



Mariquita  
Farm

**LADYBUG  
DELIVERY**

**PALO ALTO  
January 22<sup>nd</sup>, 2015**

[Green Garlic](#)  
[Green Onions](#)  
[Carrots](#)  
[Chervil](#)  
[Cress \(Wrinkled Crinkled, Persian or Upland\)](#)  
[Chard](#)  
[Mustard Greens](#)  
[Little Potatoes](#)  
[Lettuce](#)  
[Radishes](#)  
[Lemons](#)

**\*\*Disclaimer to the above vegetable list\*\*:** The list above is *approximate*. There may be differences in your box. As always, Andy will make sure it will be a good value. In the meantime, we ask for patience and a sense of adventure with these boxes. Thank you!

**Storage:** Green Garlic, Green Onions, Cress, Chard, & Mustard Greens: Remove rubber bands or ties, and store loosely in a bag in the fridge. Carrots, Potatoes, Lettuce & Lemons: store in a bag in the fridge. Radishes: Remove the greens and store the greens and roots in separate bags in the fridge. Use the greens as you would any cooking green.



Photo of  
Green  
Garlic by  
Andy  
Griffin.



Photo of  
Upland  
Cress by  
Andy  
Griffin.

### Green Garlic Soup Au Gratin

8 Stalks Green Garlic  
1 Tablespoon Olive Oil  
1 Tablespoon Butter  
2 Tablespoons Butter, plus 2 teaspoons Butter  
8 sl Day-old Bread  
1 ¼ c chicken or vegetable Broth  
¼ teaspoon Salt  
¼ teaspoon Ground Black Pepper  
½ c Parmesan Cheese, grated

Remove and discard upper third of garlic stalks; (green leaf ends) thinly slice bulb. Heat olive oil and 1 T butter until beginning to foam. Add garlic; sauté 1-2 minutes. Reduce heat, cover tightly, and cook 15-20 minutes, stirring occasionally. Spread bread with 2 T butter; oven toast until lightly golden. Add broth to garlic, season with salt and pepper and bring to a boil. Ladle into 2 oven-proof serving bowls; cover with toasted bread and top with cheese. Dot each with a teaspoon of butter. Bake at 450F for 10 minutes, until cheese has melted and begun to turn golden.

### Cream of Chervil Soup (Kerbelsuppe) From *Spoonfuls of Germany* by Nadia Hassani

6 oz. fresh chervil, stems and leaves separated  
3 ½ cups chicken stock  
½ cup heavy cream  
2 egg yolks  
Kosher salt and freshly ground black pepper, to taste

Bring chervil stems and stock to a simmer in a 4-quart saucepan over medium-high heat; simmer, covered, until stems are tender, 8-10 minutes. Strain stock, discarding stems; return to pan and keep warm. Puree chervil leaves, cream, parsley, yolks, salt, and pepper in a food processor until smooth; transfer to a bowl. Whisk cup broth into yolk mixture, then slowly whisk into remaining broth until smooth.

### Fresh Chervil Relish

For use as a soup garnish, sandwich spread, or with warm or chilled trout or salmon.

1 cup chervil leaves  
2 tbsp. fresh lemon juice  
2 tbsp. minced red onion  
1 tbsp. olive oil

Combine all ingredients in food processor and whirl until finely minced.

## **Roasted New Potatoes with Garlic and Thyme From *Chez Panisse Vegetables* by Alice Waters**

Note: The little potatoes in your mystery box are new freshly dug potatoes of mixed varieties. New potatoes wilt and should be treated like green vegetables and stored in a bag in the fridge. Andy likes to steam them briefly, roll the hot little potatoes in a little butter, a pinch of salt, and a twist of pepper. Or, you can roast them as in this recipe by Alice Waters of Chez Panisse.

Preheat the oven to 400 F. Scrub the new potatoes well in water and drain them. Choose a shallow baking dish or pan just large enough to hold the potatoes in a single layer. Toss the potatoes in the pan with olive oil; heads of garlic separated into close, peeled or not, as you prefer; sprigs of thyme or winter savory; and a splash of water. Season with salt and pepper.

Tightly cover the baking pan with aluminum foil and put in the middle of the oven. After 40 minutes, carefully lift one corner of the foil and check the potatoes for doneness. They should pierce easily with a small knife. If the potatoes are not tender, replace the foil and continue to roast them until they are done. When they are, take them out of the oven and loosen the foil to allow the steam to escape. They can be kept warm for a few minutes before service.

## **New Potatoes with Green Garlic**

Amounts are flexible: Steam or boil truly new potatoes until they are barely done, it takes less time than 'regular' potatoes because they are so fresh. Heat some oil or butter in a frying pan big enough to easily accommodate the potatoes. Add some (I use quite a bit) chopped green garlic and another herb such as rosemary or thyme if you like. Add potatoes and cook for a little while until the potatoes begin to brown, eat them up when they look like they are ready. You can add salt and pepper if you like.

## **Radishes with Goat Cheese, *Gourmet*, April 1998**

½ cup soft mild goat cheese, softened  
3 tablespoons heavy cream  
12 large radishes with tops  
Garnish: 24 small fresh chervil sprigs

In a bowl stir together goat cheese, cream, and salt and pepper to taste until combined and transfer to a pastry bag fitted with a ¼-inch tip. (Alternatively,

transfer mixture to a small heavy-duty sealable plastic bag and press out excess air. Snip off 1 corner, making a small hole.) Cheese mixture may be made 2 days ahead and chilled in bag. Bring cheese mixture to room temperature before proceeding. Trim radish tops to ½-inch and halve radishes lengthwise. Decoratively pipe mixture onto radish halves. Garnish hors d'oeuvres with chervil. Makes 24 hors d'oeuvres.

## **Chard Dahl, from *The Vegetable Book*, Spencer**

¼ cup brown lentils  
1 tbsp. turmeric  
1 bunch chard  
½ cup orange lentils  
salt and pepper

Lentils do not have to be soaked. Into 7 cups of boiling water, throw the brown lentils with the turmeric. Let simmer for 20 minutes. Add the chard and bring back to a boil. Simmer for 10 minutes more. Add the orange lentils and simmer for another 10 minutes. Season with salt and pepper. The lentils should have soaked up all of the water and can be served at once, though it will do no harm to let them rest in the warm pan.

## **Sautéed Chard with Lemon and Hot Pepper *Chez Panisse Vegetables* by Alice Waters**

Stem the chard, wash and drain the leaves, and cut them into a rough chiffonade. Sauté in olive oil, covered, for 5 minutes or so, until the leaves are wilted and tender. Remove the cover and cook away the excess moisture. Season at the last minute with a pinch of red pepper flakes according to taste, and with salt and pepper, and squeeze lemon juice over just before serving.

## **Easiest Spring Salad Recipe By Genevieve Ko from *Goodhousekeeping.com***

Trim off any roots from the stems with a sharp knife. I personally love the thick stems, but if you prefer just the leafy part, trim more. To clean, submerge them in cold water, swish them around and lift them out into a colander. Repeat until they are nice and clean, and shake them dry.

I love the bite of radishes with these greens, so I slice the radishes as thin as I can and toss them with the greens and a little olive oil, salt, and pepper. Then, I squeeze lemon juice over it all and gently toss again. Gorgeous and delicious.