



MYSTERY THURSDAY

PICCINO
April 2nd, 2009

Wild Arugula
Green Garlic
Baby Carrots
Savoy Cabbage
Leeks
Agretti
Herbal Celery (smallage)
Orach
Parsley Root
Dandelion Frastigliata
Fennel
Orange Carrots

Fridge Management: everything into the fridge. Top carrots, fennel, and parsley root for better storage. Save the parsley! The parsley root tops are just Italian parsley.

What I'd do with this week's box: Wild arugula will be a salad. Cabbage is often cooked, sometimes made into a mayo-free coleslaw. Agretti? Find a recipe. I often just stir fry it. Orach: use like spinach: cooked or raw. Dandelions: cook down with garlic, or a salad, or the classic bacon and egg on top thing. **CUTTING CELERY:** it looks like parsley: but it's just an herbal celery: it can be used in many places parsley is used, raw or cooked, and in most places celery is used.

Recipes A-Z on our website

Andy's Dandelion Piece

** Make your pre orders for any upcoming mystery nights, I may not send reminders!

hint if you're printing: only print page 1!

AGRETTI

I cooked ours very simply: trimmed the largest root ends off, and blanched it for 2-3 minutes in lightly salted water, then dressed it with meyer lemon juice and minced peel and a peppery olio nuovo. It was really tasty (though the kids thought I made pine needle salad)! -Lorraine Leber

Garlic parsley dandelion greens recipe

Adapted from Nouveau English cookery

4 tbsp. butter
4 tbsp. fresh parsley, finely chopped
1 minced garlic
1 tsp. salt
1 tsp. black pepper
1 lb. dandelion greens, soaked in salted water, washed and shredded
1 tbsp. pimientos, chopped

Melt butter in a pan. Add parsley, garlic, salt and black pepper. Fry gently for 3 minutes. Add pimientos. Cook for 4 minutes. Add dandelion greens and simmer gently for 5 minutes until tender. Serve hot as a side dish to pork or chicken. Serves 4

Julia's Celery Soup Take a bunch of smallage (soup celery) and wash it. Roughly chop and set aside. Chop 4 stalks of green garlic (including some of the light green part) and sautee briefly in butter or olive oil. Add one cubed raw potato if you like. Add the entire bunch of roughly chopped smallage (cutting celery). Add 4 cups of vegetable or chicken broth. Cook for 15-20 minutes on medium heat. Puree with immersible blender or food processor. Thin with milk if you like. Season to taste w/ S & P.

Orachy 'Green Sauce'

Green sauce is a common and ages-old early spring recipe, adapt to what you have on hand.

2 cups mixed greens, you can use orach, green garlic, beet greens, chard, arugula, celery leaves, nasturtium leaves, almost any other green herb from your garden... The sky's the limit. 1 clove garlic or 1 shallot or 3 scallion bottoms, chopped fine 1/2 cup cottage cheese 1/2 cup yogurt or sour cream S & P & lemon juice to taste Put all ingredients in a mortar and pestle or a food processor and mash/whirl til desired consistency. This sauce can be a soup embellishment, a potato topper, a risotto flavoring, etc. Experiment and enjoy.

Food Bloggers We know

Note: if you all love recipes I recommend you also sign up for our free Two Small Farms CSA newsletter, even if you'll never be a member there. I do the recipes for that one, many of the crops are the same, and Andy's letters are sometimes repeated from the ladybug letter, but sometimes not. If you don't need the recipes, ignore this note!

OH: and any of you that have a burdensome stash of large paper grocery bags, I can use some again. Only if you love the idea of getting rid of them! Someday you'll get used to bringing your own canvas bags, right? I'm so good now I don't have a stash any longer. But confession time = it took 5 YEARS for me to truly get in the habit of bringing my own bags!

Thanks for listening. See you tonight. -julia