

Roasted Hakurai Turnips & Greens

(Use this same method for other root vegetables with edible greens like radishes & beets)

At Jammin' Crepes one of our favorite crepes, The Veggie Goat, is packed with a daily seasonal veggie medley that we roast every day and fresh goat cheese. Our daily veggie roast is plain and simple just like this – fresh locally harvested veggies + olive oil, salt and pepper = Yum!

1 bunch Turnips

Olive Oil

Salt & Pepper to taste

Preheat oven to 425 degrees.

Slice greens off turnips & set aside

Wash to remove all dirt & grit. Separately rinse the greens until dirt free.

Cut into wedges. Halve small ones and quarter larger ones, working to make sizes as consistent as possible.

Toss in a large bowl with about 2 TBS olive oil or enough to coat.

Sprinkle with about ½ tsp salt and arrange on parchment lined sheet pan.

Roast in oven for about 15 minutes, stirring halfway through.

Meanwhile dry the greens and roughly chop into bite-size pieces. Toss in bowl with another TBS or so of olive oil and pinch of salt.

Remove sheet pan from oven, stir turnips again and arrange greens around them. Return for another 5 minutes or so.

Serve warm.

Fermented Radishes & Spring Onions

At Jammin' Crepes pickles, jams and ferments are our thing. We're always looking for "new" old ways to preserve the best of the local harvest.

(use this same method for other freshly harvested veggies throughout the growing season. You don't need a fancy fermentation vessel. What is important is that the veggies you are fermenting are kept submerged below the brine level – Just remember the three q's – quality water, quality salt & quality veggies)

1 bunch freshly harvested radishes, greens removed and reserved for roasting or adding to salads)

1 bunch spring onions/scallions

2 bay leaves, fresh dill or other fresh herb of choice

1 large clove garlic, peeled and thinly sliced

1 tsp Kosher or canning/pickling salt

1 cup filtered water

Mix salt and warm water together in a small bowl until the salt is dissolved.

Fill a clean mason jar with washed and trimmed pieces of radishes and onions alternating with the pieces of garlic and bay or herbs. Add the

brine to cover the veggies and all ingredients. Use a weight to keep the ingredients submerged.

Store at room temperature out of direct sunlight for about 5 days, skimming off any solids that form on the surface. Taste after 5 days. Continue to ferment at room temperature until desired tang has been reached then store in the refrigerator. Best if enjoyed within a month but will keep for several months in refrigeration.

Spring Green Frittata

At Jammin' Crepes we traditionally make this frittata with fresh spinach, red onions and dill but it's great prepared with all sorts of fresh seasonal greens including chard, dandelion greens, collards & kale. And feel free to mix and match your greens.

Yield – 8 servings

2 TBS olive oil

1 red onion, thinly sliced

12 eggs

½ cup heavy cream

1 cup (6 oz) finely crumbled feta or goat cheese (optional)

6 packed cups chopped fresh garden greens (spinach, chard, dandelion greens, collards, kale, stinging nettles – blanch nettles first)

Fresh herbs (dill and fresh tarragon are favorites with eggs)

Salt and pepper to taste

In a large saute pan, heat the olive oil. Add the onion and sprinkle with salt and pepper. Cook over medium heat until soft, about 5 minutes. Add the greens and raise the heat a bit. Season with a bit more s&p and saute until wilted and cooked down. Remove from the heat and stir in the fresh herbs. Set aside.

Whisk eggs and cream together in a large bowl. Season with generous pinch of salt and pepper.

Stir in the crumbled cheese.

Spray large springform pan with non-stick spray. Add the cooked greens to the bowl of eggs & cheese and stir to combine. Pour the mixture into the prepared pan and bake in a preheated 375 oven for 30 minutes or just until cooked through and lightly browned on top and edges. Drizzle with a bit of olive oil while hot. Cut into 8 servings wedges.