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Fridge Management: *Everything* into the fridge except yams: **YAM NOTE:** this is tropical: it shouldn't be refrigerated AND it should be eaten in 2-4 days: they don't 'hang out' like potatoes!!!

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Rosemary Mashed Potatoes and Yams
adapted from AllRecipes.com Serves 10

8 cloves garlic
3 tablespoons olive oil
1 1/2 pounds potatoes, peeled and cubed
1 1/2 pounds yams, peeled and cubed
1/2 cup milk
1/4 cup butter
1 teaspoon fresh rosemary, finely chopped
1/2 cup grated Parmesan cheese
salt and pepper to taste

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8 inch square baking dish.
2. Place garlic in small ovenproof bowl, and drizzle with olive oil. Roast for 30 minutes, or until very soft. Cool and peel the garlic, and reserve the oil.
3. Boil potatoes and yams in a large pot of salted water until tender, about 20 minutes. Drain, reserving 1 cup liquid.
4. Place potatoes and yams in a large bowl with milk, butter, rosemary, garlic, and reserved olive oil. Mash to desired consistency, adding reserved cooking liquid as needed. Mix in 1/4 cup cheese. Season with salt and pepper to taste. Transfer to the prepared baking dish. Sprinkle with remaining cheese.
5. Bake until heated through and golden on top, about 45 minutes.

Cooked Green Garlic Ideas

- Poach the last 4" of the tips and dress with a mustard vinaigrette
- Blanch in water or chicken stock and puree it. Add the puree to a custard or soufflé.
- Dice and sauté the tender portions and add to an omelet or frittata
- Chop and add to stir-frys
- Chop and add to homemade potato soup

CARMELIZED TURNIPS, from Chef Andrew Cohen

Wash the turnips and cut into wedges. Toss in oil and put into a sauté pan that will hold them all without crowding. Add enough water to fill 1/4" in the pan, cover and steam just until turnips are starting to soften. Drain water from

pan, drizzle a little oil in and toss to coat, then sprinkle in a little sugar over all. Gently cook the turnips, moving the turnips to caramelize each side. Be careful not to overcook or the turnips get mushy.

POTATO AND TURNIP SOUP, from Jane Brody's Good Food Book

1 small onion, sliced thin, about a 1/4 cup
2 small white turnips, peeled and thinly sliced
1 pound potatoes, about 3 medium, peeled and thinly sliced
3 cups chicken or vegetable broth
1 cup skim milk
Salt, if desired, to taste
black pepper to taste
2 to 4 TBS evaporated milk (optional)

In a large saucepan, combine the onion, turnips, potatoes, and broth. Bring the soup to a boil, reduce the heat, partially cover the pan, and simmer the soup until the vegetables are tender, about 10 minutes. Transfer the vegetables and cooking liquid to a blender or food processor (in batches is necessary) and puree them. (Or mash the vegetables and for them through a sieve). Just before serving, return the puree to a saucepan and heat the puree over a moderately low flame. Add the skim milk, salt, and pepper, and heat the soup to just below boiling. Stir in the evaporated milk (or some parmesan cheese might be nice), and serve.

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 degrees, basted with oil, or bake along with other seasonal roots.

*Cook turnips with roasting meats.

*Mash or scallop turnips, just like you would potatoes.

*Dice turnips into soups or stews, and julienne into stir fries.

*Braise whole baby turnips in red wine with herbs until tender.

Tuscan Salad

Adapted from *The New Vegetarian Epicure* by Anna Thomas

1 bunch arugula
4-5 Tablespoons best olive oil
S & P

1 – 1 ½ cups Tuscan White Beans (recipe is below)

1-2 ounces chunk of parmesan cheese, shaved

Wash the arugula, spin it dry in a salad spinner, trim off any large stems if present, and tear into manageable pieces. Toss it in a bowl with just enough fruity green olive oil to make the leaves glisten. Then add a dash of balsamic vinegar if you like, and little salt and pepper, and toss again.

Divide the salad between 6 plates and ladle about 1/3 cup of the white beans with sage over each one. Then grate some parmesan cheese on the coarse side of the grater, making nice big shavings, and scatter them over the salads. Serves 3-4 **(Arugula can also be made into it's own pesto, just substitute it for your favorite basil pesto recipe for the basil.)**

Kale-Bread Pudding

1 onion, chopped
1 fennel, chopped
3 garlic cloves, chopped
pinch red pepper flakes
1 bunch kale
herb of choice

Saute the onion, fennel, garlic, and red pepper flakes until they are cooked to your liking (I like the onions to be golden). Add the kale, and herbs and some salt. Cook until the kale is done. Set aside.

1.5-2 cups cream or half and half
4-6oz fresh goat cheese
2 eggs, beaten
few scrapes of nutmeg

mix all these ingredients together. This is the custard base.

A few slices day old bread of quality (sourdough is good), cut into bite sized pieces.

Stir together your cooked greens with the custard, then fold in the bread. Check for salt and pepper. Put into a baking dish and bake for an hour at 375 degrees. from Jonathan Miller