

Week 27

**Winter Squash— Burgess Buttercup**

**Broccoli**

**Leeks**

**Radishes**

**Hot Peppers**

**Potatoes**

**Apples—Summer Red**

**Salad Mix**

**Fennel**

Farm News: Only four weeks left! Time to think about next year. I’m planning on doing the same 30-week CSA season, starting in mid-May and ending at Thanksgiving—including the late start option for anyone who wants to skip the first 5 weeks, which are always heavy on greens. After this year’s CSA ends, I’ll be sending out an email fresh list every Sunday—if you want to order veggies, let me know what you want by Monday, and then come pick up your veggies Tuesday afternoon (4-6 pm).

Ready to sign up for next year’s CSA? Get your deposit check to me by Thanksgiving, and you can have a $50 credit for the winter fresh list ($25 if you’re doing a half share). Your CSA deposits help me with the big annual costs—seeds, soil amendments, and plants—that come during the winter months.

3-INGREDIENT ORECCHIETTE WITH SAUSAGE AND FENNEL

DAWN PERRY EPICURIOUS SEPTEMBER 2016

12 ounces orecchiette or other short pasta

Kosher salt

1 tablespoon olive oil

12 ounces sweet Italian sausage, casings removed

1 fennel bulb, cored, thinly sliced, fronds chopped and reserved

Freshly ground black pepper

Cook pasta in a large pot of boiling salted water until al dente. Drain pasta, reserving 1 cup pasta cooking liquid. Meanwhile, heat oil in a large skillet over medium-high. Cook sausage, breaking up with a wooden spoon, until cooked through and browned and crispy in spots, 6–8 minutes. Using a slotted spoon, transfer to a plate.

Add sliced fennel to skillet; season with salt and pepper. Cook, stirring occasionally, until fennel begins to soften, about 5 minutes. Continue to cook, adding 1/4 cup water to skillet as bottom begins to brown (you may need to do this a few times), until soft and caramelized, 10–15 minutes more.

Add pasta and reserved pasta cooking liquid to skillet and cook, tossing to coat, until liquid has reduced to a creamy sauce, about 4 minutes. Add sausage and fennel fronds, season with salt and pepper, and toss to combine.