



**2 Pickups left in the 2015 Season. The next Farm Share season begins January 11th. Choose between a 20-week season for \$507 or a 5-week mini-season for \$132. [Sign-up here!](#)**

**P.S. DON'T FORGET THAT THE WEDNESDAY PICKUP WILL BE AVAILABLE BY NOON.**

Hi all,

By now you've heard that we have a new farm share manager. Randi Rogers comes with a background in farming and healthy eating, so we are excited to welcome her to the team. Feel free to contact her with questions or suggestions at [randi@plant-it-forward.org](mailto:randi@plant-it-forward.org).

I hope you can find time to renew your registration for the 2016 season. This season was designed to run until the end of May. This is great if you are one of the many families that leaves Houston for the summer. Please refer us to your friends and neighbors as well. We are in the middle of the wonderful winter harvest of root vegetables and spicy greens. I have 2 recipes for mustard greens that will work for any kind of greens – one is Indian-style, the other Italian.

The first recipe is from a Farm Share Member, Carolyn, who is writing a weekly blog with recipes that she is making from the Plant-It-Forward shares. I am so happy that someone is having so much fun cooking and that she loves to share it. So thanks Carolyn, for this butternut curry recipe and all the other wonderful pictures and recipes on your site.

<http://wiesscooks.blogs.rice.edu/> .

Abundant Vegetables this week: Broccoli, kale, mustard greens, radishes, carrots

If you want to see the plans for the next few months – check out this link on our website.

<http://plant-it-forward.org/wp-content/uploads/2013/12/Crops-coming-up-Jan-May.pdf>

## Butternut Curry

From <http://wiesscooks.blogs.rice.edu/>

- A [Taste of Thai Yellow Curry paste](#) (can substitute other [brands](#))
- 1 can coconut milk 2 baked sweet potatoes or yams (can substitute any potatoe)
- 2 cups [turnips](#), boiled and then cut into bite-sized pieces
- 1 teaspoon salt
- 1-2 cups frozen green peas
- 2-4 cups cooked rice
- Optional: 1 medium onion, cut into bite-sized pieces
- Optional: 1-2 teaspoons fish sauce, to taste
- Optional: 1/2 lb. to 1 lb. chicken tenders or boneless chicken breast, grilled and cut into bite-sized pieces

Prepare the curry sauce by combining 1 Tablespoon of the yellow curry paste with the coconut milk in a saucepan. The envelope will contain enough paste for about 3 batches of curry. Store the remaining paste in a Ziploc bag in the refrigerator. Bring the curry sauce to a boil, reduce the heat and simmer on low for 10 minutes. Stir to prevent the sauce from sticking to the bottom of the pot.

Bake your potatoes ahead of time (follow the [recipe for baked Russet potatoes](#)). You can bake them up to 1 week in advance. Store them in the refrigerator and the skins will wrinkle up and are very easy to remove. If you are including [turnips](#), cook them ahead and cut them the same size as your potatoes.

If using the onion, fry until brown in a large, non-stick skillet sprayed with Pam. Add the curry-milk base to the pan and turn heat to simmer. Add cooked vegetables (yams, butternut squash, potatoes, turnips). If you are using chicken, add it in now. Add 1 teaspoon of salt and if you like the flavor of fish sauce, add it now. Simmer over medium low heat (4-5 on a scale of 0-10) for 7 minutes. Add the frozen peas and simmer 5 more minutes. Serve warm with cooked rice.

## Indian-Style Mustard Greens

From Food & Wine

Cooks in northern [India](#) make this dish, called *sarson ka saag*, when winter greens are in season. Sanjeev Kapoor's daughters like spreading the greens on *makki ki roti* (cornmeal bread), adding a cheese topping and grilling the bread to make a kind of [pizza](#)

Total Time: 35 MIN Servings: 4 to 6

- 1 1/4 pounds mustard greens, stemmed, or broccoli rabe, trimmed and chopped
- 1/2 pound cleaned spinach
- 2 tablespoons cornmeal
- 6 garlic cloves, chopped

- 4 jalapeños, seeded and finely chopped
- One 2-inch piece of fresh ginger, peeled and chopped
- 2 red onions, finely chopped
- 1/4 cup vegetable oil
- Salt

Bring a large pot of salted water to a boil. Add the mustard greens and cook for 2 minutes. Add the spinach and cook for 30 seconds. Drain the greens, transfer to a food processor and puree. Sprinkle the cornmeal over the greens and pulse briefly to combine. Transfer the pureed greens to a bowl.

Add the garlic, jalapeños and ginger to the food processor and finely chop. Add the onions and finely chop.

In a large nonstick skillet, heat the oil. Add the garlic-onion mixture and cook over moderate heat, stirring occasionally, until lightly browned, about 7 minutes. Add the pureed greens and cook for 4 minutes, stirring occasionally; add about 1/4 cup of water if the greens look dry. Season with salt and serve.

Contributed By [Sanjeev Kapoor](#) Photo © David Malosh Published [March 2011](#)

## Calabrese Mustard Greens

### From Food & Wine

- 6 pounds mustard greens or chicory, stems discarded
- 1/2 cup plus 1 tablespoon extra-virgin olive oil
- 5 large garlic cloves, thinly sliced
- 1 1/2 teaspoons crushed red pepper
- Salt and freshly ground black pepper
- 1/4 cup plus 1 tablespoon red wine vinegar

Bring a large pot of salted water to a boil. Add half of the greens and cook, stirring a few times, until just tender, about 3 minutes. Using a slotted spoon, transfer the greens to a colander and rinse with cold water. Repeat with the remaining greens. Drain very well. Coarsely chop the greens.

In a large, deep skillet, heat the olive oil. Add the garlic and crushed red pepper and cook over moderate heat until the garlic is golden brown, about 1 minute. Add the greens and stir well. Cover and cook, stirring occasionally, until the greens are heated through, about 8 minutes. Season with salt and pepper. Transfer the greens to a large bowl and let cool to room temperature. Stir in the vinegar and serve.

Contributed By [Michael Chiarello](#) Published [October 2010](#)

## Roasted Radishes With Anchovies

From New York Times

- 1 (2.8-ounce) jar oil-packed anchovies, drained
- ½ cup plus 3 tablespoons extra-virgin olive oil
- ½ garlic clove, grated
- 2 bunches radishes with fresh greens (1 1/2 pounds), preferably French breakfast radishes
- 1 tablespoon unsalted butter
- 2 teaspoons chopped parsley
- 1 ½ teaspoons lemon juice, more to taste

In a small saucepan over very low heat, combine anchovies and 1/3 cup olive oil. Cook, stirring occasionally, until anchovies have melted into the oil, about 5 minutes. Remove from heat and stir in garlic.

Clean the radishes thoroughly under running water, leaving any nice greens attached if possible; drain and dry very well. Leave smaller radishes whole and halve any large ones lengthwise.

Heat oven to 400 degrees. Heat a very large ovenproof skillet over medium-high heat. Add the remaining 3 tablespoons oil. Add the radishes in a single layer. Cook, without moving, until undersides are golden brown, 3 to 5 minutes. Flip radishes and transfer skillet to oven. Cook until radishes are tender enough to be easily pierced with a knife, 10 to 20 minutes, depending on size of radishes.

Return skillet to stove top over medium-high heat. Toss with anchovy oil, butter, parsley and lemon juice. Serve warm.