



Mexican Mouse [Melons](#)
[Cherry Tomatoes](#)
 Aunt Ruby [Tomatoes](#)
 Genovese [Basil](#)
[Cantaloupe](#)
 Green [Chard](#)
 Red Cocktail [Onions](#)
[Summer Squash](#)
[Sweet Peppers](#)

****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: [Mouse Melons](#), [Cantaloupe](#), [Onions](#), [Summer Squash & Sweet Peppers](#): Store in bags in the fridge. [Tomatoes \(Aunt Ruby & Cherry\)](#): Store in a cool spot on your kitchen counter until you use them. Do not refrigerate – that makes them mushy and less tasty. [Chard](#): Remove ties and store loosely in bags in the fridge. [Basil](#): Store in 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.



Ripe Aunt Ruby Tomatoes sliced up for turning into sauce.
Photo by Andy Griffin.

Melon Tomato Gazpacho

Adapted from Mark Bittman’s *The Minimalist Cooks at Home*

1½ pounds red tomatoes, perfectly ripe
 2 smallish charentais (cantaloupe) melons, about 3 pounds total, seeded, peeled and cut into chunks
 2 Tablespoons olive oil
 water
 leaves from 5 stalks of Genovese basil
 salt and pepper
 1 lemon

Peel the tomatoes by quickly blanching them in boiling water, no more than 30 seconds is usually necessary, sometimes less. Core and seed tomatoes. Heat 1 T oil in a skillet on high, add the melon and cook, stirring, until it’s juicy, about 2 minutes or less. Remove melon from pan into a food processor and repeat with tomatoes: heat remaining oil in pan and add tomato chunks and cook until juicy, about 2 minutes.

Puree the melon and tomato with 1.5 cups water (some of that can be ice), basil, S & P to taste. Chill, then add lemon juice to taste. You can also drizzle best quality extra virgin olive oil at serving time if you like.

Chard and Tomatoes
 from *Too Many Tomatoes, Squash, and Other Good Things* by L. Landau and L. Myers

2 T olive oil
 1 onion, diced
 2 cloves garlic, minced
 3 large tomatoes (or equivalent with different sized tomatoes), peeled and diced
 ½ cup cooked ham (optional)
 2 cups cooked chard (easy to blanch: just immerse roughly chopped leaves in boiling water for 1-2 minutes)
 butter
 S & P
 Nutmeg
 ½ cup grated parmesan cheese

Sauté the onion and garlic in the olive oil until golden. Stir in the tomatoes, ham if using, and chard and heat until bubbly. Add butter, Salt and Pepper and nutmeg to taste. (This dish can be kept ‘lighter’ by skipping the ham and the butter!) Serve, sprinkling with the Parmesan cheese.

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

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.

Vegetable Kebabs with Mustard Basting Sauce From *Gourmet*, July 1995

16 baby carrots (~ 8 oz), peeled
16 baby yellow scallop squash* (~ 8 oz) or ¾ pound yellow squash
16 baby zucchini (~ 6 oz) or ¾ pound zucchini
16 red or white pearl onions (~ 6 oz)
1½ tablespoons white-wine vinegar
1½ tablespoons Dijon mustard
2 teaspoons olive oil
2 red bell peppers (~ 9 oz), cut into 2-by ¾-inch pieces
eight 12-inch bamboo skewers, soaked in water 1 hour

In a large saucepan of boiling salted water cook carrots 1 minute. Add yellow squash and zucchini and cook vegetables 5 minutes. Transfer vegetables with a slotted spoon to a large bowl of ice and cold water to stop cooking and drain well in a colander. Transfer vegetables

to a bowl. (If using larger summer squash, cut them into ¾-inch pieces.) In boiling water remaining in pan cook onions 4 minutes and transfer with slotted spoon to bowl of ice and cold water. Drain onions well in colander and peel, leaving root ends intact. Vegetables may be boiled 1 day ahead and chilled in sealable plastic bags.

In a small bowl whisk together vinegar, mustard, oil, and salt and pepper to taste. Basting sauce may be made 1 day ahead and chilled, covered.

Prepare grill. Thread vegetables, alternating them, onto skewers. Brush one side of kebabs with about half of sauce and grill, coated side down, on an oiled rack set 5 to 6 inches over glowing coals 5 minutes. Brush kebabs with remaining sauce and turn. Grill kebabs 5 minutes more, or until squash is tender. (Alternatively, kebabs may be grilled in a hot well-seasoned ridged grill pan over moderately high heat.) Serves 4.

Tomato and Sweet Pepper Salad

Adapted from *The Vegetable Market Cookbook* by Robert Budwig

3 sweet peppers
4 ripe tomatoes
¼ preserved lemon (or 2 tsp grated zest with some of the lemon's juice)
2 cloves garlic peeled and crushed pinch sweet paprika
½ teaspoon ground cumin
1 tablespoon olive oil
1 tablespoon lemon juice
1 teaspoon salt
½ teaspoon black pepper

Grill or roast peppers, remove skins, cut into small cubes and set aside. Blanch tomatoes for 15-20 seconds in boiling water. Drain and remove skins and stems. Cut in half and remove seeds. Cut into small cubes. Rinse the preserved lemon under running water and remove the pulp. Cut the rind into fine dice. Arrange peppers, tomatoes and lemon in a dish. Mix remaining ingredients to make a dressing and pour over the salad. Mix well.

Squash and Pepper Skillet

From *Taste of Home Magazine* by Gail Davies

1 medium onion, thinly sliced
1 tablespoon olive or vegetable oil
5 medium zucchini, sliced
3 medium yellow summer squash, sliced
1 small sweet red or green pepper, julienned
1 garlic clove, minced
Salt and pepper to taste

In a skillet, sauté onion in oil until tender. Add the zucchini, yellow squash, red pepper and garlic; stir-fry for 12-15 minutes or until vegetables are crisp-tender. Season with salt and pepper. Yield: 8 servings