



Gathering Together Farm

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CSA Newsletter—Week 16, Sept. 21<sup>st</sup>, 2021

Happy Fall Equinox!

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### **Beets, Red**

### **Cabbage, Savoy**

*Savoy cabbage has savoyed, rumply leaves that make the heads not quite as dense as a green cabbage, closer resembling the fluffiness of a napa cabbage. Amazing texture in slaws, soups, or sautés.*

### **Collards**

### **Fennel\***

*Fennel is like a licorice-flavored dill, whose mild fronds are great as garnish, in stock, or in a salad. The bulb is the main attraction, often shaved thinly and served raw with steak or pork.*

### **Lettuce**

### **Onions\* – Sweet x 2**

### **Pepper, Bell**

### **Pepper, Italian**

### **Potatoes\*, Yellow**

### **Roma Tomatoes**

### **Shallots\***

*Shallots are a cross between onions and garlic, which is why they often look like they're trying to clove up a bit. Their flavor is also much more potent than a normal onion.*

### **Squash, Butternut\***

*\*Look for these veggies in included recipes.*



### **Roasted Maple & Butternut Squash with Fennel**

Adapted From: [The Kitchenologist - Alysha Melnyk](https://alyshathekitchenologist.com/2019/10/29/roasted-maple-fennel-buttercup-winter-squash/)

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#### Ingredients

- Olive oil
- 2 **Butternut Winter Squash**, Halved and Deseeded
- Salt
- Pepper
- **Fennel Fronds**
- Bee Pollen
- Feta
- Pumpkin Seeds
- Maple Syrup
- Parchment paper and baking sheet
- Roasted walnuts (optional)

#### Directions

Start by preheating your oven to 375°F.

Halve and remove seeds from butternut squash. Using your hands rub in ½ tsp of olive oil to each squash half, coating the flesh completely. Dust with salt and pepper.

On a parchment lined baking sheet, place squash flesh side down.

Bake the butternut until it becomes just browned and tender, for about 40 - 45 minutes. Let cool for 5 - 10 minutes.

Once the halves are cooled, add your toppings of fennel fronds, pumpkin seeds, bee pollen and feta.

This dish allows you to be creative, so add any other toppings you may like. Roasted walnuts?

For the final touch, drizzle with maple syrup and it's suggested to add some extra pepper at this step.

These are best enjoyed warm.

We'd love to see what you're doing with your CSA box! Tag us on social media @gatheringtogetherfarm!

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## Farmstyle Onion Rings

Adapted from:

Local Dirt:

Seasonal Recipes For Eating Close To Home

By: Andrea Bemis

### Ingredients

- 1 cup buttermilk
- 1 cup all-purpose flour
- Salt and ground
- Pinch of crushed red pepper flakes
- 1 large, **sweet onion**, sliced into 1/4 – inch thick rings
- Vegetable oil for drying
- Favorite dipping sauce
- Skillet

### Directions

Start by preheating your oven to 250°F.

In a medium bowl place buttermilk. In another bowl place the flour along with salt, pepper, and red pepper flakes.

Cut your onion into 1/4 inch rings, toss, rings into flour mixture, be sure to shake off any extra mix.

Next dip rings into buttermilk, letting excess drip off. Then toss back into flour mixture.

Heat 2 Tbsp of oil in a large skillet over medium heat. Working in batches, place half the onions in the skillet. Make sure they are completely covered by the oil. Cook for about 4 minutes, watching to make sure the underside turns a nice golden brown. Flip to brown the other side and continuing flipping until an even color is achieved.

Once cooked, transfer to a plate with a paper towel, and season with salt and pepper. To keep warm, place on a baking sheet in the oven until you have completed cooking all onions.

Book recipe calls for herb goat cheese dressing, but I'm sure any of your favorite dipping sauces will be perfect!

## Shallot and Potato Salad

Adapted from:

NYT Cooking

<https://cooking.nytimes.com/recipes/1017404-bacon-and-shallot-potato-salad>

### Ingredients

- 2 lbs of **potatoes**, unpeeled
- 6 ounces thick-cut bacon, diced
- 1/2 cup thinly sliced **shallots**
- 3 Tbsp whole grain mustard
- 1 Tbsp red wine vinegar, or more if preferred
- 1/4 tsp course cooking salt
- Black pepper as desired
- Chopped parsley for garnish, optional
- Large cooking pot

### Directions

Begin by placing potatoes in the pot, covering them by 1 inch with salted water. Boil for 15 to 25 minutes, or until tender over medium high.

Once cooked, drain, and cut into 1 1/2 - inch chunks. Place in large serving bowl.

While potatoes are cooking, fry bacon over medium-high heat. Once crispy, place on paper towel lined plate to rest.

Using the bacon skillet, stir fry shallots for about a minute to give a slight crisp.

Combine mustard, vinegar, salt and pepper in a medium bowl, whisk together. Next add in shallots with bacon fat to the mix and whisk. Lastly crumble the bacon in.

Add this mix to your potatoes in the serving dish. Toss the potatoes well with the dressing. You can add more of one thing or another at this time. Finish with topping off with parsley and more vinegar if preferred.

This dish can be served warm or room temp.