



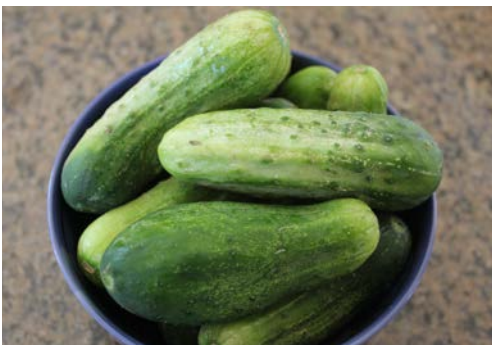
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****Disclaimer to the above vegetable list**:** The list above is *approximate*. There may be differences in your box. As always, Andy will make sure it will be a good value. In the meantime, we ask for patience and a sense of adventure with these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

Storage: Basil: It shouldn't get too cold, so wrap it in a damp clean cloth and put it in the 'warmest' place in your fridge. Or, try keeping your basil as a flower bunch in a jar with water at the stems. Chicory, Parsley, & Scallions: Remove any rubber bands or ties, and store loosely in a bag in the fridge. Note: the Foglie Larghe is for cooking or salad. Potatoes, Summer Squash, Artichokes, Lettuce, Kohlrabi, Cucumbers & loose Carrots: store in bags in the fridge. Baby Carrots: Remove and compost greens. The roots keep better without their greens. Store roots in a bag in the fridge.



Chicory Foglie
Larghe, photo by
Andy Griffin.



Pickling
Cucumbers,
photo by
Shelley Kadota.

New Potatoes with Creme Fraiche

Adapted from Williams-Sonoma Cooking for Friends, by Alison Attenborough and Jamie Kimm

1 lb. new potatoes
 1 tsp. sea salt, plus more, to taste
 ¼ cup crème fraîche
 2 tsp. snipped fresh chives
 Freshly ground pepper, to taste

In a large pot over high heat, combine the potatoes, the 1 tsp. salt and water to cover by 2 inches and bring to a boil. Cover, reduce the heat to medium-low and simmer until the potatoes are tender when pierced with a knife, 12 to 15 minutes.

Drain the potatoes thoroughly and return them to the empty pot to steam until dry, then transfer to a plate or platter. Using a fork, gently crush each potato to flatten and open the top. Top each potato with a bit of the crème fraîche, sprinkle with the chives, and season with salt and pepper. Transfer to a platter and serve immediately. Serves 4.

Stuffed Artichokes

From Saveur, February, 2009

4 large, full-size artichokes
 1 lemon, halved
 1 ¾ cups dried bread crumbs
 1 cup grated pecorino
 1/3 cup chopped flat-leaf parsley leaves
 2 tsp. kosher salt
 1 tsp. freshly ground black pepper
 8 cloves garlic, finely chopped
 5 tbsp. extra-virgin olive oil

Using a serrated knife, cut off artichoke stems to create a flat bottom. Cut top thirds off artichokes, pull off tough outermost leaves, and trim tips of leaves with kitchen shears. Rub cut parts with lemon halves. Open artichoke leaves with your thumbs to make room for stuffing; set aside.

Heat oven to 425°. In a large bowl, combine bread crumbs, ¾ cup pecorino, parsley, salt, pepper, and garlic. Working with one artichoke at a time over bowl, sprinkle one-quarter of bread crumb mixture over the artichoke and work it in between leaves. Transfer stuffed artichoke to a shallow baking dish. Drizzle each artichoke with 1 tbsp. oil. Pour in boiling water to a depth of 1". Rub 1 tbsp. olive oil on a sheet of aluminum foil, cover artichokes with foil (oiled side down), and secure foil tightly around dish with kitchen twine. Bake until a knife easily slides into the base of an artichoke, about 45 minutes. Remove foil, sprinkle tops with remaining cheese, and switch oven to broil. Broil until tops of artichokes are golden brown, about 3 minutes.

