



Mystery Thursday

GreensH
June 24th, 2010

[Chantenay Carrots](#)

[Cucumbers](#)

[Romanesco Summer Squash](#)

[Genovese Basil](#)

[Purplette Cocktail Onions](#)

[Catalogna Dandelion Greens](#)

[Italian Parsley](#)

[Bianco di Maggio Onions](#)

[Green Beans](#)

[White Tokyo Turnips](#)

Erbette [Chard](#)

[Potatoes](#) OR Tomatoes OR something else...

Disclaimer to the above vegetable list: The list above is approximate. There may be differences in your box. Please be patient and adventurous with your veggies. Thank you!

Fridge Management: *Everything* into the fridge. See the [Two Small Farms Facebook page](#) for more info about all kinds of vegetables. Top the turnips and carrots before storing then cook up the turnip greens as you would rapini.

To Eat first: Turnip greens, green beans within 3-5 days for best use, chard... and of course the basil.

[Recipes A-Z on our website](#)



CHERRIES: I have organic amazing ripe dark red bing cherries from Betty Van Dyke today. This is the only cherry offering of the year. Email me if you'd like some, or ask when you arrive! Two sizes available: \$68/18# (standard pack... \$3.78#)
OR \$39/9# (\$4.33 per pound)

Dandelion Colombo, adapted from *Recipes from Americas Small Farms*

6 cups dandelion leaves, roughly chopped
3 to 4 medium potatoes, or 1 medium head cauliflower, sliced
6 garlic cloves, chopped
2 small hot peppers, seeds and ribs removed, or 1/4 tsp. red pepper to taste
2 TBS peanut oil
1 cup unsweetened coconut milk
1/2 cup silken tofu
1 1/2 TBS mellow (light colored) miso
2 TBS rum, wine, or sherry, or 1/4 tsp. rum extract (optional)
1 tsp. ground coriander
1 tsp. ground turmeric
1 tsp. dry mustard

Saute the dandelions, cauliflower or potatoes, garlic, and hot peppers in the peanut oil for 10 minutes. Meanwhile, puree the coconut milk, tofu 1/4 cup water, miso, rum if using, coriander, turmeric, and mustard in a blender. Mix puree into the sauteed ingredients, bring to a boil reduce the heat to low, cover and cook another 10 minutes, or until the potatoes or cauliflower are tender.

Garlic parsley dandelion greens recipe

This tasty dandelion greens recipe from Nouveau English cookery features dandelion greens and parsley sauteed in garlic butter - great with pork or chicken. Serves 4

4 tbsp. butter
4 tbsp. fresh parsley, finely chopped
1 minced garlic
1 tsp. salt
1 tsp. black pepper
1 lb. dandelion greens, soaked in salted water, washed and shredded
1 tbsp. pimientos, chopped

Melt butter in a pan. Add parsley, garlic, salt and black pepper. Fry gently for 3 minutes. Add pimientos. Cook for 4 minutes. Add dandelion greens and simmer gently for 5 minutes until tender. Serve hot as a side dish to pork or chicken.

Marinated Zucchini, from *Moosewood Restaurant Cooks At Home*

2 to 3 medium zucchinis
2 TBS olive oil
4 garlic cloves, minced or pressed
1 TBS chopped fresh mint, basil or thyme
1 TBS red wine vinegar (or balsamic or lemon juice) Dash of salt

Wash and dry the zucchini. Cut them diagonally into long, oval-shaped 1/3 inch thick slices. In a large heavy skillet, heat just enough oil to coat the bottom of the skillet. Quickly fry the zucchini slices in a couple of batches until golden speckled on both sides and tender in the center. Drain the fried zucchini slices on paper towels. Lower the heat and saute the garlic, stirring it constantly until just golden but not brown. Arrange the zucchini on a platter or in a bowl, and sprinkle with the chopped herb of choice, vinegar, salt and garlic. Cover and set aside to serve at room temperature. This may be kept, refrigerated, for a week or so, but bring to room temperature before serving. Serve as an accompaniment to grilled fish or on an antipasto platter, or tucked into a grilled cheese sandwich or omelet.

"Spaghetti" of vegetables

from Chef Andrew Cohen
2 med. green summer squash
2 med. yellow summer squash
1 large carrot
Boiling water for blanching
S&P
2 cloves garlic, finely minced
Olive oil for sauteeing
10 leaves of basil, shredded just before using

Use the mandolin with the medium blade to slice long strips from the vegetables. Keep the carrot separate from the squash. Blanch the carrot until almost done, then rinse in cold water. Get a pan hot over medium high flame, add 1T olive oil, and saute the vegetables until almost tender. Add the garlic and mix into the "spaghetti". Finish cooking the vegetables until tender. Season with S&P, add the basil, and toss to mix. Serve while hot. I have mixed this with actual spaghetti when I wanted a lighter one dish meal. Topped with fresh grated Parmesan or Romano, chili flakes. It takes well to diced tomato, shredded chard leaves, and even bits of sausage.

In-a-Pinch Cucumber Salad

from *Vegetarian Cooking for Everyone* by Deborah Madison

2 cucumbers
salt and freshly milled white pepper
2 to 3 tsp. extra virgin olive oil
champagne vinegar or fresh lemon juice
1 tsp. fresh dill or several pinches dried dill, finely chopped watercress, or chopped parsley

Unless your using the hothouse variety, peel the cucumbers. (with these you may not have to!) Cut them in half lengthwise, scoop out the seeds, leaving a nicely shaped shell with smooth sides, and thinly slice. Toss the cucumbers with a few pinches salt, pepper to taste, and enough oil to coat lightly. Add a few drops vinegar and the herb of your choice. Serves 4.