

Week 11

**Potatoes**

**Elephant Garlic**

**Cucumbers**

**Cabbage**

**Summer Squash**

**Fennel**

**Plums**

**Tomatoes**

**Salad Mix**

Farm news: ELEPHANT GARLIC! I love this stuff. Technically it is more closely related to leeks than to the regular garlics; its flavor is quite mild compared to regular garlic. It usually forms proportionally gigantic cloves, just like regular garlic, but what you’ve got this week are rounds—think of them as one extra-big clove. These are great roasted or just sliced into a stir-fry.

Your potatoes this week are Amarosa Fingerlings—this is the first year we’ve grown them, and we’re impressed by their intense color. Let me know what you think of the flavor!

There are some nice low morning tides coming up this weekend… get your shellfish license and head up to Penn Cove to gather some dinner!

MUSSELS WITH FENNEL AND TOMATOES

4 pounds mussels, scrubbed, debearded

1 fennel bulb, trimmed, cut into 1" cubes or thinly sliced

1 cup fennel fronds, chopped

1 cup dry white wine

1 box fresh tomatoes, cut into big pieces (or save your tomatoes for a salad, and use a 15 oz can of diced tomatoes)

1/4 cup (1/2 stick) unsalted butter, cut into 1/2" pieces

Kosher salt and freshly ground black pepper

Heat a large heavy pot over high heat until very hot. Add mussels, fennel, tomatoes, and wine. Cover and cook, stirring frequently, until mussels fully open (discard any that do not open). Using a slotted spoon, transfer mussels, tomatoes and fennel to a serving platter.

Simmer liquid in pot for 1 minute; whisk in butter and ½ cup fennel leaves. Season to taste with salt and pepper. Spoon over mussels, leaving any sediment behind. Garnish mussels with remaining 1/2 cup fennel leaves and serve immediately.