More recipes at Mariquita Farm's Vegetable Recipes A to Z page: <http://mariquita.com/recipes/index.html>

Lemon Basil Roasted Summer Squash with Garlic Crisp, by Dominique Fry from Food52

4 medium zucchini and/or yellow squash
2 tablespoons lemon juice
3 large garlic cloves
¾ cup bread crumbs
Olive Oil
5 large leaves of fresh Basil finely sliced

Cut the squashes in bite size cubes and dressed with at least 1 tbsp of Olive Oil (according to your taste), salt, black pepper and the lemon juice. Quickly roast it at 360 for 15min. Remove and reserve. In a small fry pan heat 2 tbsp of olive oil, add the 3 clove of garlic chopped and 1 to 2 tsp of salt. When garlic starts to brown, turn heat down and add the breadcrumbs. Mix to obtain small clusters. Remove from the heat once the clusters are browned. Add more olive oil if not moist enough. Top the roasted squash with the garlic crisp and the sliced basil. Enjoy it! (Serves 4)

Shredded Kohlrabi Quick Pickle from Serious Eats

2 pounds kohlrabi
2 cups red wine vinegar
2 cups water
2 tablespoons honey
2 tablespoons pickling salt
1 tablespoon grated fresh ginger
1 garlic clove, grated
½ teaspoon black peppercorns
¼ teaspoon red chili flakes

Wash and dry two quart jars. Set aside.

Clean and trim kohlrabi bulbs. Using a mandoline slicer or a food processor, slice kohlrabi into thin sticks. Divide the shreds evenly between the two jars.

Combine vinegar, water, honey, pickling salt, ginger, garlic, black peppercorns and red chili flakes in a medium saucepan and bring to a boil.

Once brine is boiling vigorously, remove it from the heat and carefully pour the brine over the kohlrabi. Place lids on the jars and let them sit until cool. Once jars are cool to the touch, refrigerate the pickles and eat with salads, sandwiches or meat dishes.

Kohlrabi Chips from Martha Stewart Living

Very thinly sliced, unpeeled kohlrabi
Olive Oil
Coarse Salt

Toss kohlrabi with olive oil. Season with salt. Arrange in a single layer on a baking sheet lined with a nonstick mat. Bake at 250 degrees, rotating sheet, until crisp and deep golden, 35 minutes to 1 hour; transfer chips as they're done to a paper-towel-lined plate. Season with salt.

Julia's Refrigerator Cucumbers

Several cucumbers
Several Onions
dill
garlic
peppercorns
bay leaf
salt
Rice Vinegar, alone or mixed with white vinegar

Slice the cucumbers and onions. Layer in a large glass bowl or jar with the dill, sliced garlic, a few peppercorns, and a couple of bay leaves. Mix the vinegar(s) & salt (about ½ teaspoon per cup of vinegar) and then pour over cucumbers. They can be eaten within the hour or in several days. Keep in refrigerator. (Disclaimer: I make this recipe a little different each time: experiment with a salt/vinegar ratio, spices and flavorings that work for you.)

Herbed Romaine Salad with Strawberries Sunset Magazine, April 2007

½ cup raw (unsalted) pistachios
10 to 12 oz. romaine lettuce hearts, cored, chopped
1/3 cup fresh tarragon, torn into small pieces
1/3 cup fresh mint leaves, torn into small pieces
12 ounces strawberries, hulled and quartered lengthwise
¼ cup fresh lemon juice
2 teaspoons minced shallot (about 1 medium)
2 teaspoons honey
1/8 teaspoon salt
3 tablespoons mild olive oil
6 ounces good-quality mild feta cheese, cut into triangles

Preheat oven to 350°. Spread pistachios on a large baking sheet and bake until very lightly toasted (they should still retain some green), 8 to 10 minutes. Remove from oven and cool to room temperature.

In a large bowl, toss together lettuce, tarragon, mint, and half of the strawberries. In a small bowl, whisk together lemon juice, shallot, honey, and salt. Drizzle in olive oil, whisking constantly, until mixture is emulsified. Drizzle dressing over lettuce mixture and toss well. Divide lettuce mixture among plates, then top with remaining strawberries, toasted pistachios, and feta triangles.

Sesame Parsley Salad Dressing adapted from Renee's Garden

1 stalk green garlic or 1 clove garlic, minced
2 tablespoons tahini (sesame seed paste)
1 teaspoon honey
¼ cup cup lemon juice
½ teaspoon ground cumin
¾ cup olive oil
2 tablespoons freshly chopped parsley
½ teaspoon salt
freshly ground pepper to taste

Combine all ingredients in blender. Taste for seasoning, adding more salt to taste.