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Amaranth
Lovage
Mystery

****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: Butternut Squash: Store in a cool dry place on your counter or in your pantry. If the winter squash doesn't have nicks/fresh gashes it should last for months. Lettuce, Chard, Amaranth & Lovage: remove any twist ties or elastic bands, and store loosely in a plastic bag in the fridge. Tomatillos: Leave on a cool counter and use within a few days. No need to refrigerate. Tomatoes: store in a cool spot on your counter. Do not refrigerate! And do not wash until ready to eat. Peppers: store in a bag in the fridge. Onions: These onions are 'cured' (papery skin, no green tail) so keep them in a cool dark place, in a paper bag, or in a bowl, but out of sunlight. If you keep dried onions in the fridge they will think it's a dark cold winter and they'll start to sprout sooner thinking their spring is just around the corner.



Photo of two types of Amaranth – White Amaranth on the left and Coleus Leaf Amaranth on the right, by Andy Griffin.

Fresh Tomatillo Salsa, Chef Jonathan Miller

8 medium tomatillos, husked and rinsed, then quartered
2 whole green jalapenos, chopped
1 bunch cilantro, roughly chopped
1 white onion, minced

Put the tomatillos, jalapenos, and cilantro in a food processor. Process to smooth. Transfer to a mixing bowl and fold in the onion and some salt. Taste and adjust seasoning as necessary. Serve chilled.

Charred Jalapeno Salsa, Chef Jonathan Miller

12-16 jalapenos, any color, whole
2 large ripe tomatoes, whole
1 small white onion, cut into 1/2-inch thick slices
1 t oregano, dry

Heat a comal or large cast iron skillet. Put the jalapenos in it and char them, dry, until they are blistered all over. You'll need to turn them from time to time to get all the sides. Remove and allow to cool enough to handle.

Add the tomatoes, whole, and the onion slices to the dry comal and char or blister all sides of both. Remove and allow to cool.

Toast the oregano for a couple seconds and remove immediately.

Seed and devein the jalapenos, then chop everything roughly and combine in a mixing bowl with the oregano and some salt. Taste and adjust seasonings as necessary. Chill and serve cold.

Tomatillo Curry Idea gleaned from a Chowhound posting I think (Julia):

One other thing I tried last night was throwing a few halved tomatillos in a Thai curry - they turned out very tasty I sautéed them with the galanga, lemongrass and curry paste (along with the long beans) for a few seconds first to let them soften and absorb flavors and they matched well with the slightly bitter eggplants and the rich spiciness of the coconut milk curry.

More recipes at Mariquita Farm's Vegetable Recipes A to Z page: <http://mariquita.com/recipes/index.html>

Chipotle Tomatillo Salsa, Chef Jonathan Miller

grapeseed oil
6 chipotle chiles
8 tomatillos, husked and rinsed
1 garlic clove, minced
4 T chopped cilantro
1 t dry oregano
½ white onion, minced

Heat a very small cast iron skillet and add a layer of grapeseed oil to it. Heat up the oil, then fry the chiles one at a time for a second or two on each side, then removing them to paper towel to cool.

While you work with the chiles, put the whole tomatillos in a small saucepan and cover with water. Boil for 10 minutes, then drain. Using scissors cut the chiles and remove the seeds and veins. Cut them into small pieces and put them in a blender with the tomatillos, the garlic, the cilantro, the oregano, and some salt. Blend well. If the chiles don't blend up right away, allow them to rehydrate in the liquid for a few minutes, then blend again. Keep doing this until the salsa is smooth. Transfer to a small bowl and stir in the onion. Taste, adjusting seasoning as necessary. If it is too thick or strong for you, add up to half a cup of cold water. Chill and serve cold.

Chicken Soup with Tomatillos Adapted from Splendid Soups

1 chicken cut into 8 pieces
1 lb tomatillos coarsely chopped
1 onion finely chopped
3 cloves garlic finely chopped
2 jalapeños seeded and chopped
3 c chicken broth
2 T chopped cilantro
salt and pepper

Brown the chicken in a pan 8-10 minutes a side. Adjust the fat and lightly sauté the onions and garlic. Add broth, tomatillos, jalapenos and chicken to pan. When chicken is done (~15 minutes) remove to cool. Skim any fat (I use a stick blender) and puree what is in the pan. The recipe calls for straining it, but I prefer it more 'peasant' and don't. Shred the chicken meat and return to the pan with the cilantro. Adjust salt/pepper (add cayenne if you need it) to taste and you have a great soup (I'll sometimes add a little lime juice to taste as well). Serve with sour cream and/or shredded cheese.

Roasted Butternut and Tomatoes Adapted from the food network

Halve, seed and thinly slice 1 smallish butternut squash; cut 2-3 medium [tomatoes](#) into wedges. Toss the squash and tomatoes with 1 sliced small red or white onion, 2 smashed garlic cloves, 1 sprig rosemary, 2 tablespoons olive oil, 1 tablespoon balsamic vinegar, and salt and pepper. Roast at 425 degrees F, stirring once, until tender, 40 minutes. Toss with grated Parmesan.

Sautéed Amaranth Greens, Chef Jonathan Miller

Amaranth greens are delicious cooked just the way many of us cook chard - sautéed with olive oil and plenty of garlic. They are also now a common ingredient in Asian stir-fries, so forget your Chinese cabbage, or bok choy, and use your amaranth greens instead this week. I might also add that a really nice sauté for amaranth (and chard, for that matter) is to sauté a couple carrots in plenty of olive oil for about 5 minutes. Add the chopped greens and some salt. Cook down for 5 more minutes, then turn off the heat, add a few tablespoons of your herb of choice (cilantro, parsley, or mint all work well here) and the juice from half a lemon. Serve that warm. If you insist on using garlic, add some garlic with the greens. Yummy!

Lovage Soup, from nourishedkitchen.com

2 T butter
1 bunch green onions (white and light green parts, chopped)
1 medium yellow onion, peeled and chopped
2 quarts chicken stock
3 medium Russet Potatoes, peeled and chopped
1 bunch (about 1 oz) lovage leaves, chopped fine
heavy cream (to serve)

Melt the butter in a heavy-bottomed stock pot over medium-high heat. When it froths, reduce the heat to medium and stir in green and yellow onions. Fry until fragrant, about five minutes.

Pour in chicken stock and stir in chopped potatoes. Simmer, covered, about thirty minutes or until potatoes are tender. Stir in lovage and simmer, covered, a further five or six minutes.

Remove from heat and blend with an immersion blender until smooth. Season with unrefined sea salt and freshly ground pepper. Stir in a spoonful of heavy cream and serve.