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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: [Winter Squash](#): store in a cool, dry place in your kitchen or pantry. If the squash doesn't have nicks/ fresh gashes it should last for months. [Green Onions](#), [Chard](#), [Parcel](#) & [Mustard Greens](#): Remove ties and store loosely in bags in the fridge. [Lettuce](#), [Escarole](#), [Radicchio](#), [Radishes](#), & [Apples](#): Store in bags in your crisper in the fridge. [Persimmons](#): This variety, the Hachiya, is an astringent variety and only ripe when soft. To speed up the ripening, put in a paper bag with an apple or banana for a couple of days. [Beets](#): Separate the greens from the beet bulbs. Store the greens in a bag in the fridge and use within 1-3 days. Store the beet roots in a bag in the fridge.



Watermelon Radishes. Photo by Andy Griffin.

Roast Squash Appetizers from Chef Jonathan Miller

1 acorn squash
 1-2 T mascarpone cheese
 4-6 sage leaves, chopped
 2 portabella mushrooms
 2 garlic cloves, minced
 1 sour baguette, refreshed in the oven and then sliced into thin rounds
 chives, chopped

Heat the oven to 400. Cut the squash in half, lengthwise, and put cut side down on some parchment on a baking sheet. Roast in the oven until very soft and caramelized, 45-60 minutes. Cool and scoop out the seeds and strings. Then scoop out the flesh and mash it together in a small bowl. Add a little salt, the mascarpone, and the sage.

Taste for seasoning. While the squash roasts, roast the portabella caps. Discard the stems, and drizzle some olive oil, some salt, and some of the garlic on the gill side of each portabella cap. Roast those in the oven for 10-15 minutes, or until very soft. When cool, cut into small wedges. Spread a little roasted squash on a crostini, top it with a wedge or two of mushroom, finish with a little chive sprinkle, and serve.

**Chicken Sausage, Escarole and White Bean Stew
 Adapted from Take 5 150 five-ingredient recipes
 edited by Nancy Gagliardi et al makes 4 servings**

1 lb Italian chicken or turkey sausage links (hot or mild)
 1 onion or 1-2 garlic cloves, chopped (optional)
 1 head escarole, cut crosswise into inch-thick pieces
 1 14 ounce can broth (seasoned chicken, plain chicken, vegetable... your choice)
 1 15 ounce can white beans (sometimes called cannellini beans), drained and rinsed
 2 C water
 1/3 cup chopped genovese or other basil
 S and P to taste

Spray a large Dutch oven (nonstick if you have one) with olive oil (or other) spray and set over medium-low heat. Add the sausage and onion/garlic and cook, turning occasionally, until browned and cooked through, about 10-12 minutes. Remove sausages to a cutting board and slice when cool enough to handle.

Return sausage to the same pot; add the escarole, broth, beans, and water. Bring Stew to a simmer and cook until escarole is just tender, about 10 minutes. Stir in the basil and add S and P to taste (it might not need any salt), and serve.

Vietnamese Daikon and Carrot Pickles

By Elise Bauer for Simply Recipes

2 lbs carrots (about 5 medium sized carrots), peeled
2 lbs daikon radishes (about 2 large daikon), peeled
1 cup plus 4 tsp sugar
2 tsp salt
2 ½ cups white vinegar
2 cups warm water (warm enough to dissolve sugar)

Julienne the carrots and the daikon radishes: Cut them first crosswise into 2½-inch long segments. Then cut ¼-inch thick slices lengthwise. Stack the slices and cut them again into ¼-inch thick batons.

Massage with salt and sugar: Place the carrots and daikon radishes in a large bowl. Sprinkle with 4 teaspoons of sugar and 2 teaspoons of salt. Use your clean hands to toss the carrots and daikon with the salt and sugar until well coated.

Continue to mix the carrots and daikon with your hands until they begin to soften, about 3 minutes. They are ready once you can bend a piece of daikon all the way over without it breaking. Transfer the carrots and daikon to a colander, rinse with cool water and drain well.

Make vinegar sugar mixture: In a bowl (a 8 cup pyrex measuring cup works great for this) mix together one cup of sugar, the white vinegar and the warm water, until the sugar dissolves.

Pour vinegar mixture over carrots and daikon in jars: Prepare clean jars. Pack the daikon and carrots tightly into the jars. Pour over the pickling liquid to cover. Seal. Refrigerate. The pickles should sit at least overnight before eating; their flavor will improve with time. They should last 4 to 6 weeks in the refrigerator. Makes about 5 pint jars full.

Quick Apple Crisp

From Anne S. in Santa Cruz

Preheat oven to 375F. Cut a bunch of apples (peeled or not) into a pie dish, until it's full or you use up all your apples. Blend 1 cup flour, 1 cup brown sugar and 1 stick butter in a mixer (add a bit of cinnamon if you like), with a fork, or your fingers - blend until crumbly and mostly mixed. Press the topping firmly over the apples, covering the entire surface of the dish. Bake for about 45-60 minutes, until the topping seems nice and the apples are soft (poke 'em with a fork to check). Serve warm or cold. Yum!

James Beard's Amazing Persimmon Bread

Adapted by David Lebovitz from Beard on Bread by James Beard

3½ cups sifted flour
1½ teaspoons salt
2 teaspoon baking soda
1 teaspoon ground nutmeg
2 to 2½ cups sugar
1 cup melted unsalted butter and cooled to room temperature
4 large eggs, at room temperature, lightly beaten
2/3 cup Cognac, bourbon or whiskey
2 cups persimmon puree (from about 4 squishy-soft Hachiya persimmons)
2 cups walnuts or pecans, toasted and chopped
2 cups raisins, or diced dried fruits (such as apricots, cranberries, or dates)

Butter 2 loaf pans. Line the bottoms with a piece of parchment paper or dust with flour and tap out any excess.

Preheat oven to 350 degrees.

Sift the first 5 dry ingredients in a large mixing bowl. Make a well in the center then stir in the butter, eggs, liquor, persimmon puree then the nuts and raisins.

Bake 1 hour or until toothpick inserted into the center comes out clean. Storage: Will keep for about a week, if well wrapped, at room temperature. The Persimmon Breads take well to being frozen, too. Makes 2 9-inch loaves.

Beet and Blue Cheese Spread **Cooking Light magazine**

2 beets
2 apples, cut into 8 wedges
¼ cup blue cheese, crumbled
1 tbsp. horseradish

Preheat oven to 400 degrees. Wrap beets in foil and bake for 1 hour or until tender. Cool and peel the beets. Place beets, apples, cheese and horseradish in a food processor, process until well blended. Serve with crackers or pita chips.

Mariquita Farm's Vegetable Recipes A to Z page:
<http://mariquita.com/recipes/index.html>