



Dry Farmed Early Girl [Tomatoes](#)
[Basil](#)

Cherry/Heirloom [Tomato](#) Mix

Formanova [Beets](#)

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Italian [Parsley](#)

Yellow [Potatoes](#)

Rainbow [Chard](#)

Little Romaine [Lettuces](#)

Meyer Lemons

[Scallions](#)

Mystery

****Disclaimer to the above vegetable list**:** The list above is *approximate*. There may be differences in your box. As always, Andy will make sure it will be a good value. In the meantime, we ask for patience and a sense of adventure with these boxes. Thank you!

Storage: Tomatoes: Store in a cool spot on your countertop. Do not refrigerate. Basil: Basil shouldn't get too cold, so try to find the 'warmest' place in your fridge. Remove any ties, re-cut the stems, and store basil as a flower bunch in a jar with water at the stems. Cover basil and jar loosely with a plastic bag and store in your fridge. This worked for me and kept the basil fresh for almost a week. Beets: Remove greens and store roots and greens separately in the fridge. Use greens just like chard or any cooking green. Carrots: Remove greens from carrots and compost greens. Carrots stay crisp longer without their greens. Parsley, Chard, & Scallions: Remove any ties and store loosely in a bag in the fridge. Potatoes, Lettuces, & Lemons: Store in a bag in the fridge.



Rainbow Chard by Andy Griffin.

Fresh Tomato Sauce, adapted from Deborah Madison's *Vegetarian Cooking for Everyone*

3 pounds ripe tomatoes, quartered
3 Tablespoons chopped basil
Salt and pepper
2 Tablespoons extra virgin olive oil or butter

Put the tomatoes in a heavy pan with the basil. Cover and cook over medium-high heat. The tomatoes should yield their juices right away, but keep an eye on the pot to make sure the pan isn't dry. You don't want the tomatoes to scorch. When the tomatoes have broken down after about 10 minutes, pass them through a food mill. If you want the final sauce to be thicker, return it to the pot and cook over low heat, stirring frequently, until it's as thick as you want it. Season with salt and pepper to taste and stir in the oil.

Julia's notes: If you don't have a food mill, you can first blanch the tomatoes in boiling water for a minute or so then easily remove the peels (and seeds if you like.) I added the fresh basil right before I poured it into the bags. I eyeballed the amounts and didn't measure anything exactly, the sauce turned out great.

Deborah M.'s notes about freezing tomato sauce: Making sauce to freeze for the winter isn't a big production—or a time consuming one. When tomatoes are in season, I make the Fresh Tomato Sauce using 4 to 5 pounds tomatoes or whatever is convenient. When it's cool, I ladle it into plastic freezer bags in 1- or 2- cup portions and lay the bags on the freezer floor until they harden. This makes slim packages that are easy to store upright, taking little space. When you warm the sauce, you can season it with crushed garlic or an herb that goes with the dish you're making.

Heirloom Tomato Bruschetta, Shelley's Version

French Bread, baguette or Dutch crust, cut in thick slices
Ripe Heirloom Tomatoes, sliced
Garlic, peeled and cut in half, cross-wise
Salt & Pepper
Basil, cut in slivers or chiffonade
Lots of extra virgin olive oil

On medium-high heat, pour enough olive oil to cover the bottom of a wide heavy frying pan and lay the slices of bread in the oil. Fry until toasted and golden on each side. Add more olive oil if needed. When nicely toasted, rub one side of the fried bread with the cut side of garlic. Lay a slice of tomato on top, sprinkle with some basil, and salt and pepper to taste, and serve immediately. Yum!

Gringa Sopa, Julia's recipe

"Sopa" is what we know as 'Spanish rice' here in the US. The traditional Mexican sopa you see here in Watsonville is barely pink, usually made with just a couple of tablespoons of tomato paste, rice, oil, and "knorr swisa", or powdered chicken bouillon. I like to make my own version of sopa, with more tomatoes and no bouillon.

2 cups tomatoes, peeled, seeded, quartered and then pureed in the blender. (I've been known to leave the seeds and skins on....)

