

Week 8

**New Potatoes!**

**Carrots**

**Cucumbers**

**Garlic Scapes**

**Summer Squash!**

**Romanesco** and **Purple Cauliflower**

**Radish pods**

**Lettuce—**gigantic heads of Green

Salad Bowl

**Bok Choy**

**Kale**

Farm news: Introducing… Romanesco! Is it a mathematician’s dream that has somehow drifted into the field? Or is it just the psychedelic cousin of respectable broccoli and cauliflower? Either way, it’s Jen Pearson’s veggie request: when I was putting together seed orders in the winter, she asked if I would please grow this one. If you don’t just want to admire it as a piece of natural art, you can chop it up and use it in a stir fry just like you would cauliflower.

The radish pods in your share are my favorite bizarre vegetable: they are from a radish variety selected for large, tender seed pods. They are lovely pickled, or chopped up and sautéed—or if you’re brave, you can eat them raw.

Here’s a recipe for those radish pods from VegRecipesOfIndia.com… looks good to me—I will have to try cooking it this week!

Aloo Moongre ki Sabzi – Radish Pods Sabzi

1 cup radish pods/moongre

1 large potato or 2 medium size potatoes, diced

1 tsp turmeric powder/haldi

½ tsp red chili powder/lal mirch powder

¼ tsp garam masala powder

1 tsp amchur powder/dry mango powder

2 to 3 tbsp mustard oil or sunflower oil

salt

Chop the pods in 2 or 3 inch pieces. Rinse them in running water 3-4 times. Heat mustard oil in a pan. Add the potatoes. Sauté the potatoes for 3-4 minutes on a medium flame. Add the chopped radish pods. Stir the veggies and sauté again for 3-4 minutes. Add the turmeric powder, red chili powder and salt. Mix the spice powders evenly with both the veggies. Cover and cook the veggies for 20-25 minutes on a low flame. Remember to check the veggies and stir them in between. Once both the veggies are cooked, add the garam masala powder and dry mango powder. Stir these two spice powders with the veggies. Serve the aloo moongre ki sabzi with rotis, phulkas and a bowl of yogurt.