



## Mystery Thursday

Piccino  
Dec. 10<sup>th</sup>, 2009

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Romaine Lettuce

German Butterball Potatoes

Orange Cauliflower

Purple Radishes

Watermelon Radishes

Baby Leeks

Fennel

Red Chard

Kale

Parsley: retro curly

Mustard Greens ~or~ Spigariello

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**Fridge Management:** *Everything* into the fridge. Top the radishes and eat up their greens asap. If space is difficult, top the fennel bulbs, and cook up the chard and mustard greens asap.

**\*\* I may well have persimmons for sale tonight:** no pre-orders, just ask when you arrive! -julia (both kinds: fuyu= flat crunchy; hachiya = let soften to ripen gooey kind. But you can dry the hachiya too.)

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[Recipes A-Z on our website](#)

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### **Greens Frittata**

Adapted from *Antipasti* by [Joyce Goldstein](#)

Extra virgin olive oil || Salt  
1.5 pounds assorted greens, such as spigariello, chard, radish greens, and or cauliflower greens, thinly sliced, in any combination (or on their own), trimmed, cooked, well drained, and chopped  
8 eggs  
¼ cup whole milk, half and half, or cream  
1 Tablespoon flour

6-8 tablespoons grated parmesan cheese  
Pinch fresh nutmeg or cinnamon  
Fresh ground black pepper  
¼ cup chopped leeks or onions

Preheat oven to 350 degrees. Using about 1 tablespoon olive oil, liberally oil a 7x11x2 inch baking dish, or a 2 quart round baking dish if you prefer.

In a bowl, whisk together the eggs, milk, flour, cheese, nutmeg, 2 teaspoons salt, and several grinds of pepper. Saute the onions/garlic over low heat in a pan in some olive oil to soften. Remove from the heat and stir into the egg mixture along with the greens. Pour into the prepared baking dish

Bake the frittata until the top is set and lightly colored, 20 to 25 minutes. Remove from the oven, let cool for at least 8 to 10 minutes, and cut into squares or wedges. Serve warm or at room temp.

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### **Julia's cauliflower salad**

This was inspired by a thought of a pasta salad or a couscous salad: but I didn't want to wait to cook the grain. So I used the cauliflower as the main ingredient.

-Cooked Cauliflower florets cooled after cooking, chopped into olive sized pieces  
-Sliced kalamata or other favorite olives  
-Small amount of chopped capers (1 tablespoon per 4 cups florets as a rough guide)  
-Chopped onion! Green onions, red onions, shallots, whatever you've got. If the onions are strong when chopped raw, use less and chop them fine.  
-S & P to taste  
-Lemon juice, fresh, OR a nice vinegar  
-Olive oil: I use a light hand  
-Fresh herb: I use parsley, cilantro, or whatever I've got. Chopped

Mix and enjoy! I topped my salad with toasted sunflower seeds, another nut might also be delicious. And or a shredded or crumbled flavorful cheese such as gorgonzola, shaved parmesan....

**12/22 Tuesday at Slow Club: Let me know if you want a box! AND Rebecca will be selling lamb: and cheese at Slow Club on 12/22. Lamb is pre order only. IF you want to purchase lamb from Rebecca: she'll take the orders, answer the questions, bring the meat, and do the transaction with you at Slow Club. Contact her! Here's the [Google Document](#) she put together to explain how she's doing this with us. -julia**