



MYSTERY THURSDAY

PICCINO
Feb. 5th, 2009

Mixed Colors Carrots
Mixed Colors Turnips
Austrian Crescent Potatoes
Radicchios mixed with
Escarole
Watermelon Radishes
Orach
Swiss Chard
Broccoli di Cicco
Tatsoi
Collard Greens
Celery (classic)

Fridge Management!: Everything into the fridge. Eat the greens first to make space soon. (cooking greens cook down lots!)

What I'd do with this week's box: It's winter! This box suggests lots of stew, soup, I'd make a new batch every other day. Really. I do that this time of year. I'd cook the radicchio and escarole into soups, radishes would be slices served with a dip or just a bit of salt and a glass of beer. Chard and Collards can be cooked down together or separate in a separate cooked greens dish, ditto on the tatsoi. Or they can be added to all those soups. Broccoli di Cicco should be all used: stems, leaves: everything! Chop the whole vegetable and steam or sauté... Use the orach anywhere you'd use spinach.

Favorite Escarole Salad from friend Martin

escarole, dark outer leaves removed, washed and torn into large bowl. Dress with: olive oil, sherry or champagne vinegar, shaved parmesan, S & P, and truffle oil. this is very very delicious.

Citrus Collards with Raisins

adapted from *Grub: Ideas for an Urban Organic Kitchen* by Anna Lappé & Bryant Terry

Coarse sea salt
2 large bunches collard greens, cut into chiffonade
1 tablespoon extra-virgin olive oil
2 garlic cloves, minced
2/3 cup raisins
1/3 cup fresh orange juice

Bring 3 quarts of water to boil in a large pot over high heat and add 1 tablespoon salt. Add the collards and cook, uncovered, for 8 to 10 minutes, until softened. Prepare a large bowl of ice water to cool the collards. Remove the collards from the heat, drain, and plunge them into the ice water to stop the cooking and set the color. Drain. Warm the olive oil in a medium sauté pan over medium heat. Add the garlic and sauté for 1 minute. Add the collards, raisins, and a 1/2 teaspoon salt. Sauté for 3 minutes, stirring frequently, until the raisins are plump. Do not overcook—the collards should be bright green. Add the orange juice and cook for an additional 15 seconds. Season with additional salt to taste if needed and serve immediately.

Turnip Tips adapted from "*From Asparagus to Zucchini*"

- *Eat turnips raw. Slice or thickly julienne and add to vegetable platter or eat alone with or without dip.
- *Grate raw into salads.
- *Bake turnips alone for 30-45 minutes at 350, baste with oil, or bake along with other seasonal roots.
- *Cook turnips with roasting meats.
- *Mash or scallop turnips, just like you would potatoes, even with potatoes half and half.
- *Dice into soups/stews, & julienne into stir fries.

Recipes A-Z on our website

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