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- **Chard**
- **Baby Salad Mix 8x8**
- **Baby Arugula 8x8**
- **Baby Red Ribbed Sorrel**
- **Flat Parsley**
- **Dill**
- **Cilantro**
- **Mint**
- **Rose Geranium**
- **Butternut Squash**
- **Sorrel Pesto**

With the advance of a cold spell approaching, let's appreciate the comfort of the butternut squash. We like to oven roast by cutting it in half, removing the seeds and placing it open side down in about an inch of water...baking it about 45 minutes at 350f or until it is soft when forked and the



skin is separating. This flesh can be eaten as is, topped with favorites from sweet to savory, such as butter, nuts, cheese, sage, cinnamon, etc. Make another meal out of it by blending it in the food processor to make a creamy soup. We have used cream, sour cream, sage, arugula, peppers and curry powder as additions for texture and flavor. The flesh can be used in recipes such as you might find for pumpkin. Below is a recipe from

allrecipe.com that looked really good!

1 ½ cups squash, 3 eggs, ½ cup water, ½ cup vegetable oil, ½ cup white sugar, ½ cup brown sugar, 2 cups whole wheat flour, 1 cup all-purpose flour, 1 ½ teaspoons baking powder, 1 ½ teaspoons baking soda, 1 ½ teaspoons cinnamon, ½ teaspoon salt, ¼ cup raisins, ¼ cup walnuts; preheat oven 400f; grease 20 muffin cups. Combine eggs, water, vegetable oil, and the white and brown sugars with the squash. Whisk flours, baking powder, baking soda, spice and salt, adding it to the squash mix until smooth, folding in raisins and walnuts. Spoon into muffin cups at ½ to 2/3 full, and bake about 15 minutes or until a toothpick inserted comes out clean. Cool in pan for 10 minutes then move to a wire rack.



Photo from Bananasmlies at allrecipes.com

To your health & pleasure, always, love, leslie.