

Thyme Saver CSA: Recipes & News for August 18, 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)
- Lunchbox peppers (Crisper Drawer, 3-5 days)
- Purple Potatoes (Counter, 1 week+)
- Yellow Watermelon (L Only) (Fridge, 5-7 days)
- Carrots (L Only) (Crisper drawer, 1 week+)
- Onions (Counter, 1 week+)
- Lemon Verbena (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

Peaches with Lemon Verbena Cream

(adapted from *Epicurious*)

INGREDIENTS

- 1 cup heavy cream
- 1/4 cup (packed) fresh lemon verbena leaves plus more, torn, for serving
- 4 large ripe peaches, halved, pitted
- 1/4 cup (1/2 stick) unsalted butter, room temperature
- Pinch of kosher salt
- 6 tablespoons sugar, divided

INSTRUCTIONS

Bring cream to a simmer in a small saucepan. Remove from heat; add 1/4 cup lemon verbena. Cover. Let steep 15 minutes. Strain cream into a medium bowl. Cover and chill at least 1 hour. Preheat oven to 450°. Place peaches in a baking dish. Brush with butter and sprinkle with salt and 4 tablespoons sugar. Roast until peaches start to caramelize, 20-25 minutes. Let cool in dish. Beat infused cream and remaining 2 tablespoons sugar to soft peaks. Serve peaches with cream and torn lemon verbena.

Stuffed Baby Peppers

(adapted from *Food Network*)

INGREDIENTS

- Vegetable oil cooking spray
- 2 tablespoons olive oil
- 3 ounces thinly sliced pancetta, chopped into 1/4-inch pieces

- 1/2 medium onion, finely chopped
- 3/4 cup ricotta cheese
- 1/3 cup grated Parmesan
- 1/2 cup frozen petite peas, thawed
- Kosher salt and freshly ground black pepper
- 24 (2 to 3-inch long) sweet baby peppers

INSTRUCTIONS

Place an oven rack in the center of the oven and preheat to 350 degrees F. Spray a baking sheet with vegetable oil cooking spray and set aside.

In a medium skillet, heat the oil over medium-high heat. Add the pancetta and cook, stirring frequently, until brown and crispy, about 5 to 7 minutes. Using a slotted spoon, remove the pancetta and drain on paper towels. Add the onion to the pan and cook until translucent and soft, about 5 minutes. Set aside to cool for 10 minutes.

In a medium bowl, combine the onion, pancetta, cheeses, and peas. Season with salt and pepper, to taste.

Using a paring knife, cut 1/2-inch from the stem-end of the peppers. Remove the seeds and veins. Using a small dessert spoon, fill each pepper with the ricotta mixture. Place the filled peppers on the prepared baking sheet and bake for 15 to 18 minutes until the peppers begin to soften. Remove from the oven and cool for 10 minutes.

Arrange the peppers on a platter and serve.

Fork-Crushed Purple Potatoes

(adapted from *smitten kitchen*)

INGREDIENTS

- 1 pound purple potatoes, washed
- 4 small shallots, minced
- 2 tablespoons fresh-squeezed lemon juice
- 3-6 tablespoons good extra-virgin olive oil
- Fleur de sel to taste
- White pepper to taste
- 2 tablespoons parsley, chopped

INSTRUCTIONS

In a large pot, cook potatoes with skins on in heavily salted boiling water until tender, approximately 15 minutes. Remove potatoes from pot, and peel them while still warm. Place potatoes in a large bowl and, using a fork, gently smash them, maintaining a fairly chunky consistency. Fold in minced shallots, lemon juice, olive oil, fleur de sel, and white pepper. Finish with parsley.

Ravioli with No-Cook Heirloom Tomato Sauce

(adapted from Whole Foods Market)

INGREDIENTS

- 22-ounce package frozen ravioli
- 3 small ripe heirloom tomatoes, chopped
- 1/2 bunch spinach (about 5 ounces), stemmed and cut into thin ribbons
- 1/2 cup lightly packed basil leaves, cut into thin ribbons
- 2 tablespoons aged balsamic vinegar
- 2 tablespoons pine nuts, toasted

INSTRUCTIONS

Bring a large pot of water to a boil. Add ravioli and cook, gently stirring once or twice, until al dente, 8 to 10 minutes. Reserve 1/3 cup of the pasta water and then drain ravioli well and transfer to a large bowl. Add tomatoes, spinach, basil, vinegar and reserved pasta water and toss gently to wilt spinach. Transfer to plates, top with pine nuts and serve.

Tuna with Yellow Watermelon

(adapted from *Food Network*)

INGREDIENTS

- 1/4 pound sashimi grade yellowfin tuna, sliced

- 2 cups yellow watermelon, sliced or cubed
- 1/2 pound fresh mozzarella
- 1 cup baby arugula or salad greens
- Aged balsamic vinegar

INSTRUCTIONS

Thinly slice the tuna and serve with the sliced watermelon, fresh mozzarella over the baby arugula. Drizzle with aged balsamic and extra virgin olive oil.

Wild Salmon with Corn Relish

(adapted from *Food Network*)

INGREDIENTS

- 1 large sweet onion, peeled and sliced 1/2 in. thick
- 2 shucked ears corn
- About 2 1/2 tbsp. olive oil, divided
- 1 cup halved small cherry tomatoes (quartered if larger)
- 1/4 cup slivered basil leaves, plus sprigs
- 2 tablespoons fresh lemon juice, plus lemon wedges
- About 1 tsp. kosher salt
- About 1/2 tsp. black pepper
- 4 pieces boned wild salmon fillet (6 to 8 oz. each and 1 to 1 1/4 in. thick), rinsed and patted dry

INSTRUCTIONS

Heat a grill to medium-high heat (400° to 500°). Run a metal skewer through each onion slice to hold it together. Brush onion slices and corn generously with oil. Lay onion and corn on cooking grate (close lid if using gas) and grill, turning as needed, until lightly seared with grill marks--the onion on both sides, the corn all over--10 to 12 minutes total. When cool enough to handle, chop onion and cut corn kernels from cobs. Mix onion, corn, tomatoes, slivered basil, lemon juice, 1 tsp. salt, and 1/2 tsp. pepper in a bowl. Brush salmon pieces on both sides with oil. Sprinkle flesh sides with salt and pepper. Lay flesh side down on cooking grate (close lid if using gas) and grill, carefully turning once with a wide spatula, until just opaque but still moist-looking in center of thickest part (cut to test), 9 to 10 minutes total. Mound relish on plates. Lift salmon off skin with spatula and set alongside relish. Garnish with lemon wedges and basil sprigs.