



MYSTERY THURSDAY

INCANTO
July 9th, 2009

Cauliflower
Walla Walla Onions
Torpedo Onions
Pimiento de Padron Peppers
Yukon Gold Potatoes
Rosemary
Cucumbers
Romaine Lettuce
Scallions
Purple Cabbage
Basil
Red Chard

Fridge Management: *Everything* into the fridge, except maybe basil. In the warm part of fridge if at all. To eat first: chard and cauliflower? Nothing is obvious this time.

What we do with padron peppers: Cook over highish heat in a bit of oil in a sturdy frying pan until charred on at least two sides. Then sprinkle with a great salt and eat. We use the stems to hold them.

Red Cabbage and Onion Relish
from *Almost Vegetarian* by Diana Shaw

1 small head red cabbage
1 T unsalted butter
2 red onions, thinly sliced
1 T minced fresh dill
1 T cider vinegar
1/4 cup dried cherries
1 T honey

Tear away and discard the tough outer leaves of the cabbage. Cut the core out of the head, and slice the rest. Bring a large pot of water with a steamer basket to a boil over med. heat and steam the cabbage until cooked through, about 15 min. Turn it into a colander to drain thoroughly.

In a large skillet, melt the butter. Saute the onions and dill over med. heat, stirring often, until the onions are very soft, about 10 min. Add the drained cabbage and stir well to blend.

Stir in the cider vinegar, dried cherries, and honey. Cover and cook over med-low heat, stirring occasionally, for 15 minutes.

Turn off the heat and let the relish rest for another 15 minutes so that the flavors can deepen. Serve at once or cover and serve well chilled.

Crusty Garlic and Rosemary Potatoes
from *Bon Appetit*

2 pounds potatoes, quartered
5 large garlic cloves, sliced thin lengthwise
2 Tbs. olive oil
3 tsp. chopped fresh rosemary

In a steamer set over boiling water, steam the potatoes, covered, for 8 to 10 minutes or until they are just tender. In a non-stick skillet cook the garlic in the oil over moderate heat, stirring, until it is pale golden. Add the potatoes, the rosemary and salt and pepper to taste and saute the mixture over moderately high heat, stirring for 5 minutes, or until the potatoes are golden. more rosemary ideas!

Steamed Chard with Candied Ginger
recipe adapted from *Vegetables from Amaranth to Zucchini* by Elizabeth Schneider

3/4 pound chard
salt and pepper
1 Tablespoons full-flavored olive oil
some grated lemon and/or orange zest
lemon juice to taste
chopped candied ginger

Prepare chard by washing well and slicing up coarsely. Steam leaves (with the little stems too) for 5 to 10 minutes. Toss chard with salt and pepper, grated lemon and/or orange zest, lemon juice, candied ginger, and olive oil. Transfer to serving dish. Serve warm or at room temperature.

Recipes A-Z on our website

** Make your pre orders for any upcoming mystery nights, especially July 23rd. thx.