



**MYSTERY
THURSDAY**

INCANTO
Sept. 18th, 2008

Scallions

Little Gem Lettuce

Danish Carrot Beets ('carrot' because of the shape, they are a classic red beet)

Parisian Round Carrots

Rouge Vif D'Etamples Pumpkin

(great soup pumpkin: if you use it for decoration make sure to cook it later!)

Tomatoes

Sweet Peppers

Chard

Lacinato Kale

Minicor Carrots

Hungarian Spicy Peppers (about like jalapeños in spiciness)

Some things you can do with spicy

peppers (The peppers could be roasted and peeled first: *Chop them up and bake them in corn bread. *Stuff them with a filling of shredded chicken, chiles, raisins, olives, walnuts and rice. *Top with sour cream or Mexican 'crema.' *Slice them up and fold them in quesadillas with a good anejo mexican cheese. *Stuff with rice that's been doctored any number of ways: onions and garlic, shredded hard cheese, etc. *Use them to make goulash.

Lourdes and Manny's Chile Recipe

Slice the peppers open on one side. Sprinkle a little salt and squeeze some lemon juice inside the cavities. Then put the pepper with the sliced side up in a sizzling hot pan and cook it till it's blistered and golden on the bottom. (If you're being ethnically correct you'll use a comal, but Lourdes & Manny are pretty mellow so they won't complain if you use a heavy skillet.)

As you put the peppers on the comal, stir them around to keep them from sticking or lift them off, try not to spill the lemon juice, since the juice and salt serve to ameliorate the sting of the pepper and make this snack a pleasant experience for all potential diners. (It is simply not true that all Mexicans like really spicy food!) Serve these peppers hot from the comal or at room temperature. They're great either way.

Chile Chutney

adapted from *The Great Chile Book* by Mark Miller et al (recipe can be doubled)

5 hungarian wax mature peppers (or other spicy peppers such as jalapeños) roasted, peeled, and diced

3/4 cup sugar

1 teaspoon dried oregano

1/4 cup cider vinegar

1/2 t salt

Mix the ingredients together and cook for 10 minutes or so over medium heat in an enamel or stainless steel pan. Allow to cool and serve cold.

Serve with crab cakes, eggs, pork, chicken, or sauteed trout or salmon. It keeps well stored in the fridge.

SIMPLE BEET SALAD WITH ONIONS

Grate scrubbed beets or cut into julienne; toss with chopped green onions and vinaigrette you make or from a bottle in your fridge. Add toasted nuts and/or a sharp cheese (blue, Parmesan, feta). Serve alone or with lettuce.

Recipes A-Z on our website:

Mariquita.com