

# Thyme Saver CSA: Recipes & News for August 11, 2015

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## This Week's Box, How to Store It, How Long Will It Last?

- Corn (Crisper drawer, 3-5 days)
- Lettuce (Crisper drawer, 3-5 days)
- Heirloom Tomatoes (Counter, 1-2 days)
- Kirby Cucumbers (Crisper Drawer, 5-6 days)
- Celery (L Only) (Crisper Drawer, 2-3 days)
- Peaches (Counter, 2-3 days/Fridge, 1 wk+)
- Patty Pan Squash (Crisper Drawer, 3-5 days)
- Kale (L Only) (Crisper Drawer, 3-5 days)
- Dill Heads (wrap in damp paper towel, put in open Ziploc bag in the fridge, 2-3 days)

**Questions? Contact our CSA Program Manager, Jenny: [thymesaver@stokesfarm.com](mailto:thymesaver@stokesfarm.com)**

## Fast Favorite Garlic Dill Pickles

(adapted from *Epicurious*)

### INGREDIENTS

- 4-5 small pickling cucumbers
- 1 cup white vinegar
- 1 cup water
- 1 tablespoons pickling or table salt
- 2 heads fresh dill
- 2 small cloves garlic

### INSTRUCTIONS

Wash and dry two pint size mason jar. Cut a thin slice from the ends of each cucumber, then cut each lengthwise into quarters. Meanwhile, combine vinegar, water, and salt in a saucepan and bring to a boil. Place 1 head fresh dill and 1 clove garlic into each jar; pack in cucumbers. Pour boiling vinegar mixture over cucumbers to within 1/2 inch (1 cm) of rim. Close jar with lid and band, once cool, place in refrigerator. Try to wait 1-2 weeks before eating for maximum flavor!

## Cream of Celery Soup with Bacon

(adapted from *The Kitchn*)

### INGREDIENTS

- 4 strips bacon
- 1 tablespoon butter
- 5 cups (loosely packed) chopped celery, stalks and tops
- 1 medium onion, chopped
- 2 cloves garlic, chopped

- 1 tablespoon fresh thyme
- 1 medium baking potato, peeled and cubed
- 2 cups vegetable or chicken stock
- 2 cups whole milk
- salt and pepper

### INSTRUCTIONS

Lay the bacon in the bottom of a large stock pot or dutch oven. Cook over low heat for about 15 or 20 minutes, until crisp (cooking time will depend on how thick your bacon is). Remove and set aside on paper towels.

Add butter to the pot, increase the heat slightly, and add celery, onion, garlic, and thyme. Season well with salt and pepper. Cook, stirring occasionally, until vegetables are soft, about 15 minutes.

Add the potato, stock, and milk to the pot and bring the mixture to a simmer. Cover and cook for 30 minutes, stirring occasionally to keep the milk from forming a film, until potato is very soft.

Purée the soup with an immersion blender or by transferring it to a food processor or blender. Season to taste with salt (we added at least 2 or 3 more teaspoons) and pepper (about 1 teaspoon). Serve with cooked bacon crumbled on top.

## Kale Chips

(adapted from *Epicurious*)

### INGREDIENTS

- Cooking spray

- 1 small bunch kale (about 1/2 pound)
- 1 tablespoon olive oil
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt

## INSTRUCTIONS

Preheat the oven to 350°F. Spray two baking trays with cooking spray. Remove the center rib and stems from each kale leaf and discard. Tear or cut the leaves into bite-size pieces, about 2 to 3 inches wide. Wash the kale and dry it very well. Place the kale in a large bowl. Drizzle with the oil and sprinkle with the garlic powder and salt, and massage the oil and seasonings into the kale with your hands to distribute evenly. Place the kale in a single layer on the baking sheets, and bake until crisp and the edges are slightly browned, 12 to 15 minutes.

## Overstuffed Pattypan Squash

(adapted from *Food Network*)

### INGREDIENTS

- 4 (6-ounce) pattypan squash
- 2 tablespoons olive oil, divided
- 1 teaspoon kosher salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 1 large shallot, diced
- 1 clove garlic, minced
- 1/2 cup fresh corn kernels, about 1 ear
- 1/2 cup cooked lima beans
- 2 ounces toasted pecans, chopped
- 1 tablespoon chopped fresh thyme leaves

## INSTRUCTIONS

Heat the oven to 400 degrees F. Put a half sheet pan in the oven to heat for 15 minutes. Trim the woody ends and halve the squash crosswise. Scoop out the squash seeds, leaving a 1/2-inch shell. Reserve the flesh. Brush the cut sides of the squash with 1 tablespoon of the olive oil, and season with 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Arrange the squash, cut side down, onto the preheated pan and roast until the squash is tender and the flesh side is browned,

about 15 minutes. Transfer the squash to a serving platter and set aside.

Meanwhile, finely chop the reserved squash flesh. Heat a 10-inch cast iron skillet over medium heat and add the remaining tablespoon of olive oil. When the oil shimmers add the chopped squash, shallot, garlic, remaining 1/2 teaspoon salt, and 1/4 teaspoon of pepper. Cook, stirring occasionally, until tender and browned, about 2 to 3 minutes. Add the corn, limas, pecans, and thyme. Cook until heated through, approximately 1 minute. Divide the stuffing evenly among the cooked squash and serve immediately.

## Tomato, Radicchio and Grilled-Peach Salad with Basil Oil

(adapted from *Food & Wine*)

### INGREDIENTS

- 1 1/2 cups lightly packed basil leaves
- 1/4 cup plus 1 1/2 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- 4 small peaches, peeled and cut into 2-inch wedges
- 1 tablespoon fresh lemon juice
- 1 small head of radicchio, cored and thinly sliced
- 1/4 cup thinly sliced red onion
- 1/2 cup crumbled feta cheese
- 2 large tomatoes, thickly sliced

## INSTRUCTIONS

In a saucepan of boiling salted water, blanch the basil until just wilted. Drain the basil, run under cold water, then squeeze dry; transfer to a blender. Add 1/4 cup of the oil and puree; season with salt and pepper. Preheat a grill pan. Toss the peaches with 1/2 tablespoon of the olive oil and season with salt and pepper. Grill over high heat, turning once, until the peaches are lightly browned, 3 minutes; let cool. Transfer the peaches to a bowl. Add the lemon juice and the remaining 1 tablespoon of oil and toss. Add the radicchio, red onion and feta, season with salt and pepper and toss. Arrange the tomatoes on a platter and mound the peach-and-radicchio salad on top. Drizzle the salad with the basil oil and serve immediately.