** Give a good drink and store in a plastic bag in the fridge. No coldest drawer. **Turnip Greens:** Remove any twisty ties/rubber bands, give them a good drink, and store in a plastic bag in the fridge. **Apples:** Store in the bag they come in. Coldest drawer is ok, in fact preferred. Good keepers. **Celery:** Give the celery a good drink and store in a plastic bag in the fridge. Coldest drawer is usually ok for celery. **Escarole:** Give a good drink and store in a plastic bag in the fridge. No coldest drawer. Good keeper. **Radicchio:** Give it a drink and store in a plastic bag in the fridge. No coldest drawer. **Delicata Squash:** Store on your counter. Best if used by the time the stripes on the outside are completely orange.



Broccoli
Romanesco
(Photo by
Andy Griffin)

Julia's winter squash/pumpkin preparations:

I put cut up pieces (large ones) already seeded into my crock pot for 2 or so hours on high. When a fork can easily pierce the squash/pumpkin pieces, I remove it and scrape the flesh into my food processor and whirl a bit. Then I freeze in 1 and 2 cup increments. Soup and pie are obvious and delicious choices, I also put 1 cup of this puree into nearly every batch of muffins, waffles, cookies, pancakes, biscuits etc. that I make. I just take an existing recipe and add my cup of squash puree. It nearly always works, and my kids are none the wiser.

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.

Succotash (Chef Jonathan Miller)

Succotash is an underrated and delicious dish. It's flexible, and quick cooking and just about everyone likes it. Omit or change out the meat if you like, or top it with fresh wedges of your favorite triple cream.

1 whole chicken, cut into parts
olive oil
6 small-medium potatoes, cut into dice
1 head romanesco (or other cauliflower), cut into florets
2 walla walla onions, chopped
2 summer squash, diced
4 ears corn, cut off the cobs
4-6 tomatoes, diced
large handful basil leaves, chopped
sherry vinegar

After you do all your chopping/dicing, heat the oven to 450. Heat a very heavy skillet on the stove top. Season your chicken generously with salt and pepper. Add some oil to the skillet and sear the chicken, skin side down, until deeply colored, 7-10 minutes depending on how hot your burner gets. Flip the chicken pieces and immediately transfer to the oven. Roast for 10 minutes. Remove and allow to rest.

Heat a very large skillet and add a generous amount of olive oil. Sauté the potatoes and cauliflower over high heat, stirring often so the potatoes don't stick, until beginning to soften, about 5-6 minutes. Add the sweet onions and the summer squash and continue to cook until the onion is soft, another 8 minutes or so. Add the corn and tomatoes, some salt and pepper, and cook until the corn is just tender or however you like it. I cook them only a few minutes more. Stir in the basil, taste for seasoning and transfer to a serving plate.

Just before serving, splash a little sherry vinegar on the succotash and stir it in. Top the succotash with the roasted chicken pieces and serve hot.

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## Wilted Chicories

I made this dish for a wine pairing dinner and it was a hit. Fun to prepare, too. You can make it as one single gratin, or prepare individual ramekins. I did the individual ramekins for the dinner. The dish is basically a re-working of a salad I make all the time with escarole. It's a delicious dish.

1 c dry white beans  
2 bay leaves  
2 heads fennel, halved, cored, and sliced thinly crosswise  
1 head escarole, chopped  
2 anchovy filets, chopped  
2 heads radicchio, chopped  
4 T parsley, chopped  
leaves from 6 sprigs tarragon, chopped  
3-4 slices rye bread, cut into cubes  
4 oz gruyere, grated  
2 t fennel seeds, ground  
4 T sherry vinegar  
4 t Dijon  
8 T creme fraiche  
olive oil

Soak the beans overnight. Drain and rinse. Cover with cold water and add the bay leaves and some salt. Bring to a boil, then cover and simmer until soft, about 20-30 minutes depending on the state of your beans. Drain, reserving the cooking water. Put the beans into a blender and add about a quarter cup of the cooking liquid and some salt. Puree until smooth. Taste and adjust seasoning if necessary.

Toss the fennel with some olive oil and salt and roast in a 400 degree oven until very soft and slightly caramelized, about 20 minutes or so. Remove and allow to cool.

Heat a skillet and add some oil. Add the escarole and anchovies and a little salt. Cook briskly until wilted, about 3-4 minutes. Transfer to a colander and allow to drain and cool.

In the same skillet, cook the radicchio in some oil and salt until wilted, another few minutes. Remove to a bowl and allow to cool. Squeeze the escarole gently to remove some of the excess liquid and transfer to its own bowl. To both the radicchio and the escarole, add the parsley and half the tarragon.

Make some croutons with the rye cubes by either toasting them in the oven with some oil, or on the stove top with some oil in a skillet. (If making individual ramekins, then cut the bread with scissors into circles that fit into the ramekins. Toast those rounds.)

Put the fennel seeds in a small bowl with the remaining tarragon leaves, the sherry vinegar, the Dijon, and the creme fraiche. Whisk well, then add some olive oil, whisking, until you have a nice emulsified dressing. Taste for seasoning. It should be pretty strong tasting. Use half the dressing and split it between the escarole and radicchio, tossing each gently, but thoroughly. Taste to make sure you like each.

In a gratin dish (or individual cups) layer the vegetables: start with the radicchio, pressing it into the bottom of the dish. Next add the fennel. Next add the cheese. Top the cheese with the bread, then finish with the escarole. Bake the gratin at 400 degrees for about 15 minutes to heat through. Re-warm the bean puree while the gratin bakes, then spread it onto a serving plate. When the gratin is done, unmold it onto the bean puree, then drizzle the dish with the remaining dressing, sprinkling with additional parsley and tarragon. Serve warm.

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