



MYSTERY THURSDAY

PICCINO
May 28th, 2009

New Potatoes
Bacon Avocados
Spring Shallots
Green Onions purplette
Fava Beans
Carrots Minicor
Mustard Greens
Agretti
Winter Savory
Romaine Lettuce
Baby Chard

Fridge Management: Everything except the avocados into the fridge. (they can go in as well if you want to delay their ripening.) Top the carrots and toss the greens. To eat first (in my opinion for freshness): baby chard, maybe the mustard greens. Eat the new potatoes within a week, they aren't cured.

Agretti!? If you're new to this Italian vegetable, take a look at our agretti page for lots of ideas.

Andy's New Potato Blurb: True new potatoes are a rare treat. A new potato is not a small potato but a fresh potato harvested from a green, growing potato plant. A somewhat scuffed, frayed appearance to the potato skin is a frequent consequence of harvesting such tender spuds and is unavoidable because the skin has not yet hardened. If left to mature new potatoes would get a little bigger and the skins would get tougher making for typical potatoes that are easier to harvest and ship.

Unfortunately for the potato connoisseur the potato, once cured, always loses some of its tender moisture. New potatoes wilt and must be treated like green vegetables and stored in a bag in the fridge. When I get them as a first treat of the potato crop I never store them at all but eat them promptly. I like to steam them briefly and then roll the hot little potatoes in a little butter, a pinch of salt, and twist of pepper and voila! Do potatoes get any better? A friend from Idaho said when she was a girl they would eat new potatoes raw. I've tried it - the experience is not unlike jicama.

Savory Bread Pudding with Greens

(adapted from *366 Healthful Ways to Cook Leafy Greens*, by Linda Romanelli)

1 large bunch mustard greens, washed and trimmed
4 cups 1-inch cubes day old Italian bread
2 cups skim milk
2 large eggs
3 TBS grated Romano cheese
1 TBS chopped fresh savory
½ tsp. salt
¼ tsp. garlic powder (I would use fresh)
¼ tsp. ground red pepper

Preheat the oven to 375. Combine the greens and bread in a 1 ½ qt. casserole. Whisk the milk, eggs, cheese, and spices together in a 4 cup measure. Pour over the greens mixture, saturating the bread. Place the casserole dish in a slightly larger baking pan. Pour hot water into the pan to reach halfway up the sides of the dish. Bake 45 to 50 minutes until just set. Carefully remove the casserole from the pan and cool 10 minutes.

Shallot Salad Dressing

1 spring shallot, cleaned and chopped, include most of the light green part
1/3 cup (or to taste) vinegar: we use champagne or sherry vinegar
1 tablespoon Dijon mustard
S & P to taste
3/4 cup best olive oil

Whirl everything in a blender or food processor. I use an immersion blender for this with the 'jar' that came with it: any jar will do. Super easy! You control the quality of the ingredients! enjoy.

Dijon Chard

1. Saute any allium on hand in olive or other mild cooking oil. (garlic, onions, etc.). 2. Add cleaned, chopped chard. Cook, stirring, until fairly wilted and bright green. 3. Add a dollop of Dijon mustard. Add S & P to taste. AND a dollop of cream cheese if you like. I do this part about 10% of the time. This recipe is just really yummy & easy.

Recipes A-Z on our website

** Make your pre orders for any upcoming mystery nights, I may not send reminders!

Julia's Fast Fava Management: Prepare the **favas** by getting family help, then sauteeing with garlic. no family available to help? try shelling them with a [story tape](#), favorite [radio](#) show, or tv show/movie. works for me!