



MYSTERY THURSDAY

PICCINO
Jan. 8th, 2009

Small Russet Potatoes (*small*!)
Parsnips
Curly Parsley
Collard Greens
Parisian Round Carrots
Minicor baby carrots
Purple Carrots
White Carrots
Pan de Zuccherio Radicchio
Radicchio (red or castelfranco)
Lettuce
Mizuna
Erbette Chard
Black Spanish Radish
Watermelon Radish
Orach

Recipes A-Z on our website

No Paper Newsletter.... Print this if you want a paper version. Thank you.

Fridge Management!: Top the carrots first (they store better that way) and toss the greens. Yes, they're edible, but are they yummy? Cook the greens the first week, save the roots for later if you're trying to eat things when they're the freshest! The roots will all save for a long time, especially without their green tops.

Small Russet Potatoes: One easy and delicious way to cook them up: fill a glass baking dish halfway with salt... add scrubbed whole small potatoes, then top with salt nearly to the top of the pan. Bake until done. (350 or 400 degrees, it's flexible). When ready: (insert a fork in one to see if it's smooth all the way through like any baked potato) remove potatoes and brush off most of the salt. Eat! Delicious!

What I'd do with this week's box: the **carrots** will all be eaten in hand or shredded into salads, EXCEPT the **white carrots**: those are for soup and stew. If your family doesn't do as many raw carrots: they are all great for cooking too of course. Its Carrot Month! I'd make a pasta with cooked down **radicchio** along with onions, garlic, sun dried tomatoes, and some **parsley** at the end. Cheese on top if you like. The remaining curly **parsley** would become January Tabouli: tabouli but soaked sun dried tomatoes instead of fresh, or you can use canned diced tomatoes in your tabouli. The **curly parsley** works very well with the cracked wheat! **Parsnips** are cut into batons, tossed with olive oil and salt and baked in one layer in a rimmed metal baking pan: *parsnip oven fries!* You can add **carrots** to this mix too. I'll save a bit of fresh **parsnip** to dice into chicken soup: essential to a great chicken soup! **Mizuna!**? I like it cooked like spinach or **chard** even with your **chard**, but it's a great salad green too. **Black Radishes** I cook in soup and or make a vegetable stew or even in chili. **Watermelon radishes** are only allowed eaten raw in their pure form in my kitchen since I LOVE them but they can be cooked like a turnip as well. **Orach!?** I like it cooked. I also only like my spinach cooked, the **orach** can be a salad green, but I think it's best tossed with lettuce. Enough from me!

Korean Radish Salad

3 medium black Spanish radishes
2 teaspoons Salt
2 teaspoons Red pepper (or less to taste)
2 teaspoons Sugar
1 1/2 tablespoons rice Vinegar
2 tablespoons Minced scallion
1 teaspoon minced garlic

Peel radish and cut into match stick pieces about 2 inches long. Sprinkle with salt and let stand for 10 minutes. Rinse to remove excess salt and drain well. Wrap radish in several thicknesses of cheesecloth and squeeze out as much liquid as possible.

In bowl, combine radish with red pepper, sugar, vinegar, scallion and garlic, mixing well. Serve at once or refrigerate to blend flavors. Serves 8 as side dish.