VEGETABLE FLAVOR FAMILIES
Archibald divides produce into these nine categories. If you like celery, you just might fall in love with another “grassy” green like mizuna.

**GRASSY**
Celery, asparagus, chard, spinach, mizuna, cucumbers, green beans

**SWEET**
Bell peppers, snap peas, beets, carrots, fennel, sweet potatoes, parsnips

**SPICY**
Radishes, onions, turnips, watercress, arugula, leeks, chile peppers, basil

**BITTER**
Chicory, radicchio, frisée, dandelion leaves, eggplant, escarole

**EARTHY/PUNGENT**
Beets, broccoli, cabbage, collards, kohlrabi, chard, mushrooms, rutabagas

**MILD/NEUTRAL**
Zucchini, chard, iceberg lettuce, daikon, eggplant, potatoes, spinach

**TART**
Lemongrass, sorrel, tomatillos

**BUTTERY**
Artichokes, peas, edamame, mushrooms, asparagus, avocados

**ANISE**
Fennel, basil, endive

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