



Here is our yearly Recipe Issue! Please take the opportunity to try out the recipes and remember to continue weeding, watering and eating those veggies!

Happy Gardening,
Jodi, Kate and Cindy

Radish Greens Soup (serves 6)

(Adapted from www.foodandwine.com)

Be sure to pick bunches of radishes with very fresh-looking leaves for this earthy, slightly bitter soup.

Ingredients

- 6 tablespoons unsalted butter
- 12 cups radish greens (from 4 large bunches of radishes), coarsely chopped
- 1/2 pound scallions, white and tender green, cut into 1-inch lengths
- 4 1/2 cups water
- Salt and freshly ground white pepper

Directions

1. In a large saucepan, melt 3 tablespoons of the butter over moderately high heat. Add the radish greens and scallions and cook, stirring occasionally, until wilted, about 4 minutes. Add the water, bring to a boil and simmer until the vegetables are tender, about 10 minutes. Let cool slightly. Puree the soup in batches in a blender, about 2 minutes per batch.
2. Gently reheat the soup in a clean saucepan. Swirl in the remaining 3 tablespoons of butter and season with salt and white pepper. Serve in shallow soup plates, garnished with the croutons.

Summer Farm-Stand Salad (Serves 4 as main dish, 8 as a side)

(Adapted from *The New England Cookbook* by Brooke Dojny (Harvard Common Press, 1999))

Ingredients

1 pound each of 2 or 3 of the following: broccoli florets, asparagus, eggplant (sliced 1/2-inch thick), green or yellow summer squash (cut diagonally 1/2-inch thick), bell peppers (seeded and cut in 3/4-inch wide strips), sweet onions (cut in chunks)

- 2 tablespoons olive oil
- Salt and freshly ground black pepper
- 1 pound red- or white-skinned new potatoes, cut in 3/4-inch chunks
- 2 tablespoons white wine or vermouth
- 3/4 cup vinaigrette (see below)
- 1 pound ripe tomatoes, sliced
- 1/2 cup chopped fresh herbs (parsley, chives, basil, tarragon, and/or dill)
- Nasturtium blossoms, optional

Directions

1. Preheat oven to 450 degrees.
2. Place the vegetables (except the potatoes and tomatoes) on 2 large rimmed baking sheets, brush or drizzle them with the oil, and sprinkle with salt and pepper. Roast, uncovered, stirring with a spatula once or twice, until the vegetables are softened and tinged with dark brown on the edges, 20 to 35 minutes. Cool the vegetables to room temperature.
3. Cook the potatoes in a large pot of salted boiling water until tender, about 15 minutes. Drain, transfer to a bowl, and sprinkle with the wine. Let stand for 10 minutes. Pour about 1/4 cup of vinaigrette over the potatoes and toss to combine.

Vinaigrette for Salad

(Adapted from *The New England Cookbook* by Brooke Dojny
(Harvard Common Press, 1999))

Ingredients:

3-4 tablespoons good red or white wine vinegar
1/2 teaspoon salt
1/4 teaspoon fresh-ground black pepper
1 1/2 tablespoons minced shallots
2 teaspoons Dijon mustard
1/2 teaspoon sugar
1/2 cup extra-virgin olive oil
Whisk all ingredients together.

Salsa Fresca

(Adapted from Culinary Café)

Ingredients:

4 medium tomatoes, cored, seeded, and finely diced
1/4 red onion, minced
2 jalapeno chiles, stemmed, seeded and minced
1 bunch cilantro, leaves only chopped
2 tablespoons lime juice
3/4 teaspoon salt
Pinch of freshly ground black pepper

In a mixing bowl combine all the ingredients. Stir and toss well. Serve. Store in a covered container in the refrigerator no more than 1 day.

Growing Places Garden Project, Inc.

PO Box 237

Harvard, MA 01451-0237

(978) 598-3723

Renovated! Website: www.growingplaces.org

E-mail: staff@growingplaces.org

Growing Places Garden Project, Inc.
PO Box 237
Harvard, MA 01451-0237

Ratatouille (serves 4)

(Adapted from mediterrasian.com)

Ratatouille is a hearty mixture of tomatoes, onions, zucchini, eggplant, and red and green bell peppers that is cooked with olive oil, thyme and garlic to create a sweet and chunky Provençal vegetable stew.

Ingredients:

4 tablespoons extra virgin olive oil
3 tomatoes — roughly chopped
2 red onions — halved, thinly sliced and separated into rings.
2 zucchini — sliced into 1/2-inch rounds
1 eggplant — roughly chopped
1 red pepper — roughly chopped
1 green pepper — roughly chopped
1 1/2 teaspoons salt
3/4 teaspoon freshly ground black pepper
3 cloves garlic — finely chopped
3/4 teaspoon dried thyme

Directions:

HEAT the oil in a large saucepan over a medium heat. ADD all ingredients, except the garlic and thyme, and cook, uncovered, for 25 minutes, stirring every 5 minutes. ADD the garlic and thyme and cook, uncovered, for a further 20 minutes, stirring every 5 minutes, until the vegetables are very soft.

