



MYSTERY THURSDAY

SLOW CLUB
March 6th, 2008

Broccoli di Cicco cook leaves & stems too! A Mariquita standard.

Spigariello cooking green related to broccoli. Sweet & super nutritious.

Green Garlic (looks like small leeks, smells/tastes like garlic) a springtime-only treat that I put in everything. I'm sweating some down right now on a slow stove in olive oil to top our pizza. Also: try making a homemade mayo (aioli?) with it. Incredible.

Medium Leeks

Baby Carrots (loose)

Young Purple Carrots

French Breakfast Radishes: butter, salt, good French bread: breakfast is done. We told our daughter that this morning (she's 11years old) and she was horrified.

Nettles: Just a bit of heat (high heat) and these are ready to eat. Also incredibly nutritious. Recipes on our website.

Puntarelle Frastigliata This is a dandelion w/ an fat stem. It's another kind of puntarelle. You can cook the greens as you would dandelion greens, then use the stem like puntarelle, since it *is* puntarelle. Phew. I think I got that right!

Escarole + Mixed Radicchios

Fennel

Italian Parsley

Red & White Turnips

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

Thursday, 3/20: Incanto 5-7pm

Thursday, 4/3: Aziza 5-7pm

Martin's Nettle-Topped Linguine

1/2 pound linguine, cooked during nettle prep

2 Tablespoons olive oil

1 Tablespoon unsalted butter

1 bunch green garlic, or 4 cloves garlic

1 shallot or small onion

Salt and Pepper

3/4 pound of fresh Nettles

fresh Parmesan or Pecorino cheese to grate

Nettle Preparation: Soak in cold water for at least 5 minutes while you put together the other ingredients. Completely submerge the nettles in cold water. Take care not to touch them yet. With a glove, remove the leaves from the largest stems. Some folks eat the stems too, it's up to you.

Cook shallot and garlic in the oil and butter over medium heat. Spin dry nettles in a salad spinner. Toss the dried-off nettles into the garlic/oil pan when the shallot is softening and toss with tongs until the nettles are wilted. At 1/4 cup or so water, turn to low heat, then cover, simmer until soft. Add cooked noodles, season to taste, and serve with grated cheese.

**RECIPES ON OUR WEBSITE:
MARIQUITA.COM**