



## Mystery Thursday

Piccino  
June 25th, 2009

[Savory](#) –or- another herb  
[Basil](#) genovese  
[Tomatoes](#) mixed varieties  
[Cucumbers](#)  
[Rosa Bianca Eggplant](#)  
[Spicy Chiles: Serranos](#)  
[Chard](#)  
[Potatoes](#)  
[Watermelon Radish](#)  
[Walla Walla Onions](#)  
[Gold Beets](#)

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**Fridge Management:** *Everything* into the fridge except the tomatoes and basil. (basil can be stored in the door of some fridges, if it gets too cold it will turn black) Top the beets and [cook the beet greens](#) with the chard or on their own, but in the first day or two, they don't 'hang out' well.

**Hello, all: we are going to try to arrive early today: by 4:30 or even 4 or even earlier if we can manage it. See you this afternoon at Piccino!!!**

**Chard with Beet Vinegar** from *Recipes from a Kitchen Garden* by Shepherd & Raboff

2 large beets, peeled and cooked  
1 cup rice vinegar  
3 Tbs. sugar  
½ tsp. lemon juice  
dash white pepper  
1 bunch fresh chard or beet greens, chopped  
butter to taste

Garnish: sour cream or fresh plain yogurt  
In a blender, puree the beets together with the rice vinegar, sugar, lemon juice and white pepper. Pour into a non-aluminum saucepan and bring to a boil. Reduce heat and simmer, covered, 5 minutes. Cool. Steam the chard until tender, drain. Toss chard with butter and pepper to taste. Arrange the cooked chard on a serving platter. Spoon over some of the beet vinegar to taste and garnish with a generous dollop of sour cream or yogurt.

**KANAPE ME ANTSOUGIA** (ANCHOVY CANAPE)

from *SOAR*: online searchable recipes

1 can Flat anchovy fillets  
2 Cooked beets -- chopped  
Bread -- trimmed and cut into rectangles.  
5 Hard cooked egg whites -- chop  
Chopped olives  
Capers  
Place an anchovy fillet lengthwise down the center of each piece of bread. On one side of it put the chopped egg whites topped with a few capers; on the other side, put the chopped beets topped with the chopped olives.

**Radish Salad** adapted from *Delicious Decisions* Serving Size : 4

2 cups diced radishes  
¾ cup Gruyere cheese -- cubed  
⅓ cup walla walla onions, chopped  
⅓ cup mayonnaise or greek yogurt  
½ teaspoon Dijon mustard  
1 tablespoon sour cream  
Romaine lettuce, optional

Toss together radish, cheese (Gruyere or Swiss) and scallions, reserving a few chopped greens for garnish. Combine mayo, mustard and sour cream together in a small bowl, mixing well. Add to radish mixture, being sure to coat all pieces. Cover and refrigerate, allowing flavors to blend. To serve, spoon salad onto romaine leaves or pretty small bowls and sprinkle with chopped greens.

**Some things you can do with spicy peppers**

The peppers should be roasted and peeled first:  
-Chop them up and bake them in corn bread.  
-Stuff them with a filling of shredded chicken, chiles, raisins, olives, walnuts and rice.  
-Top with sour cream or Mexican 'crema.'  
-Slice them up and fold them in quesadillas with a good anejo mexican cheese.  
-Stuff with rice that's been doctored any number of ways: onions and garlic, shredded hard cheese, etc.

