



## CAPAY VALLEY FARM SHOP BOX

### **Cherry Belle Radishes from Good Humus Produce**

These perfect globes of crispy spice are a favorite of ours sliced onto tacos. This recipe takes that Mexican theme and spins it a little further...

#### **Radish and Kohlrabi Slaw**

- \* radishes, sliced into matchsticks
- \* kohlrabi, peeled and grated
- \* green cabbage, thinly sliced
- \* chopped cilantro
- \* lime zest and juice
- \* ½ jalapeno, seeded and diced
- \* honey or agave
- \* sea salt

Combine all ingredients bit by bit, tasting frequently and adjusting the ingredients' quantities according to your taste preferences and how much you want to prepare. Fear not, all is fixable – except adding too much jalapeno. Be careful there. Eat the finished slaw straight from the bowl, or spoon it over shredded pork/beef/chicken tacos with a sprinkling of queso fresco.

### **Pair with: Sarapo Nonita “Lot 2” Sauvignon Blanc Sonoma County (\$20)**

There's something irresistible about a great, juicy, unabashedly exotic-fruited California Sauvignon Blanc. This one is made by a local family: Eric Kent makes the wines; his sister, Renee, sells them; and his wife, Colleen, manages design and branding. Kent and Renee named the label Sarapo after their mother's Italian maiden name. The tropical flavors here seem natural with south-of-the-border food, and the high acidity marries ideally with the slaw's lime juice and crunch.

### **Karinata Kale from Good Humus Produce**

We found this recipe right on the Good Humus Produce website. It sounds divine and healthy-not-healthy all at once.

#### **Green Barley & Kale Gratin (from *Vegetable Cooking for Everyone* by Deborah Madison)**

- \* 2/3 cup pearl barley, rinsed
- \* Salt and pepper
- \* 1 large bunch kale, destemmed
- \* 2 T butter
- \* 3 T flour
- \* 1 ½ cups milk or vegetable stock
- \* ¼ t allspice
- \* 1/8 t nutmeg
- \* ½ cup grated Gruyere or provolone

In a saucepan add the barley to 1 quart of boiling water with ½ teaspoon salt and simmer uncovered until tender, about 30 minutes. Drain. While it is cooking, cook the kale in a pot of boiling salted water until tender, 6-10 minutes. Drain, then puree with ¼ cup of the cooking water until smooth. Preheat the oven to 375 degrees. Melt the butter in a small saucepan, whisk in the flour, then add the milk. Cook, stirring constantly over medium heat, until thick. Season with allspice, nutmeg, salt and pepper. Combine all the ingredients, check the seasonings, then transfer to a lightly buttered baking dish or ramekins. Bake until lightly browned on top, about 30 minutes. If you have used the ramekins, run a knife around the edges, then un-mold them by giving them a sharp tap on the counter. Present them browned side up.

### **Pair with: Jean-Luc Matha Marcillac Cuvée Laïris 2012 (\$15)**

Jean-Luc was headed for a career in the priesthood when he decided to become a clown. A bit down the road, he switched from clown to winemaker. As one of our guests put it best: He just wants to make people happy. He's definitely doing that with this funky red from Southwest France. It's made from a local grape called Braucon (aka Fer Servadou or Mansois) and is packed with meaty, roasted green herbal and onion notes. If this sounds weird, you're right: It is. If this sounds delicious, you're also right: It is. The crazy green and meaty notes match the kale here perfectly.