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## Tatsoi & watermelon radishes

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The tatsoi we've been growing is part of a salad mix, but it's always bullied the other greens, quickly overtaking them.

This time, inspired by Daphne, I thinned everything else out and gave the tatsoi room to grow into the lush, wide rosettes they're known for. I hadn't realized these cold hardy gems are a kind of bok choy, and Daphne kindly offered a few suggestions for cooking them:

"...my favorite way is to put it in chicken soup. All you need is stock flavored with a bit of soy sauce. Get it boiling. But the leaves at the bottom of your soup bowl and pour the boiling liquid over them. They cook just about perfectly that way. I'll put them in stirfries. And I also put them in scrambled eggs along with some onions and mushrooms."

As for the watermelon radishes, we grow them as a storage crop. Originally from China, these can go by many names, including Roseheart, Beauty Heart, Red Meat, and Shinrimei radish. They're part of the winter radish family and last forever (well, at least until spring). If nothing else, the color itself is pure happiness, especially come mid-winter. Here, I've shaved them thinly like a carpaccio, to pair up with some of Brookford Farm's bread made from their own wheat.

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