



Scallions

Little Gem Lettuces

Globe Artichokes

Meyer Lemons

Wrinkled Crinkled Cress

Baby "Cicoria Bianca Riccia"

Erbette Chard

New Potatoes

Bacon Avocados

Baby Carrots

Dandelion Greens

****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: Scallions, Lettuce, Cress, baby Chicory, Chard & Dandelion Greens: Remove rubber bands or ties, and store loosely in a bag in the fridge. Artichokes & Potatoes: store in bags in the fridge. Avocados: store on your counter until they're ripe – check them daily, gently squeezing with your whole hand until they 'give' just a bit with the pressure. The stem end may be slightly wrinkled, too, when they're ripe. Only refrigerate after they're ripe. Carrots: Remove and compost greens. The roots keep better without their greens. Store roots in a bag in the fridge.

New Potato Note: These are very fresh, unwashed and unsorted. Because they will bruise easily, we minimize handling until they are delivered to you so be sure to refrigerate these and just wash them when you're ready to use them, best within 1-3 days.



Bianca Riccia, photo by Andy Griffin.

**Artichokes with Walnut Tarator Sauce
From Vegetable Literacy by Deborah Madison**

4 large artichokes, trimmed and steamed whole
1 piece sturdy white bread
1 clove garlic
3/4 cup walnuts
sea salt
2 T olive oil
1 T lemon juice

Cook the artichokes, timing them to be served warm from the steamer, or chilled.

To make the sauce, moisten the bread with several tablespoons water. Pulse the garlic, walnuts, and 1/4 teaspoon salt in a small food processor until smooth. Squeeze the bread to rid of excess water and add it to the food processor with 2 tablespoons water, the oil, and the lemon juice. Pulse until creamy. Taste for salt and lemon.

To use the sauce as a dip, add a little more water. The sauce will thicken on standing so you may need to do this more than once.

**Bitter Greens with Walnut Oil & Mustard Vinaigrette
From Vegetable Literacy by Deborah Madison**

Try the Bianca Riccia and Dandelion greens with this recipe from Deborah Madison. "They can take—and need—an aggressive dressing. The mustard and walnut oil do the work of taming these big flavors. Serve unadorned or with a crostini covered with fresh ricotta cheese or Gorgonzola.

1/2 cup freshly cracked walnuts
sea salt and freshly ground pepper
8 cups bitter greens, torn into large bite-sized pieces

Vinaigrette:

1 plump clove garlic
sea salt
2 T strong red wine vinegar
2 tsp Dijon mustard
3 T walnut oil
2 T olive oil
1 T creme fraiche

Heat the oven or a toaster oven to 350 F. Spread the walnuts in a shallow pan and toast until fragrant, about 6 minutes or so. Pour onto a plate and toss with a pinch of salt and a grind of pepper.

Put the greens in a wide, spacious bowl.

To make the vinaigrette, pound the garlic with 1/4

teaspoon salt in a mortar until smooth. Stir in the vinegar and mustard, then whisk in both oils, followed by the creme fraiche. Taste the dressing on a leaf and adjust the seasonings if needed.

Drizzle the vinaigrette over the greens and toss to coat evenly. Add the walnuts and toss again, then pile the greens high on individual plates and serve.

Andy's New Potato Blurp:

True new potatoes are a rare treat. A new potato is not a small potato but a fresh potato harvested from a green, growing potato plant. A somewhat scuffed, frayed appearance to the potato skin is a frequent consequence of harvesting such tender spuds and is unavoidable because the skin has not yet hardened. If left to mature new potatoes would get a little bigger and the skins would get tougher making for typical potatoes that are easier to harvest and ship.

Unfortunately for the potato connoisseur the potato, once cured, always loses some of its tender moisture. New potatoes wilt and must be treated like green vegetables and stored in a bag in the fridge. When I get them as a first treat of the potato crop I never store them at all but eat them promptly. I like to steam them briefly and then roll the hot little potatoes in a little butter, a pinch of salt, and twist of pepper and voila! Do potatoes get any better? A friend from Idaho said when she was a girl they would eat new potatoes raw. I've tried it - the experience is not unlike jicama.

Julia's Potato Salad

Serves 6-8

4 pounds new or fingerling potatoes, cut into rough 1 inch pieces and cooked until tender

2 tablespoons rice or cider vinegar

1 teaspoon salt

½ teaspoon ground black pepper

1 bunch scallions, sliced thin

1 small head fennel or celery stalk, diced small (optional)

¼ cup sweet pickle (not relish), diced small (optional)

small-medium handful washed and chopped arugula leaves

1 cup mayonnaise

3 tablespoons Dijon-style mustard

1 generous bunch minced fresh parsley

Layer warm potato pieces in medium bowl; sprinkle with vinegar, salt, and pepper as you go. Refrigerate

while preparing remaining ingredients. 2. Mix in remaining ingredients; refrigerate until ready to serve.

Dandelion Salad with Anchovy Dressing Adapted from the San Francisco Chronicle,

2 bunches Dandelion Greens

6 Anchovy Filets

5 stalks green garlic, cleaned as you would a leek and chopped

¼ cup cooking oil, such as olive

2 T dark vinegar, such as balsamic

S & P to taste

Wash and dry dandelion greens. Cut into 2" long slivers. Mash anchovy filets with garlic; blend in olive oil and balsamic vinegar. Toss leaves with dressing, then divide among 4 plates. Season with S & P and serve at room temperature with thick slices of chewy bread. Serves 4.

Dandelion Greens Sauté by Julia

1 lb. dandelion greens

3 tablespoons olive oil

5 cloves garlic

¼ cup sesame seeds, toasted

1 tablespoon toasted sesame oil

Wash and slice greens. Blanch in enough water to cover about 1 minute. Drain and sauté in the olive oil for 3-4 minutes, then add the sesame and garlic and sauté for couple minutes more. Add the sesame oil and serve.

Dandelions are great in salads or can be cooked. If they are cooked they don't need long cooking like the sturdier greens of collards etc. below is a simple cooked recipe for them if you're looking for an official recipe. Dandelions are a bit bitter, French and Italian cooks and eaters enjoy the bitterness, Americans can sometimes be put off by the bitterness. If your family isn't sure about it, try one of the richer recipes with bacon, or plenty of olive oil and chile flakes for a vegetarian, even vegan, version. If you're sure everyone at your table (including you) will NOT enjoy the dandelions, find an Italian or French friend who will enjoy how fresh they are.

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