



[Tomatoes](#)  
[Strawberries](#)  
[Lettuce](#)  
[Chives](#)  
[Red Onions](#)  
[Spigariello](#)  
[Purple Basil](#)  
[French Breakfast Radishes](#)  
[Cousa Summer Squash](#) AND/OR [Cucumbers](#)  
[Limes](#)

**\*\*Disclaimer to the above vegetable list\*\*:** The list above is *approximate*. When we run short of an item, we substitute with something else similar. Andy will make sure it will be a good value. In the meantime, we appreciate your patience and a sense of adventure with these boxes. Enjoy!

**Storage:** Tomatoes: Keep them on your counter until you're ready to eat them. Not in the fridge! It makes them mushy and less tasty. Strawberries: Keep cold! Ripe strawberries don't 'hang out' well, even in the fridge. Try keeping the berries in a single layer in a flat container with a paper towel at the bottom and in the fridge improves storage time. Lettuce, Summer Squash, Cucumbers & Limes: Store in bags in your crisper in the fridge. Chives & Spigariello: Remove ties and store loosely in bags in the fridge. Red Onions: these onions are 'cured' (papery skin, no green tail) so keep them in a cool dark place, in a paper bag, or bowl, out of the sun. Not in the fridge. Basil: shouldn't get too cold; try to find the 'warmest' place in your fridge. For some that's the door, for others that might be the produce drawer. Or, try keeping your basil as a flower bunch in a jar with water at the stems. Radishes: Separate roots from greens and store each separately in bags in your crisper or vegetable drawer. Use greens within 1-2 days, as a cooking green.



Purple Basil. Photo by Andy Griffin.

**Blanched Broccoli with Basil Pesto and Cherry Tomatoes adapted from *Pasta e Verdura* by Jack Bishop**

2 pounds [broccoli di cicco](#) (maybe try spigariello?)  
 salt to taste  
 1 cup tightly packed fresh [basil leaves](#)  
 2 medium cloves garlic, peeled  
 2 Tbs. pine nuts  
 6 Tbs. olive oil  
 ¼ cup freshly grated Parmesan cheese  
 2 pints cherry tomatoes  
 1 pound pasta (such as shells, or other open shape)

Bring 4 quarts of salted water to boil in large pot for cooking the pasta. Bring several quarts of water to boil in another pot. Chop the broccoli into small, bite-sized pieces. Add the broccoli and salt to taste to the boiling water. Cook until broccoli is tender, about 3 minutes. Drain and set aside the broccoli. Place the basil, garlic, and pine nuts in the work bowl of a food processor and process, scraping down the sides of the bowl as needed, until smooth. With the motor running, slowly pour the oil through the feed tube and process until smooth. Scrape the pest into a large bowl. Stir in the cheese and additional salt to taste. Cut the tomatoes in half. Add the tomatoes to the bowl with the pesto and toss gently. Add the broccoli to the bowl and toss gently. Taste for salt and adjust seasonings if necessary. While preparing the sauce, cook and drain the pasta. Toss the hot pasta with the broccoli sauce. Mix well and transfer portions to pasta bowls. Serve immediately. Serves 4.

**Julia's cherry tomato notes:**

-I like these as a snack as is.  
 -Basic (cherry) tomato sauce: Wash several baskets worth, then put in a pot with onion, garlic and oregano and cook down for about ½ hour over medium heat. (olive oil can be added if you like). Then let it cool some, put through a food mill, and voila: tomato sauce!  
 -Add cherry tomatoes halved to a grain salad such as couscous, rice, orzo or other pasta. I find them to be an essential ingredient!

Here's a recipe from a 35-year-old cook book called *America's Best Vegetable Recipes* from the editors of The Farm Journal:

"Try cooking cherry tomatoes. Sauté them in a skillet in butter for only 2-3 minutes. Season with salt and pepper and a sprinkle of sugar to make them shine. A bright and tasty addition to a dinner plate."

## **Spaghetti and Spigariello** **From Chef Jonathan Miller**

8 oz bacon, diced  
1 large yellow or white onion, chopped  
olive oil  
½ t chile flakes  
1 bunch [spigariello](#), chopped finely  
4 garlic cloves, minced  
4 T chopped parsley  
4 oz smoked cheese, grated  
2 eggs, beaten  
Parmesan cheese  
8 oz spaghetti

Bring a large pot of water to boil. Add salt and be prepared to cook the spaghetti.

Heat a very large skillet and sauté the bacon to release its fat. Pour off (or not) most of the fat, then add a tablespoon of olive oil and the onion and chile flakes. Sauté briskly until the onion browns, about 8-10 minutes. Make sure you brown the onion - it's a big part of the flavor - but don't scorch it!

Drop the spaghetti in the boiling water.

Once the onion is browned, add the spigariello and some salt and continue to cook until the greens are wilted down, another 6-8 minutes or so.

Add the garlic, the parsley, and warm through. Remove from heat and toss with the cheese, eggs, and some Parmesan.

Drain the pasta when it's al dente and immediately add it to the greens mixture. Toss very well and check for salt. Serve right away.

## **Radish, Chive, and Cucumber Relish** **By Chef Jonathan Miller**

Radishes are really nice in salads, sliced thinly, but they are also really good as a garnish in a simple relish like this one. I make this and top things like potato, or onion, or leek soups with it. If your radish greens are in good shape, include them in your vichyssoise for an extra hit of healthful green. A nice cool soup on a hot day tastes really good topped with this little relish.

4 French breakfast [radishes](#)  
½ cucumber, peeled and seeded  
½ shallot, minced  
8 chives  
rice vinegar  
olive oil

Slice your radishes thinly, then slice them into thin matchsticks. Now turn them and cut them into very tiny dice. Put them into a small mixing bowl.

Do the same thing with your cucumber and add it to the mixing bowl with the shallots.

Chop the chives into similarly sized pieces and add them to the mixing bowl. Give everything a splash of rice vinegar, a hit of salt, and a drizzle of olive oil. Taste, and adjust seasonings if necessary, trying not to make this too runny. Chill until ready to serve. Finish warm, richer soups with this, or add it to yogurt for a refreshing raita.

## **Grilled Summer Squash** **From Chef Jonathan Miller**

Just a quick little side dish. I love this with fresh ricotta. Use bigger carrots here - they are easier to grill without losing any to the fire below.

2 lb summer squash, halved lengthwise  
1 lb carrots, preferably larger ones, halved lengthwise  
olive oil  
sherry vinegar  
large handful basil leaves, julienned

Toss the squash and carrots separately with olive oil, salt, and sherry vinegar. Allow to marinate for at least 20 minutes.

Heat a grill and put the vegetables, cut side down, onto the grill. Do not move them. Grill over high heat until beginning to soften and charred in spots, about 5-10 minutes depending on size of vegetables and the heat of your grill. Flip and finish grilling on the other side. Remove from the grill and allow to cool slightly.

Cut into large chunks and toss with the basil and a little more olive oil. Serve warm or at room temperature.

## **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.)

---

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