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**Accidental Locavore Farmbasket Week 16, What, No Brussels Sprouts?**



The [Accidental Locavore](#) is probably one of few people who would rather get a primeval stalk of **Brussels sprouts** than a handful of **butternut squash**, but to quote an over-use cliché, there you go. However, it's great to still be getting **wonderful tomatoes**, and I savor each bite, knowing it could be a long, long time before tomatoes are back in season. The **herb garden** is looking a little worse for wear, basil and mint gone, but **sage** still going strong, and there are still **cherry tomatoes** on the vine.

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**Recipe: Winter Squash Soup With Gruyere Cheese**

As an **accidental locavore** living in New York, we have to learn to embrace **local vegetables** while we've got them. Here is a **great way to use winter squash** in an **easy soup**, that's not too sweet (my big issue with most butternut squash soup) adapted from [bon appétite](#) magazine. While I'm not ready to **embrace fall**, I can start making **soup**, a great **comfort food** in any season.

[Get the recipe:](#)