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****Disclaimer to the above vegetable list**:** The list above is *approximate*. When we run short of an item, we substitute with something else similar. Andy will make sure it will be a good value. In the meantime, we appreciate your patience and a sense of adventure with these boxes. Enjoy!

Storage: Tomatoes (Cherry & any other kind): Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty.

Basil: Store in the ‘warmest’ place in your fridge -- for some that’s the door, for others that might be the produce drawer. Wrap the basil in a clean damp cloth and store in your fridge. Summer Squash, Lemons, Potatoes, Jalapeños & Artichokes: Store in bags in the fridge.

Onions: These are cured – have dry skins -- so can be kept in a cool dry spot on your counter. Chard: Remove ties and store loosely in a bag in the fridge.



Napolitano Basil. Photo by Andy Griffin.

Tomates Concassées

- 3 pounds ripe tomatoes, any color
- 1 pound onions
- 3 garlic cloves
- some olive oil
- 1 bunch of basil
- juice from one large or two small lemons
- salt and pepper to taste

Bring a saucepan of water to boil. Rinse the tomatoes, and make a 1-3 inch shallow slit in the bottom of each one. Lower the tomatoes, 2 or 3 at a time, depending on their size, into the boiling saucepan of water. They should only bathe for *5* seconds, no longer. Remove to a plate, rinse in cool water if you like. When all the tomatoes are done, remove peels and seeds, and roughly chop.

Peel and chop onions and garlic. Sauté the onions in a little oil over a medium heat in a wide largish soup pan for a few minutes, then add the garlic. Take care not to burn either. Remove from heat when both are soft and won't be raw and crunchy in the sauce.

Wash and chop basil, then mix it with the cooled onion mixture, and the tomatoes. Season with salt and pepper to taste. Toss with just cooked noodles, and eat.

Greek Salad Sandwich

Bon Appetit, May 1995

- 12 oz small tomatoes, cored, halved, thinly sliced
- 6 cups spinach leaves, stems trimmed
- 1½ cups thinly sliced cucumber
- 1 cup crumbled feta cheese (about 4 oz)
- 1/3 cup coarsely chopped pitted black brine-cured olives (such as Kalamata)
- ¼ cup large fresh basil leaves, thinly sliced
- 5 teaspoons olive oil
- fresh lemon juice from 1 lemon
- 4 large garlic cloves, minced
- 5 to 6” diameter pita bread rounds, toasted

Place tomato slices in strainer; drain 15 minutes.

Combine tomatoes, spinach, cucumber, feta cheese, olives and basil in a large bowl.

Whisk ¼ cup olive oil, 5 teaspoons lemon juice and minced garlic in a small bowl to blend. Season dressing to taste with salt and pepper.

Pour dressing over salad and toss to coat. Cut pita bread rounds in half crosswise. Divide salad mixture among 8 pita halves and serve.

Concia Zucchini with Mint and Vinegar
from *Cucina Ebraica* by Joyce Goldstein

4 to 6 small zucchini, about 1.5 pounds
salt
3 tablespoons chopped fresh mint or basil
2 tablespoons chopped fresh flat-leaf parsley
2 large cloves garlic, minced
6 tablespoons olive oil
4 tablespoons red or white wine vinegar

Cut the zucchini into ¼-inch thick slices, or to prepare it Veneto fashion, cut the zucchini lengthwise into ¼-inch thick slices. Sprinkle with salt and let stand in a colander for 30 minutes to drain off any bitter juices. Rinse and pat dry. In a small bowl, combine the mint or basil, parsley, and garlic.

Warm the olive oil in a frying pan over medium-high heat. In batches, add the zucchini and cook, turning as needed, until golden on both sides, 4 to 5 minutes. Transfer to a shallow serving dish and sprinkle with some of the mint mixture and some of the vinegar. Repeat with the rest of the zucchini, mint mixture, and vinegar. Leave at room temperature for 1 to 2 hours, basting occasionally with vinegar in the dish, before serving.

Lemon Roasted Potatoes with Bay Leaves
from *Vegetable Harvest: Vegetables at the Center of the Plate* by Patricia Wells

2 pounds firm potatoes
2 bay leaves, fresh if possible
2 lemons, scrubbed and cut lengthwise into 8 slices
3 Tbsp freshly squeezed lemon juice
2 Tbsp walnut oil or extra virgin olive oil
1 tsp coarse sea salt (or kosher)
1 tsp dried oregano

Preheat oven to 425 degrees F.

Scrub the potatoes, but do not peel. Halve them lengthwise. In a large bowl, combine potatoes, bay leaves, lemons, lemon juice, oil, and salt. Toss to evenly coat the potatoes. Transfer to a roasting pan large enough to hold them in a single layer. Roast until the potatoes are soft and golden, turning the potatoes regularly, about 40 minutes. Remove from the oven and remove and discard bay leaves. Season generously with oregano, rubbing the herb with your palms before crumbling into the potatoes to intensify the oregano flavor.

Artichokes Provencal
Adapted from *The Vegetable Market Cookbook* by Robert Budwig

6 baby artichokes, purple or green, or hearts of 6 larger globe artichokes
juice of 1 lemon
2 teaspoons olive oil
1 medium sized onion, finely chopped
sprig of fresh thyme or 1 tsp dried thyme
2 bay leaves
salt and pepper
1 cup white wine, preferably a dry white wine

Cut the leaf tips off the baby artichokes and trim off the rough outer leaves. Cut each artichoke in half and remove the choke if necessary. (It usually isn't with our small, fresh ones!) Immediately drop artichokes into a bowl of water to which you've added lemon juice to avoid the artichokes turning dark colored. Heat the oil in a large frying pan over a low heat. Add the onion, drained artichokes, herbs, S & P and wine. Cook, covered, for 45 minutes, or until tender, stirring from time to time. Serve warm or at room temperature.

Cream of Artichoke Heart Soup
Adapted from *Recipes from the French Kitchen Garden* by Brigitte Tilleray

6 artichokes
S & P
2 ½ cups stock: chicken or vegetable
1 Tablespoon milk
2 teaspoons cornstarch
½ cup creme fraiche or sour cream
1 heaped Tablespoon finely chopped chervil

Cut off the stalks at the base of the artichokes. Cook until done, so a fork can easily pierce your artichokes. Trim away tough outer leaves and chokes that might be present. (Most of ours are small and tender enough they don't have a choke at all.)

Place the hearts in a saucepan with the stock. Bring to the boil, the puree. Make a paste with the milk and cornstarch. Stir gently into the soup over low heat until it thickens. Add the creme fraiche and chervil. Season to taste with Salt and Pepper. Stir a bit more and serve. Serves 6.

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