



New German Butterball Potatoes

[sweet mixed peppers](#) 5 pounds!

[Cayenne Peppers](#)

[French Breakfast Radishes](#)

[Rapini](#)

[Collard Greens](#)

[Yellow Carrots](#)

[Rosemary](#)

[New Potatoes \(!\)](#)

[Leeks](#)

[Scallions](#)

Mystery Item (a true mystery)

Fridge Management: *Everything* into the fridge. New potatoes wilt and must be treated like green vegetables and stored in a bag in the fridge. Top the radishes and eat up their greens asap.

[Consider roasting and freezing your sweet pepper bounty: Link to photo essay.](#)

1 pound of Cayenne peppers = [make your own chile flakes!](#)

Andy's New Potato Blurp: True new potatoes are a rare treat. A new potato is not a small potato but a fresh potato harvested from a green, growing potato plant. A somewhat scuffed, frayed appearance to the

potato skin is a frequent consequence of harvesting such tender spuds and is unavoidable because the skin has not yet hardened. If left to mature new potatoes would get a little bigger and the skins would get tougher making for typical potatoes that are easier to harvest and ship. Unfortunately for the potato connoisseur the potato, once cured, always loses some of its tender moisture. New potatoes wilt and must be treated like green vegetables and stored in a bag in the fridge.

Thanksgiving Heads Up! We'll come do our Mystery Thursday on Tuesday of Thanksgiving Week: Tuesday, Nov. 24th. One of us will go to Piccino, the other one of us will go to Greens. So please specify which you prefer! Make your orders now, just email me and let me know if you want a box, apples, and or cheese. We'll likely have potatoes in 5# or 10# sacks available as well. Stay tuned.

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

RAPINI: also called raab, broccoli rabe, cime de rape, rape and brocoletti. It's a form of turnip green. I found a one-page article about it in *Cook's Illustrated* (Jan/Feb 1999) that told me more about rapini than a shelf of vegetable cookbooks. Here's some thoughts and recipes from Anne Yamanaka who wrote the article:

After trying several ways of blanching the greens, she decided the best was boiling 1 bunch of rapini in 3 quarts of salted water. Here's the official recipe:

Blanched Rapini (Broccoli Raab)
adapted from *Cook's Illustrated*

Using a salad spinner makes easy work of drying the cooled blanched rapini.

1 pound rapini (broccoli rabe), washed, cut into 1-inch pieces
2 teaspoons salt

Bring 3 quarts water to boil in large saucepan. Stir in rapini greens and salt and cook until wilted and tender, about 2 1/2 minutes. Drain and set aside.

Cool empty saucepan by rinsing under cold running water. Fill cooled saucepan with cold water and submerge greens to stop the cooking process. Drain again; squeeze well to dry and proceed with one of the following recipes.

Rapini with garlic and red pepper flakes

2 T extra virgin olive oil
3 medium garlic cloves
1/4 teaspoon red pepper flakes
1 recipe blanched rapini greens (above)

Heat oil, garlic and red pepper flakes in medium skillet over medium heat until garlic begins to sizzle, about 3 to 4 minutes. Increase heat to medium high, add blanched rapini greens, and cook, stirring to coat with oil, until heated through, about 1 minute. Season to taste with salt, serve immediately.

Rapini with Sun Dried Tomatoes and Pine Nuts

Follow recipe for Rapini with Garlic and Red Pepper Flakes, adding 1/4 cup oil-packed sun-dried tomatoes, cut into thin strips, along with garlic and red pepper flakes. Add 3 Tablespoons toasted pine nuts to skillet along with rapini greens.

Rapini with Asian Flavors

Mix 1 Tablespoon soy sauce, 1 1/2 teaspoons rice wine vinegar, 1 teaspoon toasted sesame oil, and 1 teaspoon sugar in small bowl; set aside. Follow recipe for Rapini with Garlic and Red Pepper Flakes, substituting vegetable oil for the olive oil and adding 1/2 teaspoon finely grated ginger along with garlic and red pepper flakes. Add reserved soy sauce mixture to skillet along with rapini.

In Roman times this 'sprouting broccoli' was very popular and considered a delicacy. A recipe from Apicus for broccoli raab:

Mince the leaves with coriander, onion, cumin, pepper and oil, then serve them with boiled leeks, olives or pine nuts, and raisins. -*The Vegetable Book* by Spencer

Ten Minute Stir Fried Chicken with Nuts adapted from *The Minimalist Cooks at Home* by M. Bittman

1 Tablespoon peanut or vegetable oil
2 cups sweet pepper strips, onion slices, or a combination of the two
1 pound boneless skinless chicken breasts, cut into 1/2 inch chunks
1 cup halved walnuts, whole cashews, or other nuts
3 Tablespoons hoisin sauce

1) Heat oil in a large nonstick skillet and heat on high for one minute. Add the veggies in a single layer and cook, undisturbed, until they begin to char a little on the bottom, about one minute. Stir and cook one minute more.

2) Add the chicken and stir once or twice. Cook one minute until the bottom begins to char. Cook and stir another minute or two, then check a chicken piece to make sure it's done. Lower heat to medium.
3) Stir in the nuts and the hoisin sauce. Cook about 15 seconds then add 2 T water. Cook, stirring, until it's bubbly and glazes all the chicken and veggies. Serve with rice.

Romesco Sauce for Crostini, Pasta, or as a vegetable dipper

4 large roasted yellow, orange, and or red peppers
1/2 cup toasted almonds
2 cloves garlic
1 ripe tomato (I leave this out if I don't have one)
1 tsp salt
2 thick slices from a baguette
1 tsp paprika
1/2 cup or less olive oil
Fresh basil leaves if available
2-4 Tablespoons sherry vinegar
Whirl everything in a food processor.

Sweet Pepper and Lentil Soup

inspired by a recipe in *Not Your Mother's Slow Cooker Cookbook* by Hensperger and Kaufmann

2 Tablespoons olive oil
1 onion, or 2 leeks, chopped
3-5 cloves of garlic, chopped
1 teaspoon freshly purchased paprika or smoked paprika
1-3 sweet peppers, depending on their size, seeded and finely chopped
1 cup dried brown or black lentils, cleaned & rinsed
5 cups broth or water
S & P to taste (at least a teaspoon of salt)
1-2 Tablespoons champagne or sherry or rice vinegar to finish the soup

Cook the onion in 1 Tablespoon oil over medium heat in a skillet until the onion/leeks begin to soften. Stir in paprika and allow it to cook for about a minute more. Add the chopped sweet pepper and cook for another 2-3 minutes, until everything begins to soften. Scrape all this into a slow cooker. Add the lentils and broth (or water) and stir to combine. Cover and cook on low until the lentils are completely soft, 7-9 hours. Season the soup with S & P (more salt if you used water, less if you used purchased broth), and last Tablespoon olive oil. Stir in 1 Tablespoon of one of the vinegars, adding more if needed. Serve hot.