



MYSTERY THURSDAY

PICCINO
June 25th, 2009

New Potatoes Red Norland
Dill
Sprouty Salad from New Natives
Red Torpedo Onions
Cocktail Onions "Purplette"
Swiss Chard
Fennel
Pickling Cucumbers (from Ramon)
Garlic Chives OR Savory
Cauliflower
Green Beans (from Ramon)

Fridge Management: *Everything* into the fridge. To eat first: sprouts, cauliflower (sweet when fresh!), and potatoes.

CUKE NOTE: These are 'pickling' cukes, and can be used in salad or in any recipe. They are an old fashioned, open-pollinated variety, and sweet! Sometimes they might have a bitter end. (the flower end) Cucumbers are melons that evolved in a dry place. Bitterness was how they protected themselves from thirsty desert critters. Modern varieties have largely been developed to eliminate that 'bitter end'. (yes, that's where the saying comes from.)

Potato, Cuke & Dill Salad

Adapted from *Bon Appetit*

2 pounds potatoes, sliced
3 1/2 tablespoons rice wine vinegar
1 1/2 Tblspns country-style Dijon mustard
6 tablespoons light cooking oil
1/2 cup chopped fresh dill
3/4 pound pickling cucumbers, sliced
Fresh dill sprigs

Cook potatoes in pot of boiling water until just tender. Drain. Transfer to large bowl. Add 2 tablespoons vinegar to hot potatoes and stir gently. Combine remaining 1 1/2 tablespoons vinegar and mustard in small bowl. Gradually mix in oil. Add chopped dill. Mix into potatoes. Season with S & P. Mix in cucumbers. Garnish with dill sprigs.

Indian-Style Saute of Cauliflower & Greens

D. Madison--*Vegetarian Cooking for Everyone*

3 potatoes, peeled and cubed
1/4 cup clarified butter or ghee
1 large onion, thinly sliced
1 small cauliflower, quartered and thinly sliced, including the stem
Salt
2 tsp. chopped garlic (try the green garlic)
1/2 teaspoon turmeric
1 tsp. each ground cumin and coriander
1 tsp. mustard seeds
2 bunches greens (choose from: chard, beet greens or for a little spicier mixing in some turnip greens)
1 small carrot, grated
Juice of 1 lime (or lemon)
Several pinches Garam Masala (spice mix)

Steam the potatoes until tender. Heat 2 tablespoons of the butter in a wide saute pan over medium-high heat. Add the onion and saute until well browned, about 12 minutes. Remove and set aside. Melt the remaining butter in the same pan over high heat. Add the cauliflower, season with salt, and saute until it begins to color in places, after a few minutes. Return the onion to the pan and add the garlic, spices, and potatoes. Lower the heat and cook until everything is heated through, about 4 minutes. Add the greens, carrot, and 1/2 cup water. Cover and cook until the greens are wilted, about a minute. Season with lime juice and a few pinches garam masala then turn onto a platter garnish with sprigs of something green.

Recipes A-Z on our website

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

More recipes on page 2: if you don't want them just print 1 page.... If you're printing.

Shaved Fennel with Parmesan

adapted from *Healthy 1-2-3* by Rozanne Gold

2 medium fennel bulbs
3 Tablespoons sherry vinegar
3 ounce piece Parmigiano-Reggiano

Trim the feathery fronds from the fennel bulb and set aside. Trim root end. Slice fennel as thinly as possible, cutting through the root end. Place in a bowl. Add vinegar, and salt and pepper to taste. Break cheese into very small pieces and add to salad. Toss again. Let sit for 1 hour before serving. Scatter finely chopped fennel fronds on top. serves 4

Julia's Refrigerator Cucumbers

Several cucumbers
Several Onions
dill
garlic
peppercorns
bay leaf
salt

Rice Vinegar, alone or mixed with white vinegar Slice the cucumbers and onions. Layer in a large glass bowl or jar with the dill, sliced garlic, a few peppercorns, and a couple of bay leaves. Mix the vinegar(s) & salt (about 1/2 teaspoon per cup of vinegar) and then pour over cucumbers. They can be eaten within the hour or in several days. Keep in refrigerator. (Disclaimer: I make this recipe a little different each time: experiment with a salt/vinegar ratio and spices and flavorings that work for you.)

In-a-Pinch Cucumber Salad

adapted from *Vegetarian Cooking for Everyone* by Deborah Madison 2-3 pickling cukes
salt and freshly milled white pepper
2 to 3 tsp. extra virgin olive oil
champagne vinegar or fresh lemon juice
1 tsp. fresh dill or parsley, chopped

Thinly slice cucumbers. Toss the cucumbers with a few pinches salt, pepper to taste, and enough oil to coat lightly. Add a few drops vinegar and the herb of your choice. Serves 4.

Focaccia with Onions and Chard

from *366 Healthful Ways to Cook Leafy Greens*, by Linda Romanelli Leahy
1 ½ cups warm water (105 to 155 F)
1 package active dry yeast

1 tsp. sugar
1 Tbs. extra-virgin olive oil
4 to 4 ½ cups unbleached, all-purpose flour
1 tsp. salt

TOPPING:

4 cups thinly sliced onion
3 tsp. extra-virgin olive oil
2 tsp. sugar
3 cups chopped chard leaves (wet)
½ tsp. kosher or coarse salt
freshly ground pepper

1. To prepare the dough, combine ½ cup of the water and yeast in a large bowl; sprinkle with the sugar. Let stand for 10 minutes until bubbly. Stir in the oil and remaining 1 cup water.

2. Add 4 cups of the flour and the salt; stir to form a soft dough.

3. Turn the dough out onto a lightly floured work surface. Knead until it is smooth and elastic and the dough springs back when lightly poked with a finger, about 10 minutes. Add the remaining ½ cup flour as needed, if the dough feels sticky. Place the dough in a floured, gallon-size sealable plastic bag. Refrigerate over night until doubled in size.

4. To prepare the topping, combine the onion, 2 tsp. of the oil, and the sugar in a large nonstick skillet. Cover and cook over low heat 15 minutes. Turn the heat to med-high and add the wet chard. Cook until the onion is lightly browned and the chard is wilted, stirring frequently, 5 to 10 minutes.

5. Roll the dough out on a lightly floured surface. (Have some fun and hold it and let it hang and stretch, like they do in pizza parlors.) Place the dough on a 15 x 10-inch jelly-roll pan coated with vegetable oil. Keep pressing and stretching the dough until it fits to the corners of the pan. Cover with a clean kitchen towel and let it rise 45 minutes.

6. Preheat the oven to 450 F.

7. Spoon the chard mixture onto the dough, spreading it evenly (its easier to use your hands). Drizzle with the remaining 1 tsp. oil, sprinkle with the salt and season with the pepper to taste. Bake 10 minutes. Reduce the heat to 400 F and bake 20 minutes longer until crisp and browned. Cut into 3 x 2-inch slices. Makes 25 slices.