

Here's what we got in the box:

- 2# plum tomatoes
- 2# slicer tomatoes
- Giant bunch of tatsoi
- 1 stalk broccoli
- 2 big sweet potatoes - 3#
- 1 kohlrabi
- 2 leeks
- 6 assorted sweet peppers
- 1 whole garlic
- 1 # onions

Recipes we'll prepare:

Cream of red pepper soup

2 TBLS butter
2 cups chopped onion
1 small clove garlic
1 tsp. salt
Freshly ground pepper
½ tsp., ground cumin
5 medium sized red or orange bell peppers
1 TBLS unbleached flour
½ cup stock or water
2 ½ cups milk, or part milk and half & half

Optional toppings:

Sour cream, chopped cilantro, or other fresh herbs

Melt the butter in a large pot or Dutch oven. Add onions and garlic and cook, stir to coat with butter, and add the garlic, salt and cumin. Cook over medium heat until the onions are soft - 5 - 8 minutes. Add the peppers, stir, and cover. Cook another 10 - 15 minutes until the peppers are soft. Sprinkle in the flour, and cook about 5 minutes. Add the stock or water, stir, and cook about 3 more minutes. Remove from heat, and puree with the milk. Clean the pot, and return the soup to the pot. Heat gently - do not boil, and serve topped with sour cream and herbs.

Greens with egg and roasted sweet potato

1 ½ pounds sweet potatoes
One large bunch of tatsoi, or other greens - kale, spinach, chard, etc., stems removed, washed well
2 -3 TBLS olive oil or butter, divided

1 clove garlic, minced or put through a press
Balsamic or other vinegar
salt & freshly ground pepper
6 eggs
Parmesan cheese, optional

Heat the oven to 400°. Peel the sweet potatoes, and cut into cubes. Place the cubes on a baking sheet, and toss with oil, sprinkle with salt and pepper, and bake until tender and starting to brown – about 10 – 15 minutes. Reduce oven heat to 375°. Heat a large pot of water with enough water to cover the greens. When it boils add the greens and cook briefly – about 1 minute. Drain, rinse, and squeeze out as much water as you can with your hands. Heat about a TBLS more oil in a wide deep skillet. Add the garlic, and then add the greens. Stir to coat with oil, and season with salt and pepper. Drizzle in the vinegar. Cook a few minutes to evaporate the water, then add the sweet potatoes, and toss together. Spread the greens and potato mixture into the bottom of a 9x13 baking dish. Make wells with the back of a spoon for the eggs, and crack the eggs in. Bake until the eggs are set, but yolks are still runny. Serve sprinkled with Parmesan if desired.

Marcella Hazen's Butter and Tomato Sauce

2# plum tomatoes, peeled and diced
5 TBLS unsalted butter
1 medium onion, peeled & halved
salt

Put everything in a pot and simmer until the tomatoes have broken down. Remove the onion halves and add salt if necessary. Keep warm while you cook one pound of pasta. Serve with or without Parmesan cheese.

---- Ideas for the other produce in the box:

Hot vegetable sandwiches with broccoli and tomato – and whatever else you have. Chop the broccoli and steam til tender. Put slices of bread on a baking sheet and spread with butter or mustard or mayonnaise or a mixture. Layer on sliced tomatoes, the broccoli, onions, and sliced cheese. Bake at 425 until the cheese melts – enjoy!

Salad Caprese – slice the tomatoes and arrange in a spiral on a platter with slices of fresh mozzarella. Drizzle with olive oil and torn fresh basil leaves – or thin some pesto with extra olive oil and drizzle that – or mx some balsamic vinegar with olive oil and use that.

BLTs!

Oven dried tomatoes

Slice plum tomatoes into wedges, or cube slicers. Arrange on a parchment lined baking sheet, and drizzle with olive oil, and fresh herbs if you have some - oregano, basil, etc. Place in the oven and 225° and go to bed. In the morning you will have candy-sweet dried tomatoes.

Leek confit

1/4 cup (1/2 stick) unsalted butter

4 large leeks (white and pale green parts only), halved lengthwise, cut crosswise into 1/4-inch-thick slices (about 5 cups)

2 tablespoons water

1/2 teaspoon salt

Melt butter in large pot over medium-low heat. Add leeks; stir to coat. Stir in water and salt. Cover pot; reduce heat to low. Cook until leeks are tender, stirring often, about 25 minutes. Uncover and cook to evaporate excess water, 2 to 3 minutes. Serve warm. *DO AHEAD: Can be made 1 week ahead.* Keep chilled. Rewarm before using. Use to make leek tart, or as a spread on bread with cheese.

Leek tart

Filling:

- 1 1/2 cups leek confit, made with olive oil instead of butter
- 1/2 cup grated Gruyere cheese
- 1 cup of half & half
- 1 large egg
- 1 yolk, also from a large egg

Assembly: Roll out the crust of your choice and fit it into a 10-inch loose-bottom tart tin, or a flan ring on parchment, arranged on a baking tray. Line the crust with more parchment or foil, and weight it with rice or dried beans or pie weights. Bake at 375 degrees for 10 minutes, then remove the foil and weights and bake for 10 more minutes, poking any bubbles and uprisings with a fork. Remove the shell from the oven, and spread in the leek confit. Sprinkle the cheese on top. Beat the half & half, egg, and egg yolk together, and pour over. Return to the oven, and bake for 25 - 35 minutes, until set and browned. Eat warm or at room temperature with a green salad.