



Yams (pictured above)

sweet mixed peppers

Poblano Chiles

Watermelon Radish (photo below)

Yellow carrots

Orange carrots

Collard Greens (photo below)

Chard likely erbette

Rugosa winter squash: an heirloom Italian butternut squash

Potatoes likely russets OR yellow finns

Fridge Management: *Everything* into the fridge except the winter squash and yams. Top the carrots.

[Recipes A-Z on our website](#)

Yam Note: This is a tropical –origin food, grown in our warm weather Hollister valley. They don't 'keep' like potatoes, nor do they store well in the cold. Keep them in a cool dry place and try to use within a week or so.



Rosemary Mashed Potatoes and Yams

adapted from AllRecipes.com Servings: 10

8 cloves garlic

3 tablespoons olive oil

1 1/2 # potatoes, peeled & cubed

1 1/2 pounds yams, peeled and cubed

1/2 cup milk

1/4 cup butter

1 teaspoon fresh rosemary, finely chopped

1/2 cup grated Parmesan cheese

salt and pepper to taste

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8 inch square baking dish.
2. Place garlic in small ovenproof bowl, and drizzle with olive oil. Roast for 30 minutes, or until very soft. Cool and peel the garlic, and reserve the oil.
3. Boil potatoes and yams in a large pot of salted water until tender, about 20 minutes. Drain, reserving 1 cup liquid.
4. Place potatoes and yams in a large bowl with milk, butter, rosemary, garlic, and reserved olive oil. Mash to desired consistency, adding reserved cooking liquid as needed. Mix in 1/4 cup cheese. Season with salt and pepper to taste. Transfer to the prepared baking dish. Sprinkle with remaining cheese.
5. Bake until heated through and golden on top, about 45 minutes.

Glazed Radishes

1 bunch watermelon radishes, quartered

2 TBS unsalted butter

1 tsp. sugar

1/2 tsp. salt

2 TBS minced cilantro

In a heavy saucepan wide enough to hold the radishes in one layer cook the radishes in the butter with the sugar and the salt over moderately low heat, stirring, for 1 minute. Add 1/2 cup water, simmer the radishes, covered, for 10 to 15 minutes, or until they are tender, and boil them, uncovered, shaking the pan occasionally, until the liquid has been reduced to a glaze. Cook the radishes over moderate heat, swirling them, until they are coated with the glaze and sprinkle them with the parsley.

Chard in Dijon Mustard Sauce

*from More Recipes from a Kitchen Garden by
Renee Shepherd*

Julia's notes for this dish: I only use mushrooms if I happen to have them on hand, I would use green garlic to replace both the scallions and the garlic cloves with this week's box. The mustard is really good in this dish! It's my favorite chard dish

2 ½ Tbs. vegetable or olive oil
2 small bunches of scallions, chopped
2 small cloves of garlic, finely chopped
½ lb mushrooms, sliced
1 bunch fresh chard, finely sliced
1 Tbs. Dijon mustard

Heat oil in a large skillet or wok. Saute the scallions and garlic for 2 minutes until softened and tender. Add mushrooms and cook 4 to 5 minutes more. Add chard, cover, and cook over low heat for about 5 minutes, or until chard is tender but still crisp. Mix in mustard and heat 1 to 2 minutes more. Stir and serve immediately. Serves 4 to 6.

Some chowhound ideas for collards:

1) I fill the sink with water, wash well, then roll the leaves and slice the roll in sections. Then I put the greens in a pot 1/4 filled with water and throw in a ham hock or smoked neck bones. Lastly I add Emerils essence seasoning, garlic salt, red pepper flakes, and pepper, then slow cook by boiling it on low for a couple hrs. Delicious!

You can make Vegetarian greens (with flavor) but but instead of adding smoked meat add a couple of tblsps of vegetable oil
add oregano
add a few chopped onions
add extra seasoning salt

2) Collard greens can be savored in the traditional long-stewed preparations of the South, or they can be sautéed in olive oil and garlic, Italian style. However you like your collards, be sure to wash them well, because they can harbor a lot of sandy grit. (Soaking in

a basin or sinkful of water so the grit can fall to the bottom is recommended.) Cut off the stems and cut the tough ribs out of the center. Candy maintains that the best collards come after the first freeze, so if she buys them during the summer, she puts them in the freezer for a while before cooking them.

For Southern-style stewed collards, Diana likes Alton Brown's recipe. jinet12 uses Paula Deen's, with a smoked ham hock, and adds a bit of brown sugar and cider vinegar. Everyone agrees that the only proper accompaniments to collards cooked this way are a large square of cornbread and a generous pour of the "pot liquor" that the greens have cooked in.

Another approach is to parboil and sauté. Parboil the leaves, cut into strips, and squeeze dry, then sauté in toasted sesame oil for an Asian flavor, or in bacon fat for a terrific side for pork or duck. Or cut into even smaller pieces and skip the parboiling—simply sauté the collards in olive oil with the aromatics of your choice (many people like minced garlic and hot pepper flakes); add a little stock and cover for a few minutes if you want extra tenderness.

3) More of an asian approach; also works with kale, mustard greens, etc.

Remove the ribs (save for a earty soup stock.)
Chiffonade (or whatever shape you like)
Parboil
Drain well, and saute with toasted sesame oil. (They'll splatter a lot; use a screen.) Saute with a *little* salt (they'll reduce a lot) or, for a stronger flavor, add a little shoyu after sauteeing.
Garnish with toasted sesame seeds.

Mmmmmm...

4) I de-rib mine and parboil, THEN squeeze dry and chiffonade. They don't splatter much, and they take on flavors from whatever you're sautéing them in or with very nicely. I'm a big fan of good smoked dry-cured bacon, chopped up and fried crisp in oil, then you drain off most of the fat and finish the greens in that.

Fabulous alongside pork or duck, maybe some garlic-cheese grits...

5) I've been sauteeing collards the same way I would spinach or broccoli rabe...cut into small pieces, sautee in olive oil with garlic, salt and crushed red pepper. If you leave it long enough, some of the pieces will caramelize. Simple, quick and delicious.

6) Very good recipe in the Lee Bros cookbook for "sneaky" collards - "sneaky" in that they taste sort of hamhocky but are vegetarian. Here's the short version: Wash them well, as others have said. I don't worry at all about de-ribbing them - as long as you cook them for an hour or so, the ribs are fine. Simmer them in salty spicy water. That's the basics. Now the "sneaky" part is to add a couple of cups of puree of the following things that have all been charred under the broiler in a skillet: onions, tomatoes, garlic, with a good bit of paprika. Before adding that puree, take out a bunch of the water ("pot licker"), saving it for some other purpose. And keep cooking til soft.