



MYSTERY THURSDAY

INCANTO
Nov. 13th, 2008

Long Island Cheese Pumpkin
Tomatoes
Watermelon Radishes
Tokyo Turnips
Erbette Chard
Baltica Potatoes
Little Gem Lettuces
Mint
Yellow Carrots
Spicy Goat Horn Peppers
Mustard Greens
Peron Peppers (spicy)

From Andy:

With this week's bag of tomatoes we say goodbye to summer, and with the Tokyo turnips we say hello to winter. Our friend, Martin Bournhonesque, who grew the Baltica potatoes in this week's mystery box, has a recipe for extremely spicy, red, mature Padron peppers that might work very well with the Peron peppers in your box. First he roasts the hot peppers, then de-seeds and skins them, and then freezes the roasted pepper flesh in an ice cube. With firey Padron peppers, a little goes a long way, and when he wants to jazz up a dish with an appropriate amount of spice, he takes his icy chunk of roasted hot pepper and shaves some off into the sauce that he's preparing. That way he gets the benefit of the fruity, peppery flavor, along with a modest dose of heat, and the roasted pepper that remains goes back in the freezer to keep some of late summer's warmth on ice for another winter meal.

Recipes A-Z on our website:

Mariquita.com

Sign up for upcoming boxes if you know you'll want them!

Paper Newsletter News: Starting at our 11/25 box we'll only do pdf files, no more paper! -j

The cheese pumpkin is a close relative to butternut squash: use it in any winter squash recipe, especially butternut ones!

Cooking Greens note: to make room in the fridge cook down the mustard greens and chard (together if you like) with garlic if you like, then chop a bit, and store for future use, or even freeze for further in the future use!

IDEAS to use yummy, healthy greens waiting for you in your fridge or garden:

- 1) Make lentil or split pea soup and then add chopped greens at the end of cooking. Also try a chinese style hot and sour soup, or navy bean, etc. This is one of my favorite ways to consume greens.
 - 2) Cook in olive oil with garlic and add a few chile flakes at the end. A great, easy and satisfying side dish.
 - 3) Make #2 and put onto grilled cheese sandwiches or into tacos, with or without cheese
 - 4) Make a frittata with already-cooked greens, or just add to scrambled eggs
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All peppers in your box today are spicy!

Turnip Tips *From Asparagus to Zucchini*

- *Eat turnips raw. Slice or thickly julienne and add to vegetable platter or eat alone
- *Grate raw into salads.
- *Bake turnips alone for 30-45 minutes at 350 degrees, basted with oil, or bake along with other seasonal roots.
- *Cook turnips with roasting meats.
- *Mash or scallop turnips, just like you would potatoes, even with potatoes
- * Dice turnips into soups or stews, and julienne into stir fries.

