

Box Contents:

1 bu Asparagus
1 bu Spinach
0.5 lb Broccoli
3 hds Hearts of Romaine
or baby lettuces
1 bu Carrots
1.5 lb Yellow Finn Potatoes
1.5 lb Rutabagas
1 lb Artichokes

Field Notes: The weeklong warm and sunny weather has kept us busy seeding and transplanting greens, potatoes, and... tomatoes! Yes, it's a tease. Tomatoes won't arrive until summer, but it's nice to know the first of four plantings is in the ground. We squeezed our plantings in just before this week's rain. We were hoping for a good gentle soaking, but at this moment we're experiencing wet gusts and the intermittent thunderous downpour. It's fortunate that our almond blossoms didn't have to endure this type of storm. But, we really can't complain – we need any sort of rainfall, even if it's falling sideways. Hopefully, we'll get enough moisture into the ground so that we can plan additional fieldwork and plantings in the coming weeks.

Box Notes: Thank you for the wonderful feedback about our asparagus. The pace of asparagus harvest is picking up, and they make a return engagement this week. The hearty and sweet bunch of spinach in this week's box is Bloomsdale spinach. We're having a great carrot season and we hope it continues into the spring. The artichokes in this week's box are great for steaming and braising. Some of the leathery outer leaves need to be peeled, but the heart and base stem are edible. Good eats, everyone!

Bunched Carrots are available for \$24.00 / 12 bunches. Please place orders by Sunday evening. *Not available to Nevada County / Mountain Bounty subscribers at this time*

Monthly and Quarterly Payment Reminder:

Monthly subscription payment is \$64.00 for four deliveries in April.
Spring Quarter payment is \$208 for 13 deliveries in April, May, and June.
Payment is due at the beginning of April.
Mountain Bounty / Nevada County Folks please ignore this reminder.

Asparagus in Lemon Butter from *Moosewood Restaurant Cooks at Home*, by the Moosewood Collective

Serves 4

2 cups water	1 bunch asparagus
1 tablespoon butter	2 – 3 tablespoons fresh lemon juice
1/4 teaspoon minced fresh tarragon (or a pinch of dried)	1 teaspoon minced fresh chives (optional)
salt and ground black pepper to taste	1/4 cup toasted unsalted whole almonds

Bring the water to a boil in a saucepan. While the water heats, wash the asparagus and break off the tough ends. Break each asparagus stalk into 2 or 3 pieces, if you want. Blanch the asparagus in the boiling water for 2 minutes, and drain well. In a serving bowl, combine the hot asparagus, butter, lemon juice, tarragon, and optional chives. Mix in the toasted almonds, and add salt and pepper to taste. Serve hot.

Crigue (Potato and Onion Omelet) from *The Cuisine of the Sun, Classical French Cooking from Nice and Provence*, by Mireille Johnston

Serves 6

3 medium-sized onions	3 medium-sized potatoes
4 tablespoons olive oil	6 eggs, beaten with a fork
3 tablespoons chopped parsley	salt and freshly ground pepper

Peel the onions and scrub the potatoes; grate them into a bowl. Place them in a kitchen towel and squeeze dry. Heat 2 tablespoons of the olive oil in a heavy-bottomed frying pan; add the potatoes and onions and sauté them, covered, for 10 minutes, stirring from time to time. Add to the beaten eggs the potatoes, onions, parsley, salt and pepper. Heat 2 tablespoons of the olive oil in a skillet, pour in the egg-vegetable mixture and cook slowly for 5 minutes. Then turn on the other side and cook for about 1 minute. Sprinkle with olive oil before serving.

Pureed Rutabagas with Pan-Fried Leeks from *Roots, the Underground Cookbook*, by Barbara Grunes and Anne Elise Hunt

**2 or 3 medium-large rutabagas, peeled
and diced (about 6 cups)**
2 tablespoons butter, at room temperature
1/4 cup half-and-half
1/4 teaspoon salt

6 tablespoons olive oil, divided
**1 large leek, washed, trimmed, cut into thin
pieces and separated into circles**
1/4 teaspoon ground nutmeg
1/4 teaspoon freshly ground white pepper

Cook rutabagas in lightly salted water to cover in a medium-sized saucepan until tender, about 25 minutes. While rutabagas are cooking, prepare leeks, rinse well and drain. Heat 4 tablespoons olive oil in a medium-sized skillet over medium heat. Stir-fry the leeks until dark brown; drain on paper toweling. Reserve. Drain rutabagas; puree them with butter, the remaining 2 tablespoons of olive oil, half-and-half, nutmeg, salt and pepper. Spoon or pipe rutabaga puree onto individual dishes; sprinkle leeks on top. Serve hot.

Spinach Broccoli Lasagne from *A Taste of Heaven and Earth*, by Bettina Vitell

1 bunch spinach
1 tablespoon olive oil
1 1/2 cups chopped broccoli
1/2 teaspoon nutmeg
1 1/2 cups freshly grated Parmesan cheese
3/4 pound fresh spinach lasagne

16 ounces soft tofu
4 garlic cloves, minced
3 tablespoons tamari
freshly ground pepper
2 eggs
4 cups tomato sauce

Carefully wash the spinach. Discard the stems and coarsely chop the leaves. Rinse the tofu in cold water and set aside to drain in a colander. Heat the oil in a large pot. Add the garlic, then the spinach and broccoli. Cook over high heat for about 10 minutes, stirring frequently, until the broccoli is half cooked. Remove from the heat and set aside. In a large mixing bowl, mash the tofu with a fork or potato masher. Season with the tamari, nutmeg, and freshly ground pepper. Stir in 1/2 cup Parmesan cheese, the cooked spinach and the broccoli. In a separate bowl, mix the eggs, then combine with the rest of the ingredients. Bring a large pot of water to a boil. Add a small amount of oil and cook the lasagne until al dente, about 5 minutes. Since the pasta will be baked, it's important not to overcook it. Drain and rinse with cold water. Separate the lasagne so it doesn't stick together.

Preheat the oven to 350 degrees. Layer a third of the tomato sauce over the bottom of a 9 x 13-inch baking dish. Arrange one-third of the pasta over the sauce and spread one-half of the "ricotta" mix on top. For the next layer: pasta, one-third of the sauce, the rest of the "ricotta" mix. Finish with a layer of pasta and the rest of the sauce. Top with the remaining 1 cup Parmesan cheese and bake for 1 hour. Remove from the oven and cool for 10 minutes before serving. **Serves 4 to 6.**