



MYSTERY THURSDAY

GREENS
June 26th, 2008

Tarragon
Fennel
Spinach
Tokyo white Turnips
Erbette Chard
Cilantro
French Fingerling Potatoes
Genovese Basil
Little Gem Lettuce
Chantenay Carrots
French Breakfast Radishes
Arugula
Collard Greens

Upcoming Mystery Nights:

7/10 Incanto
7/25 Globe
8/7 Pizzetta 211

Recipes A-Z on our website:

Mariquita.com

Potato Salad with Tarragon and Pickle

1 1/4 lbs. small new potatoes
1 hard-cooked large egg, peeled & chopped
3 tbsp. mayonnaise
3 tbsp. sour cream
1/4 cup finely chopped dill pickle
1 tbsp. finely chopped shallot
2 tbsp. Dijon mustard
2 tsp. finely chopped fresh tarragon leaves

In a large saucepan combine potatoes with enough water to cover by 1 inch and simmer until just tender, about 15 to 20 minutes. Drain potatoes and cool until they can be handled. While potatoes are cooling, in a bowl combine remaining ingredients with salt and pepper to taste. Cut potatoes into 1/2-inch dice and gently toss with egg mixture. Serve potato salad chilled or at room temperature. Adapted from *Gourmet*

IDEAS FOR COLLARDS Dressing for cooked greens: warmed walnut oil, red wine vinegar, and chopped toasted walnuts. (from Belk's "Around the Southern Table")
another idea: Heat in a skillet w/ roasted peanuts & crushed red peppers. Brown diced ham in the skillet first, then add the greens, peanuts, & peppers; serve w/ rice
Main dish salad idea: Mix drained cooked beans with cooked collards and dress with oil and vinegar.

Turnip Tips adapted from "*From Asparagus to Zucchini*"

- *Eat turnips raw. Slice or thickly julienne and add to vegetable platter or eat alone with or without dip.
- *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.
- *Dice turnips into soups or stews, and julienne into stir fries.

Shaved Fennel with Parmesan adapted from *Healthy 1-2-3* by R Gold

1 large or 2 medium fennel bulbs
3 Tblsns white balsamic, sherry or champagne vinegar
3 ounce piece Parmigiano-Reggiano

Trim the feathery fronds from the fennel bulb and set aside. Trim root end. Slice fennel as thinly as possible, cutting through the root end. Place in a bowl. (I use a mandolin for this. -julia) Add vinegar, and S & P to taste. Break cheese into very small pieces and add to salad. Toss again. Let sit for 1 hour before serving. Scatter finely chopped fennel fronds (or chopped parsley) on top. serves 4