3 Tablespoons cooking oil
3 medium/large cipolline or other onions, chopped
2 cloves garlic, chopped
1 teaspoon salt
2 cups raw rice
2 ³/₄ cups boiling water

Cook the onion in the oil in a large Dutch oven with a lid that fits well until it's soft but not too brown. Add garlic and rice, cook another couple of minutes. Add tomatoes and salt, stir well, then add the water and cover and cook, covered, over low heat for 20 or so minutes.

Tortilla de Patatas, adapted from *The Mediterranean Way* by Ric Watson and Trudy Thelander

A Spanish Tortilla is similar to an omelet or a frittata. No corn or flour like the Mexican tortillas! Serves 2

1 large potato or 3-4 smaller potatoes, cut into small cubes
2 Tablespoons extra virgin olive oil
3 scallions, chopped, or ¹/₂ red onion chopped
2 gypsy peppers, seeds removed and finely diced (or ¹/₂ large red bell pepper)
4 large eggs
1 tablespoon finely chopped parsley, or green onion tops!
¹/₂ teaspoon sea or kosher salt
¹/₄ teaspoon black pepper, or to taste

Preheat the broiler.

Steam the potato pieces until just soft enough to eat. (test with a fork. Start testing after about 4 minutes, depends on the size of the cubes)

Heat the oil in a medium skillet over medium heat and cook onion and peppers, stirring occasionally, until softened, about 5 minutes. Add the potato and cook, stirring to combine, for another 2 minutes.

Whisk the eggs together in a bowl with the parsley, salt and pepper. Pour the eggs over the vegetables in the skillet, cover, and cook gently over low heat for 8 minutes. Remove the lid and place under the preheated broiler to cook for 1 minute or until the top is set. Cut into wedges and serve. This can easily be served at room temperature or cold.

Lemon Roasted Potatoes with Bay Leaves from *Vegetable Harvest: Vegetables at the Center of the Plate* by Patricia Wells

2 pounds firm potatoes
2 bay leaves, fresh if possible
2 lemons, scrubbed and cut lengthwise into 8 slices
3 T freshly squeezed lemon juice
2 T best quality walnut oil or extra virgin olive oil
1 t. coarse sea salt (or kosher)
1 t. dried oregano

Preheat oven to 425 degrees F. Scrub the potatoes, but do not peel. Halve them lengthwise. In a large bowl, combine potatoes, bay leaves, lemons, lemon juice, oil, and salt. Toss to evenly coat the potatoes. Transfer to a roasting pan large enough to hold them in a single layer. Roast until the potatoes are soft and golden, turning the potatoes regularly, about 40 minutes. Remove from the oven and remove and discard bay leaves. Season generously with oregano, rubbing the herb with your palms before crumbling into the potatoes to intensify the oregano flavor.

Silq bi'l-Tahina (Chard Stalk and Tahini), Adapted from *Mediterranean Vegetables* by Clifford Wright

1 bunch chard stalks, very roughly chopped (save leaves for another preparation)
1 teaspoon salt
6 garlic cloves, peeled
¹/₂ cup tahini, stirred if oil and seed paste have separated
¹/₂ cup fresh lemon juice
Extra Virgin Olive oil
2 Tablespoons pine nuts fried for 1 minute in 1 teaspoon hot olive oil
1 teaspoon dried or 1 Tablespoon fresh chopped mint
6 loaves pita bread

Place chard stalks in a pot of boiling water to cover and steam/boil until soft, about 10-20 minutes. Drain well and chop. In a mortar, mash the salt and garlic together until they form a paste.

Place the chard stems in a food processor and run continuously until the consistency is smooth. Add the tahini paste and mashed garlic and run the food processor until they have been incorporated. Pour the lemon juice into the feed tube as the processor is running and process the mixture until the juice has been absorbed. Remove the dip from the food processor and correct the seasoning if necessary.

Transfer to a serving bowl or platter; spreading it out with the back of a spoon and making fan-shaped furrows with the flat of a knife. Drizzle with a little olive oil and garnish with the fried pine nuts and mint. Serve with pita bread. Serves 6.