



[Lettuce](#)

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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:** Lettuce, Carrots, Cabbage & Mandarins: Store in bags in your crisper in the fridge. Chervil & Green Onions: Remove ties and store loosely in bags in the fridge. Sweet Potatoes: Use within a few days as any needless handling will cause bruising. Store in a cool spot on your kitchen counter with good air circulation—not in the refrigerator. Radishes: If radishes come with their greens, separate greens from roots and store greens and roots separately in bags in the fridge. The greens can be used as a cooking green, best within a day or two. Winter Squash: Store in a cool spot in your pantry or on your kitchen counter. Napolitano is a variety of butternut squash and as long as it does not have any fresh nicks or bruises, will last for months and get sweeter with time.



Purple Plum Radishes. Photo by Andy Griffin.

**Minced Lamb with Ginger, Hoisin and Green Onions**

*Bon Appetit, April 1994*

Serve this quick stir-fry with rice.

- 2 tablespoons orange juice
- 1 tablespoon cornstarch
- 1 pound ground lamb
- 1 tablespoon oriental sesame oil
- 2 tablespoons minced peeled fresh ginger
- 1 tablespoon minced fresh garlic
- 1 tablespoon minced orange peel
- 1 bunch green onions, chopped
- ¼ cup hoisin sauce
- Butter lettuce leaves

Combine orange juice and cornstarch in small bowl. Sauté lamb in heavy large skillet over high heat until cooked through, breaking up with back of spoon, about 5 minutes. Pour lamb with its juices into colander; drain. Heat oil in same skillet over high heat. Add ginger, garlic and orange peel; stir-fry 30 seconds. Add green onions 30 seconds. Add hoisin sauce and lamb to skillet; stir until blended. Add orange juice mixture; stir until thickened, about 1 minute. Spoon into lettuce leaves. Serves 4.

**Radishes with Goat Cheese**  
*Gourmet, April, 1998*

- ½ cup soft mild goat cheese, softened
- 3 tablespoons heavy cream
- 12 large radishes with tops
- Garnish: 24 small fresh chervil sprigs

In a bowl stir together goat cheese, cream, and salt and pepper to taste until combined and transfer to a pastry bag fitted with a ¼-inch tip. (Alternatively, transfer mixture to a small heavy-duty sealable plastic bag and press out excess air. Snip off 1 corner, making a small hole.) Cheese mixture may be made 2 days ahead and chilled in bag. Bring cheese mixture to room temperature before proceeding. Trim radish tops to ½-inch and halve radishes lengthwise. Decoratively pipe mixture onto radish halves. Garnish hors d'oeuvres with chervil. Makes 24 hors d'oeuvres.

## Sesame Cabbage

½ cup raw sesame seeds  
¼ tsp salt  
1 dried red chile flakes  
1 head cabbage, chopped  
¾ cup water  
1 tsp salt

"Popu"

½ tbsp oil (olive, sesame, canola, etc.)  
1 dried red chili, cracked  
1 pinch fenugreek  
¼ tsp mustard seed  
1 tsp cumin seed

Dry roast sesame seeds and dried red chili in a pan over medium heat. Stir often until majority seeds are brown. Remove from heat and cool. Once cool, grind in a food processor or blender with ½ teaspoon of salt. Excess ground sesame can be stored in the refrigerator for further use. To cook cabbage over medium heat, add chopped cabbage to ¾ cup boiling water and 1-teaspoon salt. Cook until cabbage is desired texture. Once cooked, drain excess liquid. Add ¼-½ cup ground sesame. Turn off heat. Prepare the "popu" in a separate pan by combing all ingredients, heating over medium heat, and waiting for mustard seeds to crackle. Once ready, add to cabbage, stir and heat over low heat for 1 minute. The "popu" can be prepared when the cabbage is nearly finished.

## Pirjati Zelje Braised Cabbage from Mediterranean Vegetables by Clifford Wright

Mr Wright's notes on this recipe:

Cabbage is a very popular vegetable in the Balkans. It is served raw, in the form of sauerkraut, and cooked in a variety of ways. In the northern part of the former Yugoslavia, cabbage may be cooked with sour cream or tossed with noodles and smoked bacon. In Bosnia or Montenegro, to the south and closer to Greece, cabbage is cooked with tomatoes. This recipe for braised cabbage from Slovenia (in the north near Hungary) is typically served as a bed for a roast duckling.

¼ cup extra virgin olive oil  
2 bay leaves  
1 Tablespoons tomato paste  
1 cup dry white wine  
1 2-pound head green cabbage, cored and sliced as thin as vermicelli  
15 black peppercorns  
8 juniper berries, lightly crushed  
1 teaspoon dried thyme  
1 Tablespoon freshly squeezed lemon juice  
S & P to taste

Heat the olive oil in a large skillet over medium-high heat. Add the bay leaves, and cook them until they begin to sizzle. Reduce the heat to medium and very carefully add the tomato paste and wine, which will spurt and splatter rather dramatically. Cook for a minute, then add the cabbage, peppercorns, juniper berries, and thyme. Mix the cabbage so it is covered with sauce.

Add the lemon juice and continue to braise the cabbage over medium heat until it softens, 6 to 8 minutes. Reduce the heat to low, season with S and P, and cook until the cabbage is completely soft, about 45 minutes. Correct the seasoning (with S and P) and serve hot.

## Spicy-Sweet Roasted Sweet Potatoes By Christen Mahrlig from Spicy Southern Kitchen

3 large sweet potatoes, peeled and cut into ½-inch pieces  
3 tablespoons olive oil or vegetable oil  
1 tablespoon packed light brown sugar  
¼ teaspoon salt  
½ teaspoon chili powder  
½ teaspoon paprika  
½ teaspoon onion powder  
½ teaspoon cayenne pepper  
¼ teaspoon black pepper

Preheat oven to 425 degrees. Place sweet potatoes in a large bowl and drizzle with oil. Add remaining ingredients and stir to coat sweet potatoes evenly. Spread sweet potatoes out on a large baking sheet. Bake 15 minutes. Stir and bake another 15 to 20 minutes.

## Butternut Squash Soup By Maplebird from Allrecipes

2 tbsp butter  
1 small onion, chopped  
1 stalk celery, chopped  
1 medium carrot, chopped  
2 medium potatoes, cubed  
1 medium butternut squash, peeled, seeded and cubed  
1 (32 fl oz) container of chicken stock  
salt and freshly ground black pepper to taste

Melt the butter in a large pot, and cook the onion, celery, carrot, potatoes, and squash 5 minutes, or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to a boil. Reduce heat to low, cover pot, and simmer 40 minutes, or until all vegetables are tender.

Transfer the soup to a blender, and blend until smooth. Return to pot, and mix in any remaining stock to attain desired consistency. Season with salt and pepper. Makes 4 servings.

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