



[Leeks](#)

[Thyme](#)

[Baby Gold Turnips](#)

Peas ([English](#) ~OR~ [Sugar Snap](#))

[Parsnips](#)

[Red Radishes](#)

[Lettuces](#)

mystery item. we don't know yet.

[Artichokes](#) (at least a few small to med ones)

[Orach](#)

---

**Disclaimer to the above vegetable list:** The list above is approximate. There may be differences in your box. Please be patient and adventurous with your veggies.

**Fridge Management:** *Everything* into the fridge. Top the turnips and the radishes: and eat the greens within 1-2 days, or toss them if you know you're not going to eat them. If space is an issue, trim the darkest green leaves from the leeks & green onions. Eat lettuce and artichokes first if space is an issue!

---

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

[Roasted Turnips and Greens](#)

[Glazed Poppyseed Turnips](#) (I made this and they were really good!)

**Turnip Puree with Thyme and Leeks**  
from Deborah Madison's *Vegetarian Cooking for Everyone*

1 small potato, peeled  
2 pounds turnips, peeled  
2 chopped leeks, white/light green parts only  
1 garlic clove or 1 stalk green garlic, chopped  
salt and pepper  
2 T or more cream, buttermilk, or milk  
2 T butter  
2 t chopped thyme

Chop the potato and turnips the same size. If using rutabagas, chop them about half the size of the potato. Put the vegetables, leeks, and garlic in a pot with cold water just to cover, add ½ t salt, and simmer, partially covered, until tender, 15-20 minutes. Drain, reserving the liquid.

Mash the vegetables with a fork for a rough-textured puree or pass them through a food mill. Add 2 T or more cream or reserved broth to thin the puree. Stir in the butter and thyme and season with S and P to taste. *Variations:* Stir 1 cup grated gruyere cheese into the puree. Or simmer the vegetables in milk instead of water. Add a Tablespoon of roasted garlic and a teaspoon finely chopped rosemary to the puree. Or enrich the puree with a little creme fraiche and stir in 1 cup watercress sprigs that have been blanched briefly in boiling water, then finely chopped.

**Thyme Between Melted Cheese and Toast**  
*The Kitchen Garden Cookbook* by Thompson

Lightly brush one side of thinnish slices of French bread with olive oil. Brown the oiled tops under a broiler or toaster oven. Sprinkle evenly with fresh leaves of thyme. Cover the bread with thinnish slices of a melting cheese such as jack, Swiss, or Muenster. Sprinkle with a light olive oil and black pepper. Broil until bubbly and serve at once.

This week it's a one-pager. This am I have more mom duties than usual. The Braces are coming off!  
© -julia