



### **TUCSON CSA CELEBRATES ITS 17TH ANNIVERSARY!**

*Tucson CSA is celebrating its 17th anniversary this month! That means we're honoring the farmers, volunteers, and members who make this organization what it is.*

*Although this year's celebration will be different, we're excited to offer the following the week of March 1st:*

- *A raffle with great local prizes from our producers.*
- *Virtual cards that you can sign for our farmers.*
- *Brand-new Tucson CSA stickers.*
- *... and more!*

*Stay tuned for more information next week!*

### **THE SPICE PANTRY IS OPEN AND READY!**

*Thanks to TCSA Advisory Board Member Zeba Basu, the spice pantry is stocked and available to all CSA members. If you would like small quantities of (free) asaphatida, cumin powder, turmeric powder, panch poran, mustard seeds, cumin seeds, nigella seeds, and curry leaves, please stop by the CSA Shop during pickup hours. When you get home, check out our YouTube channel for Zeba's cooking videos!*

*Visit us at [TucsonCSA.org](http://TucsonCSA.org) and find us on Facebook and Instagram @TucsonCSA.*

#### CSA SEASONAL RECIPES

### **KOREAN RADISH SALAD**

*Amy Valdez Schwemm, adapted from maangchi.com*

This recipe works well with large radishes, such as daikon radishes or black Spanish radishes, but small radishes work also.

- 1 lb grated radishes
- 1 teaspoon salt
- 2 cloves garlic, minced
- 1 green onion, chopped
- 1 tablespoon vinegar
- 2 teaspoons chile flakes
- 2 teaspoons sugar
- 1 teaspoon sesame seed

Grate radishes into a bowl (or cut into matchsticks). Add salt and let rest for 5 minutes. Squeeze out excess moisture. Add remaining ingredients and mix well.

### **CREAMED MUSTARDY MUSTARD GREENS**

*Sara Jones, Tucson CSA*

Why not highlight the mustardy flavor of mustard greens by combining them with some spicy Dijon mustard?

- 1-2 large bunches mustard greens (substitute other greens if needed)
- 2 teaspoons butter or olive oil
- 2 cloves garlic, minced
- ¼ onion, diced
- 1 teaspoon Dijon mustard
- Good splash (2-3 tablespoons) cream
- 1 teaspoon red wine vinegar
- Salt and pepper to taste

Bring well-salted water to a boil in a large pot, add mustard greens and return to a boil. Cook about one minute and remove greens. Drain. Heat oil in a large skillet over medium-high heat. Add onions and garlic and cook until beginning to brown. Squeeze excess moisture from the greens and chop them into small pieces. Add mustard greens and stir to break up clumps. Continue to cook while you combine mustard and cream. Pour cream mixture over greens, turn heat to low and stir well to completely coat all greens. Remove from heat; add a dash of vinegar and salt and pepper to taste.

### **BROCCOLI STEM TARTINE**

*Shelby Thompson, Tucson CSA*

This recipe (which is more of a serving suggestion) comes from Tamar Adler's *An Everlasting Meal*. In it, Adler suggests that broccoli stems are even sweeter and more delicious than their florets. For more tartine ideas, see Shelby's video "Winter Tartines" on the Tucson CSA's YouTube channel.

- 1 thick slice bread, such as Barrio Bread's pain au levain
- Olive oil, for drizzling
- 1/2 cup broccoli stems, peeled and sliced 1/2" thick
- One clove peeled garlic
- Shaved Parmesan (optional)
- Sea salt
- Freshly ground pepper

Liberally drizzle olive oil on one side of the piece of bread and toast it, either in a skillet over medium heat or under the broiler. Once the bread is golden-brown, rub the clove of garlic on the olive-oiled side of the toast. Meanwhile, simmer the broccoli stems in an inch or two of salted water. When the broccoli stems are fork-tender, drain them. Pile the cooked broccoli stems on the toast and top with olive oil, shaved Parmesan, sea salt, and freshly cracked pepper.