



Lettuce Patch Gardens, Inc.

Sustainably grown artisan vegetables

Colorado Springs, CO

www.lettucepatchgardens.com

Week 2

March 12, 2007

This Week in the Gardens

This week, the garden has started to really come to life after a long winter. Scallions are coming up as well as garlic and chives.

You have a bunch of green garlic in your share this week. We have included a couple of recipes to give you ideas for how to use these.

Green garlic can be stored in the refrigerator for up to three or four days. One stalk of green garlic is equivalent to one or two cloves of garlic.



FLOWERING CHIVES

In general green garlic can be used in any recipe that calls for mature garlic. The end product will produce a delicate flavor, more mild than matured raw garlic.

Raw Green Garlic:

- Mince and add to salads
- Pound it into a paste to make green-garlic aioli
- Use in salad dressings

Cooked Green Garlic:

- Poach the last 4" of the tips and dress with a mustard vinaigrette
- Blanch in water or chicken stock and puree it. Add the puree to a custard or soufflé.
- Dice and sauté the tender portions and add to an omelet or frittata
- Chop and add to stir-frys
- Chop and add to homemade potato soup

This Week's Share

- Salad Mix
- Radishes
- Scallions
- Parsley
- Leeks
- Cutting Celery
- Green Garlic

Food that's 1500 miles fresher



Penne with Ricotta and Green Garlic Sauce

1 1/2 cups fresh whole-milk ricotta
1/2 cup finely minced green garlic
2 tablespoons minced parsley
Salt and freshly ground pepper to taste
1 pound dried penne or fusilli pasta
2 tablespoons butter
1/4 cup freshly grated Parmesan cheese plus grated Parmesan for the table

Combine the ricotta, green garlic and 1 tablespoon of the parsley in a large bowl; season with salt and pepper. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente. Just before pasta is done, remove 1/2 cup of the boiling water. Whisk enough of the hot water into the ricotta to make a smooth, creamy sauce. Drain the pasta and add to the sauce along with the butter. Toss well. Add 1/4 cup Parmesan cheese and toss again, adding a little more of the hot water if needed to thin the sauce. Taste and adjust seasoning. Serve on warm plates, topping each portion with some of the remaining parsley. Pass additional Parmesan at the table.

Words of Wisdom

Once you've tasted just-picked peas or warm tomatoes--so fresh, you can't get them to the sink without stuffing some into your mouth--it's hard to eat vegetables from a store.

Green Garlic Mashed Potatoes

1 1/2 pounds russet potatoes, peeled
4 tablespoons butter
1/2 cup minced green garlic, white and pale green parts only
1/2 cup milk
1/2 cup cream
Salt and freshly ground pepper to taste

Leave the potatoes whole if small or cut in half if large. Place in a large saucepan with salted water to cover by several inches. Bring to a simmer, cover partially and adjust heat to maintain a gentle simmer. Cook until a knife slips in easily, about 30 minutes. Drain, then return the potatoes to the warm pot. Return the pot to the heat and shake until any moisture evaporates.

While the potatoes cook, melt the butter in a small saucepan over moderate heat. Add the green garlic and saute until softened, 3 to 5 minutes. Add the milk and cream. Season with salt and pepper.

Put the boiled potatoes through a food mill or ricer. Add the hot milk mixture and stir vigorously with a wooden spoon until smooth. Taste and adjust seasoning. Serves 6.





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Non-Share Items for Sale:

Item	Price	Amount	Total
Gourmet Soap Bar, unscented	\$3.00		\$
Lip Balm, unscented	\$1.25		\$
Luffa Sponge	\$4.25		\$
		TOTAL	\$

Please make checks payable to: Lettuce Patch Gardens.

You can also order items online at:

http://www.lettucepatchgardens.com/colorado_springs_csa_non_share_items.htm