

Wholesome Harvest Box Info

What's in my box?

This list is tentative and subject to change. Please visit our website's [current news box](#) for any changes.

- Red Onion
- Carnival Squash
- Jester Squash
- Carrots
- Black Spanish Radishes
- Daikon Radishes
- Purple Top Turnips
- Beets



Daikon Radishes



Jester Squash

The Vegetables

Red Onion

Red onions are great for fresh use or roasting. Store in a dark, dry place if you don't plan to use them within a few weeks.

Carnival Squash

This variety is a hybrid of sweet dumpling and acorn. Keep in a cool, dry place.

Jester Squash

This variety is good for stuffing and roasting. Store on your counter until ready to use.

Carrots

We used our machine harvester for these, so the tops are removed. Store in a bag in the fridge.

Black Spanish Radishes

These have a sharp flavor, roasting them helps mild the taste out a bit. Store in your fridge in a bag.

Daikon Radishes

These are a mild flavored radish. Great in a stir fry or pickled. Store roots in a bag in the fridge.

Purple Top Turnips

Roots are white with the exposed tops above the soil line being purple. Store in a plastic bag in the fridge.

Beets

You will either receive traditional red beets or Chioggia(striped) beets. Store in a plastic bag in fridge.



Pickled Daikon Radish and Carrot

Recipe from AllRecipes

Ingredients

1/2 cup distilled white vinegar

1/4 cup white sugar

1 small carrot, peeled and cut into matchsticks

1 daikon radish, peeled and cut into matchsticks

2 tablespoons chopped fresh cilantro

1 Thai chile pepper, seeded and chopped

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Directions

1. Heat vinegar and sugar in a saucepan over low heat until sugar is dissolved. Remove from heat, and refrigerate to cool. Place daikon and carrot in a glass jar with the cilantro and chile peppers. Pour the cooled vinegar mixture over, submerging the vegetables. Cover and refrigerate for at least 4 hours, or overnight.

