

In the basket ...

This week, there is a wide variety of produce in your basket, including ...

Lettuce

Heads of organic green oakleaf and organic red oakleaf.

Swiss Chard

There is a rainbow mix of organic chard, which includes red, pink, white, yellow, orange, and striped colors.

Gold Potatoes

These organic potatoes are delicious any way you decide to fix them.

Kohlrabi

This week, we have picked both *Kolibri*, which is a purple variety with nearly fiberless white flesh and *Eder*, which is a white variety with a fruity taste. We've distributed the two organic varieties throughout the regular and robust baskets and found in the swap box.

Turnips

There are turnips in the regular and robust baskets. They can be oven roasted, sautéed in butter or stock, or saved in your hydrator for quite awhile. Adding turnips when making vegetable, beef or chicken stock strengthens the flavor and adds nutrients.

Everyone has a few new things to try this week ...

Radishes

There are several organic Easter Egg radishes in your basket. These are small, round, and a mixture of red, purple, and white radishes.

Radishes are about 94 percent water and contain some potassium, phosphorous, magnesium, and iron. The greens are higher in vitamins and minerals than the roots and are sources of vitamins A, C, and Bs. Enjoyed by beetles and other predatory insects, we left the greens off this week.

Swap Box

Remember that if there's something in your basket that you don't want, then you can leave that item in our Swap Box and take another item in its place.

Also this week, we will have extra **kohlrabi** in the basket if you'd like to swap something in your basket for that.

You may need to lightly scrub the radishes to remove the soil, but you don't need to peel them. You can eat them raw, steam them for about 10 minutes, or roast them.

To store, cut off the greens and place the roots in a plastic bag or wrap them in a damp cloth and leave in the refrigerator for up to 2 weeks.

Garlic Scapes

Garlic scapes are the center stalks of the garlic plant. They sometimes are referred to as green garlic although sometimes green garlic also may mean a freshly harvested bulb. Earlier in the season, you had the green garlic chives which were the leaves or sprouts of the garlic plant. It all grows above the ground and you can enjoy fresh garlic flavor while waiting for the bulbs to fill out under the soil.

You can use the organic scapes in any manner as you would use garlic cloves. Chop finely since the stalk is fibrous. You can make a sauce or pesto; chop into salads; or sauté them to slightly caramelize similar to onions.

Basil

Use this fragrant herb to make pesto, salad dressing, or to flavor any recipe you like. Remove the leaves from the stems before using. Use the basil as quickly as possible because it doesn't store well. But to store it for a few days, wrap unwashed basil in a slightly damp towel and refrigerate.

Recipes to enjoy ...

Garlic Mashed Turnips and Potatoes

This comes from Farm Fresh Recipes.

1 lb turnips, peeled and diced
1 lb potatoes, peeled and diced (you don't have to peel the gold potatoes in your basket)
4 cloves garlic, peeled (you can use garlic scapes for this, chop finely in processor)
3 Tbsp butter
2 Tbsp sour cream or plain yogurt
salt and pepper to taste

Boil turnips, potatoes, and garlic for 10 minutes in pot of salted water, until the vegetables are tender. Drain. Mash vegetables with the butter and sour cream. Season with salt and pepper.

Turnip Green Pie with Garlic Scapes

This recipe comes from Vanessa Oliver from Alfafa's Restaurant.

Turnip greens, rinsed and chopped (other cooking greens may be substituted)
½ bunch garlic scapes, chopped
olive oil
½ lb. Ricotta cheese
4 eggs
½ cup + 2 tbsp Parmesan cheese
¼ cup bread crumbs
salt and pepper

Preheat oven to 375°. Sauté greens and scapes in olive oil until softened. Mix in Ricotta, eggs, and ½ cup Parmesan. Season with salt and pepper. Transfer to 8-inch baking dish. Top with 2 tbsp Parmesan and bread crumbs. Bake until puffy and set in the center.

Sautéed Kohlrabi

This simple recipe is out of From Asparagus to Zucchini.

2 kohlrabi
1 tsp salt
4 tbsp butter or olive oil
1 medium onion, diced
1 tbsp fresh herbs of your choice

Grate kohlrabi, place in colander, and sprinkle with salt. Let drain for 30 minutes. Heat butter or oil over medium heat, add onions and sauté for a few minutes. Stir in kohlrabi. Reduce heat to low, cover, and cook for 10 minutes. Increase heat to medium and cook for 2 more minutes. Remove from heat and add fresh herbs.

Swiss Chard Pie

We put this recipe in our newsletter last year, and it went over very well. So we wanted to share it with our new members.

½ large onion, chopped
1 clove garlic, minced
2 T oil
2 ½ cups chard, chopped
2-3 drops hot sauce
3 eggs
½ cups shredded cheese
½ tsp salt
1 uncooked piecrust

Preheat oven to 400°. Brown onion and garlic in oil. Add chopped chard and cook until wilted. Beat eggs and add hot sauce, cheese, and salt. Combine with chard mixture. Pour in piecrust and cook 20-30 minutes until done.

Garlic Scape Potato Soup

This recipe comes from Josh Miller of Stella's Kentucky Deli.

10 garlic scapes, flower removed and finely chopped
4 tbsp butter
4 lbs potatoes, diced
2 tbsp fresh thyme or 2 tsp dried thyme, optional

In a large pot, pour enough water to cover the potatoes (but don't put the potatoes in). Bring to a boil then add the potatoes. Boil until tender, about 15 minutes. Meanwhile, sauté scapes in butter for 3 to 5 minutes. When the potatoes are tender, drain the water and reserve the water if you can. Put potatoes back into pot and mash. Add the sautéed scapes and thyme to the pot. Then add the reserved water until you reach the desired consistency. Serves six.