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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: Beets: Separate the roots from the greens and store each separately in plastic bags in the fridge. Use the greens within 1-2 days, just as you would a cooking green. Dill, Kohlrabi, Green Garlic, & Chard: Remove any ties or rubber bands, and store loosely in bags in the fridge. Carrots, Lettuces, Cauliflower & Radishes: Store in bags in the fridge. Fennel: store in a plastic bag in the fridge. If space is a problem, remove the long fronds to store just the fennel bulb. Winter Squash: Store in a cool, dry place on your counter. If there are no nicks or bruises, the squash should last months and get sweeter with time.



Kohlrabi. Photo by Andy Griffin.

Dill Carrot Salad

1 bunch carrots, scrubbed and grated
 ½ bunch dill, chopped
 3-8 spring onions, chopped
 yogurt on it's own or mixed with a bit of sour cream or creme fraiche
 splash of vinegar
 S & P to taste

Mix all ingredients, then get creative. A bit of mustard, a few raisins, a few toasted nuts, some other grated vegetables, you get the picture. Make this your own dish. Also: you can use a vinaigrette or yummy olive oil instead of the yogurt.

Stir-Fried Kohlrabi

**From *The Goodness of Potatoes and Root Vegetables*
 by John Midgley**

3 kohlrabi, peeled
 3 medium carrots
 4 tablespoons peanut or safflower oil
 3 cloves garlic, peeled and thinly sliced
 1 inch piece gingerroot, peeled and thinly sliced
 3 green onions, sliced
 1-2 fresh chili peppers, sliced, optional
 salt
 4 tablespoons oyster sauce (optional)
 3 teaspoons sesame oil & soy sauce, each

Slice kohlrabi and carrots into thin ovals. Heat oil in large heavy skillet; when it begins to smoke, toss in garlic and ginger. Stir once then add kohlrabi and carrots; toss and cook 2 minutes. Add green onions and chilies; stir-fry 1 minute, then pour in ½ cup water. Cover, reduce heat and cook 5 minutes. Remove cover and toss in a little salt and the sesame and soy, and oyster if using. Serve with rice.

Roasted Kohlrabi with Crunchy Seeds

**Adapted from *Perfect Vegetables*
 by the Cook's Illustrated Team**

3 medium kohlrabi bulbs, peeled and cut into ¾ inch cubes
 2 Tablespoons olive oil
 2 teaspoons sesame seeds
 1 teaspoon poppy seeds
 ½ teaspoon fennel seeds, coarsely chopped
 S & P to taste

Preheat oven to 450 degrees. Toss the kohlrabi, oil, seeds, and S & P together in a large bowl until combined. In a single layer spread the mixture onto a rimmed baking sheet. Roast (with rack in middle position), shaking pan occasionally, until the kohlrabi is browned and tender, about 30 minutes. Transfer to a bowl and adjust seasonings to taste, serve immediately.

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

Gus' Capellini with Cauliflower from Annamarie G

Capellini pasta
olive oil
2 Fennel bulbs with some fronds
1 onion
1 head cauliflower or romanesco, cut into florets
generous handful salted capers

Boil salted water. When water comes to a rolling boil, add cauliflower and cook until done (to taste). Drain.

Mandoline or thinly slice the fennel and onion and sauté in olive oil until caramelized. Push caramelized onion and fennel to the side of the pan, crank the heat to high, and add another tablespoon of olive oil.

Toss rinsed capers into the pool of olive oil until they "blossom" and become almost crunchy/crackly.

Toss drained cauliflower into the saucepan of onions, fennel, and capers. Turn saucepan to low or off. Add capellini pasta into the boiling pot now, drain when ready, add to sauce pan, toss, and eat.

Salad of wild arugula, shaved baby artichokes and fennel, from chef Amy Sweeney at Ammo

Juice of 1½ lemons, divided
1/3 cup best-quality olive oil
Sea salt
Freshly ground black pepper
4 baby artichokes
1 head fennel
Small wedge of Parmigiano-Reggiano
½ pound wild arugula, washed and dried
Leaves from 4 parsley sprigs

Place the juice from one lemon into a large bowl. While whisking, slowly add the olive oil to emulsify. Add sea salt and pepper to taste and set aside.

Place the remaining lemon juice in a medium bowl and fill with cold water. Peel the artichokes down to the tender core, and slice them lengthwise on a mandoline or as thinly as possible. Place the slices in the acidulated water to keep them from turning brown. Trim the fennel and also slice lengthwise, reserving in the acidulated water.

Shave the Parmigiano-Reggiano with a vegetable peeler (four pieces of shaved cheese per serving) and set aside.

Toss the arugula into the large bowl with the dressing. Drain the artichokes and fennel, pat dry and toss them into the bowl with the arugula.

Divide the salad among four salad plates and top with the shaved Parmigiano-Reggiano and parsley. Serve immediately. Serves 4.

New Zealand Pumpkin Soup

6# Medium Rouge Vif d'etampes pumpkin (try your Musque de Provence Squash!)
4 medium onions, peeled and chopped
4 Tablespoons olive oil
4 cloves of garlic
4 cups Chicken broth
2 cups white wine
Salt and Pepper
1 cup heavy cream

Cook Pumpkin in oven: cut in half and remove seeds and string. Bake at 350 until a fork easily pierces the entire squash, about 45 minutes. While the pumpkin is cooling, lightly brown onions in olive oil. Add garlic and cook until it softens but doesn't brown, about 1-2 minutes. Add coked pumpkin pulp, broth and wine. Add salt and pepper to taste. Cook for 30 minutes or so on medium heat, then use an immersion blender to puree, or use a food processor or blender. (Cool the mixture for safety if you don't have an immersion blender.) Serve hot with 2-3 tablespoons heavy cream in each bowl. Garnish with: nutmeg, ginger, croutons or popcorn. Serves ~10.

Braised Purple Radishes

Adapted from *Vegetarian Cooking for Everyone* by Deborah Madison

20 plump purple or red radishes
1 to 2 Tablespoons butter
2 stalks green garlic, cleaned as you would a leek and chopped, use all the light green part
1 teaspoon chopped fresh thyme
S & P to taste

Trim the leaves from the radishes, leaving a bit of the green stems, and scrub them. Wash the leaves and set aside. Leave smaller radishes whole and halve the larger ones.

Melt 2 to 3 teaspoons of the butter in a small sauté pan. Add the shallot and thyme and cook for 1 minute over medium heat. Add the radishes, a little salt and pepper, and water just to cover. Simmer until the radishes are tender, 3 to 5 minutes. Add the leaves and cook until they're wilted and tender, 1 minute more. Remove the radishes to a serving dish. Boil the liquid, adding a teaspoon or two more butter if you like, until only about ¼ cup remains. Pour it over the radishes and serve.

Quick Greens

Wash any type of greens that can be cooked (kale, radish greens, mustards, chard, beet greens, spinach, etc.).

Sauté with olive oil and garlic until wilted. Transfer to serving platter and add cracked black pepper and a splash of balsamic vinegar. Easy yet delicious!