



[Cherry Tomatoes](#)

[Tomatoes](#)

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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. Potatoes, Cucumbers, Eggplant, Carrots, Summer Squash & Corn: 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. Basil: It shouldn't get too cold, so try to find 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. Green Onions: Remove any ties or bands, and store loosely in bags in the fridge.



Armenian Cucumbers. Photo by Andy Griffin.

Cherry Tomato and Olive Relish

From *Vegetarian Cooking for Everyone* by Deborah Madison

- 1 pint cherry tomatoes, halved or quartered if large
- 1 or 2 yellow or other tomatoes, seeded and finely diced
- 24 nicoise olives, pitted and halved
- 1 tablespoon capers, rinsed
- 1 tablespoon chopped parsley
- 2 teaspoons chopped marjoram (or oregano)
- 5 basil leaves, thinly sliced
- 1 Tablespoon extra virgin olive oil
- fresh lemon juice to taste
- salt and pepper

Put the tomatoes in a bowl with the olives, capers, and herbs. Moisten with the oil, then season to taste with the S & P & lemon juice. Serve right away, or at least within the hour of making it.

Fresh Tomato Sauce adapted from Deborah Madison's *Vegetarian Cooking for Everyone*

- 3 pounds ripe tomatoes, quartered
- 3 Tablespoons chopped basil
- Salt and pepper
- 2 Tablespoons extra virgin olive oil or butter

Put the tomatoes in a heavy pan with the basil. Cover and cook over medium-high heat. The tomatoes should yield their juices right away, but keep an eye on the pot to make sure the pan isn't dry. You don't want the tomatoes to scorch. When the tomatoes have broken down after about 10 minutes, pass them through a food mill. If you want the final sauce to be thicker, return it to the pot and cook over low heat, stirring frequently, until it's as thick as you want it. Season with salt and pepper to taste and stir in the oil.

Julia's notes: If you don't have a food mill, you can first blanch the tomatoes in boiling water for a minute or so then easily remove the peels (and seeds if you like.) I added the fresh basil right before I poured it into the bags. I eyeballed the amounts and didn't measure anything exactly, the sauce turned out great.

Deborah M.'s notes about freezing tomato sauce: Making sauce to freeze for the winter isn't a big production—or a time consuming one. When tomatoes are in season, I make the Fresh Tomato Sauce using 4 to 5 pounds tomatoes or whatever is convenient. When it's cool, I ladle it into plastic freezer bags in 1- or 2- cup portions and lay the bags on the freezer floor until they harden. This makes slim packages that are easy to store upright, taking little space. When you warm the sauce, you can season it with crushed garlic or an herb that goes with the dish you're making.

Mariquita Farm's Vegetable Recipes A to Z page:

<http://mariquita.com/recipes/index.html>

Chickpea (Garbanzo Bean) and Tomato Salad **Adapted from Simply Recipes**

2 15-ounce cans of garbanzo beans, drained & rinsed
4 tomatoes (about 2 lbs.), cored and chopped
4 large hard-boiled eggs, peeled and chopped
2 cups of sweet onions or 1 bunch green onions, chopped
½ cup extra-virgin olive oil
6 Tbsp of white wine vinegar or sherry vinegar
1 teaspoon salt
Freshly ground pepper
Chopped parsley for garnish

Combine the garbanzo beans, tomatoes, eggs, and onion in a large bowl.

Separately mix the dressing ingredients in a jar or a small bowl - olive oil, vinegar, salt, and pepper. Pour over salad ingredients. Sprinkle on chopped parsley. Serves 6-8.

Grilled Eggplant Panini **Submitted by April Stearns**

2 tablespoons mayonnaise
2 tablespoons chopped fresh basil
2 tablespoons extra-virgin olive oil, divided
8 ½-inch slices eggplant (about 1 small)
½ teaspoon garlic salt
8 slices whole-grain bread
8 thin slices fresh mozzarella cheese
1/3 cup sliced jarred roasted red peppers
4 thin slices red onion

Preheat grill to medium-high.

Combine mayonnaise and basil in a small bowl. Using 1-tablespoon oil, lightly brush both sides of eggplant and sprinkle each slice with garlic salt. With the remaining 1-tablespoon oil, brush one side of each slice of bread.

Grill the eggplant for 6 minutes, turn with a spatula, top with cheese, and continue grilling until the cheese is melted and the eggplant is tender, about 4 minutes more. Toast the bread on the grill, 1 to 2 minutes per side.

To assemble sandwiches: Spread basil mayonnaise on four slices of bread. Top with the cheesy eggplant, red peppers, onion and the remaining slices of bread. Cut in half and serve warm.

Roast Chicken with Potatoes & Parisian Round Carrots **by Shelley**

1 whole chicken (~4 lbs)
Potatoes from your box
Parisian Round Carrots
Extra virgin olive oil
Salt & Pepper

Preheat oven to 450° F. Place a large cast iron skillet in the oven while it's pre-heating.

Ideally, have the chicken at room temperature. Remove any parts, giblets, etc, from the cavity. Pat dry and season generously all over with salt and pepper. Tuck the wings under or do a simple loose truss. When your oven has reached temperature, carefully pull the skillet out, place the chicken in it – breast side up (wings down) – and return to the oven.

Wash and quarter the potatoes. Wash and cut the carrots in half. Toss both the potatoes and carrots in a bowl with some olive oil and salt. Set aside.

After 30 minutes, pull the skillet out and baste the chicken with any juices in the pan (or some melted butter if there isn't enough juice). Then add in the potatoes and carrots all around the chicken. Return the skillet to the oven for another 25-30 minutes or until the chicken is done – the juices run clear and the legs can be wiggled loosely. If the chicken is done but the potatoes and carrots are not, remove the chicken from the skillet to rest before carving and return the skillet with just the potatoes and carrots in it to the oven for another 10 minutes or until they're done. Note: My carrots ended up cooked slightly more than the potatoes but they were caramelized and so delicious! Serves 4.

In-a-Pinch Cucumber Salad adapted from *Vegetarian Cooking for Everyone* by Deborah Madison

1 long Armenian cucumber or 3-4 lemon cukes
salt and freshly milled white pepper
2 to 3 tsp. extra virgin olive oil
champagne vinegar or fresh lemon juice
1 tsp. fresh dill or parsley, chopped

Thinly slice cucumbers. Toss the cucumbers with a few pinches salt, pepper to taste, and enough oil to coat lightly. Add a few drops vinegar and the herb of your choice. Serves 4.

Mexican Grilled Corn **Adapted from Everyday Food**

1/3 cup grated parmesan cheese
4 ears corn, husks and silk removed, cut in half
1 Tablespoon butter, room temperature
S & P to taste
2 Tablespoons mayonnaise
¼ teaspoon chili powder, chipotle or other
1 lime, cut into wedges for serving

Heat grill to high. Place cheese on a plate or in a shallow bowl; set aside.

Brush corn with butter, and season to taste. Grill, turning every 2-3 minutes, until tender and slightly charred, 10-12 minutes; let cool 2-3 minutes.

Brush corn with mayo, and roll in cheese to coat. Sprinkle with chili powder; serve with lime.