



**MYSTERY
THURSDAY**

AZIZA
April 3rd, 2008

Agretti use as a cooking green; if you don't have last delivery's sheet find it on the website, or look at agretti recipe on our recipe page.

Sorrel Lemony salad green, or classic spring sauce.

Leeks

Purple Carrots sweet to eat raw

Erbette Chard

Radishes

Arugula make a salad or pesto; can also be used as a cooking green!

Celery

Meyer Lemons picked ripe: YUM

Limes! They are pale colored

Chantenay Carrots

Mustard Greens

Green Garlic

Butternut Squash

Mint

Next Two Mystery Nights: You can preorder if you like, they might sell out. We did tonight!:

4/17 Piccino 5-7pm.

5/1 Pizzetta 211 5-7pm

**Recipes A-Z on our website:
Mariquita.com**

A few agretti ideas:

Brenda's Miso Soup Idea

The agretti was good in miso soup (I used aka-miso with individual strands of agretti, nameko mushrooms, and sliced scallions.)

Joing's Agretti Salad Idea

I made an agretti salad with garlic anchovy aioli the other day and it was extremely delicious. The agretti has the most fantastic texture! Lots more on our agretti webpage!

Split Pea Soup with Sorrel Stir chopped fresh sorrel greens into hot pea soup just before serving.

Sorrel Soup

Chop the stems and leaves from one bunch of sorrel. Melt some butter and sweat some chopped onion or leek, then add the stems and leaves of the sorrel. Add a few cups of stock (vegetable or chicken) with a bit of salt and pepper to taste. To get fancier: you can add milk or creme fraiche or half and half and pureé this soup... It can be eaten hot or chilled.

Sorrel is classic as a sauce for fish. Yes! More sorrel recipes on our website.

"I must....descant a little upon the mint-julep, as it is, with the thermometer at 100 degrees F., one of the most delightful and insinuating potations that ever was invented, and may be drunk with equal satisfaction when the thermometer is as low as 70 degrees."

-Captain Frederick Marryat From his diary while traveling in the South (1838)

Mariquita.com||831-761-8380 ph & fax||POB 2065 Watsonville, CA
95077||julia@mariquita.com