



MYSTERY THURSDAY

PIZZETTA 211

August 7th, 2008

Tarragon
Summer Squash
Pimiento de Padron Peppers
Collard Greens
Potatoes
Scallions
Basil
Carrots
Lettuce
Beets
Lambs Quarters (Quelite de Ceniza)

Upcoming Mystery Nights:

8/21 Piccino order early: will sell out!

9/4 Aziza

Recipes A-Z on our website:

Mariquita.com

Lamb's Quarters: a truly old fashioned spinach. There are 8 recipes plus a few links to other recipes on our lambs quarters page on our recipe website. Can be cooked or used raw in a salad: I prefer them cooked, but that's true with my standard green spinach too! This is currently my favorite lambs quarters recipe, and yes, it's a raw one:

Lamb's-quarters Spread

adapted from [THE WILD VEGETARIAN COOKBOOK](#) *Eat with cucumber slices, crackers, or as a sandwich spread or a pasta topping.*

2 cloves garlic, peeled
1 small red or white onion, peeled
2 cups lamb's-quarters leaves
1 ripe avocado, peeled and pitted (I didn't have one so I used 1/3 cup olive oil)
1/2 cup toasted nuts (I used almonds, the original called for 1 cup walnuts)
1/3 cup pitted kalamta olives (the original called for: One 6-ounce jar low-sodium pitted

olives, drained)
3 tablespoons hedge mustard leaves or seed pods(I left this out)
2 tablespoons mellow (light-colored) miso
1 tablespoon chili paste or 1 teaspoon cayenne pepper, or to taste

Chop the garlic in a food processor or by hand. Add the onion and chop. Add the remaining ingredients and process or chop until finely chopped. Makes 2 1/2 cups

Padron Peppers: Cook over high Or med. heat in a bit of oil in a sturdy frying pan on a stove until charred on at least two sides. Sprinkle w/ a great salt and eat. Use the stems to hold them.

SIMPLE BEET SALAD W/ONIONS

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

ROASTED BEETS: Cut them into chunks and roast them with olive oil, S & P until they are tender.

Simple summer beet soup Boil & peel beets. Whirl in food processor w/ lemon juice, small amount of fresh mint leaves if avail., & pepper. Chill. Serve w/ plain yogurt or sour cream.

Simple Collards: Cook 3 cups (1/2 pound) collard leaves. Dress w/ 2 Tbls. olive oil, 2 tsp rice vinegar, & 2 minced garlic cloves. Season with S & P (or with S & cayenne). Serve w/ rice & corn bread.

Tarragon! You can use it fresh in sauces, tossed in salads, and many places chervil or fennel is used. Tarragon doesn't dry well, but you can easily make tarragon vinegar: Just put 2-3 stems in a bottle of vinegar (Tom at Carried Away in Aptos recommends sherry or champagne vinegar...) and within a few days you have tarragon vinegar.

More tarragon & many other recipes at our website! I've been working on it since 1998.