



# Riverland Family Farms

## 2022 CSA, Week 15



- Fennel *each*
- Cilantro *bunch*
- Russian Kale *bunch*
- White Onion *1 or 2*
- Shishito Pepper *pint*

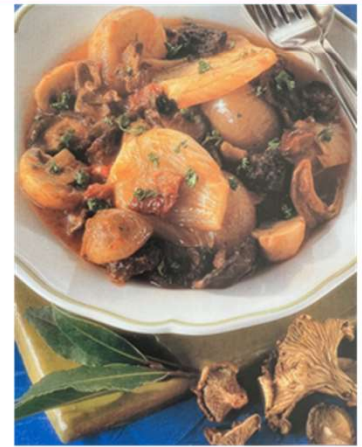
- Collard Greens *bunch*
- Persian Cucumbers *2 each*
- Romano Beans *1 lb*
- Canadice Grapes *1 lb*



### Mushroom and Fennel Hot Pot

- ◇ 1 oz dried shitake mushroom
- ◇ 1 small head of fennel
- ◇ 2 tablespoon olive oil
- ◇ 2 shallots, peeled & chopped
- ◇ 2 cups button mushrooms, trimmed and halved

- ◇ 1 ¼ cups of dry cider
- ◇ 1 oz sun-dried tomatoes
- ◇ 2 tablespoons sun-dried tomato paste
- ◇ 1 bay leaf
- ◇ Fresh parsley, chopped, to garnish



*Source: Vegetarian Cookbook, by Nicola Graimes*

Place the dried mushrooms in a bowl. Pour over boiling water to cover and set aside for 10 minutes.

Coarsely chop the fennel. Heat oil in a flameproof casserole. Add shallots and fennel and sauté for about 10 minutes over moderate heat until the mixture is softened and lightly browned. Add the button mushrooms and fry for 2-3 minutes.

Drain the dried mushrooms, strain, and reserve the liquid. Cut up any large pieces and add to the pan.

Pour in the cider and stir in the sun-dried tomatoes and the paste. Add the bay leaf. Bring to a boil, then lower the heat, cover the casserole and simmer gently for about 30 minutes.

If the mixture seems dry, stir in the reserved liquid from the soaked mushrooms. Reheat briefly, then remove the bay leaf. Sprinkle with chopped parsley and serve hot.