



## MYSTERY THURSDAY

**AZIZA**  
Sept. 4th, 2008

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**Genovese Basil**  
**Oregano**  
**Heirloom Tomatoes**  
**Cucumbers**  
**Summer Squash**  
**Sweet Peppers**  
**Beets**  
**Parisian Round Carrots**  
**Orange Cauliflower**  
**Peppers spicy (piquillos or spicy  
goat horns)**  
**Erbette Chard**  
**Mixed Eggplants**  
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**Upcoming Mystery Nights:**  
9/18 Incanto; 10/2 Globe;  
10/16 Piccino; 10/30 Greens

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

**Eggplant recipe from Gaby Forte in Pacific Grove:** I will dice my eggplant and onions (and sweet bell peppers if I have them), and add to them walnuts and currants. Sprinkle it all with salt and pepper and extra virgin olive oil. Then bake it in the oven until the eggplant is cooked, remembering to toss them once in a while as it bakes and add little tads more of olive oil if needed. Whenever I am in a hurry I start it off on the stove, on a pan that can go straight to the oven, and finish it off there. We enjoy it on crostinis (toasted bread), alongside a giant green salad. This eggplant dish is good both hot and cold, and it makes a great sandwich for lunch on pita bread the next day. From [Chef Gabriela Forte](#)

**TOMATO UPICKS on Saturdays  
9/6 and 9/13 and on Thursday,  
9/11. see [www.mariquita.com](http://www.mariquita.com) for  
more details.**

**GREEK SALAD SANDWICH** adapted  
from an old *Bon Appetit* recipe

12 ounces tomatoes thinly sliced  
6 cups chard or spinach leaves, stems  
trimmed, leaves washed, patted dry  
1 1/2 cups thinly sliced cucumber  
1 cup crumbled feta cheese  
1/3 cup coarsely chopped pitted black  
brine-cured olives  
16 large fresh basil leaves, thinly sliced  
1/4 cup olive oil  
5 teaspoons fresh lemon juice  
1 large garlic clove, minced  
4 5- to 6-inch-diameter pita bread rounds,  
toasted

Place tomato slices in strainer; drain 15 minutes. Combine tomatoes, spinach, cucumber, feta cheese, olives and basil in large bowl. Whisk 1/4 cup olive oil, 5 teaspoons lemon juice & minced garlic in small bowl to blend. Season dressing to taste w/S & P. Pour dressing over salad and toss to coat. Cut pita bread rounds in half crosswise. Divide salad mixture among 8 pita halves and serve.

**Sauteed Cauliflower with Miso**  
adapted from *Japanese Vegetarian Cooking*  
by Lesley Downer

1 lb. cauliflower  
2 tbsp white miso  
2 tsp sugar or honey  
1 tbsp sake or water  
Vegetable oil

Wash the cauliflower and cut into small florets. Blend the miso and sugar or honey, diluting with the sake or water; set aside. Put a little oil into a frying pan and heat over medium heat. Add the cauliflower and saute for 2 or 3 minutes or until tender. Stir in the miso mixture and cook for a few seconds, stirring to coat the cauliflower evenly. Serves 4