

Thyme Saver CSA: Recipes & News for July 28, 2015

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Questions? Contact our CSA Program Manager, Jenny: thymesaver@stokesfarm.com

Rosemary Pork Chops

(adapted from Epicurious)

INGREDIENTS

- 3 garlic cloves
- 2 teaspoons coarsely chopped rosemary
- 3 tablespoons olive oil
- 4 (1/2-inch-thick) bone-in rib pork chops (1 1/2 pounds)
- Accompaniment: lemon wedges

INSTRUCTIONS

Preheat broiler. Mince and mash garlic to a paste with a pinch of salt, then stir together with rosemary, oil, 3/4 teaspoon salt, and 1/2 teaspoon pepper. Rub mixture all over chops. Broil chops on a broiler pan about 4 inches from heat, turning once, until just cooked through, about 8 minutes total. Let stand 5 minutes.

Corn and Tomato Scramble

(adapted from *Gourmet*)

INGREDIENTS

- 1 tablespoons extra-virgin olive oil
- 1/2 teaspoon cider vinegar
- 3/4 pounds tomatoes, cut into bite-size pieces
- 1/2 bunch scallions, finely chopped, keeping white parts and greens separate
- 1 tablespoon unsalted butter
- 2 cups corn kernels (from about 4 ears)

INSTRUCTIONS

Whisk together oil, vinegar, 3/4 teaspoon salt, and 1/4 teaspoon pepper. Toss tomatoes with dressing. While

tomatoes marinate, cook white parts of scallions in butter with 3/4 teaspoon salt and 1/2 teaspoon pepper in a 12-inch heavy skillet over medium-high heat, stirring occasionally, until golden, about 4 minutes. Add corn and sauté until just tender, about 5 minutes. Transfer to a bowl and cool. Stir together corn, tomatoes, and scallion greens.

Grilled Corn with Cheese and Lime

(adapted from *Real Simple*)

INGREDIENTS

- 4 ears corn, shucked
- 1 tablespoon olive oil
- kosher salt
- 1/2 cup crumbled queso fresco or Feta
- 1/4 to 1/2 teaspoon cayenne pepper
- 2 limes, cut into wedges

INSTRUCTIONS

Heat grill to medium-high. Brush the corn with the oil and sprinkle with 1/2 teaspoon salt. Grill, turning often, until tender and charred, 5 to 7 minutes. Sprinkle the corn with the cheese and cayenne. Serve with the lime wedges.

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Peach Salsa

(adapted from *Natasha's Kitchen*)

INGREDIENTS

- 1 lb tomatoes, diced
- 1 bell pepper (4 oz), seeded and finely diced
- 2 jalapenos, seeded and finely diced
- 1 medium onion, finely diced
- 1 1/2 lbs peaches, diced
- 1/2 bunch cilantro, chopped
- 2 Tbsp lime juice
- 1 1/2 tsp salt, or to taste
- 1/4 tsp freshly ground black pepper or to taste

INSTRUCTIONS

Chop tomatoes and transfer them to a large bowl. Finely chop seeded bell pepper and jalapeños. Finely chop onion and transfer all your veggies to the bowl. Dice the peaches. I liked the slightly larger dice for peaches to give them more of the center stage in this salsa. No need to peel them. You won't notice the peels and the color is prettier with the peel on. Transfer peaches to your bowl. Add ½ bunch chopped cilantro, 2 Tbsp lime juice, 1½ tsp salt and ¼ tsp pepper. Add more salt and pepper to taste if desired. Fold everything together until well mixed and enjoy!

Rosemary Garlic Red Wine Vinegar

(adapted from *Epicurious*)

INGREDIENTS

- 1/2 cup fresh rosemary leaves plus long sprigs for garnish, rinsed and drained well
- 4 large garlic cloves, halved
- 1 cup red-wine vinegar

INSTRUCTIONS

In a very clean 1-quart glass jar combine the rosemary leaves, the garlic, and the vinegar and let the mixture steep, covered with the lid, in a cool dark place for at least 4 days and up to 2 weeks, depending on the strength desired. Strain the

vinegar through a fine sieve into a glass pitcher, reserving the garlic and discarding the rosemary leaves, and pour it into a very clean 1/2-pint glass jars. Add a rosemary sprig and some of the reserved garlic to the jar and seal the jar with the lid.

Rosemary Roasted Potatoes

(adapted from *Barefoot Contessa*)

INGREDIENTS

- 1 1/2 pounds small red or white-skinned potatoes (or a mixture)
- 1/8 cup good olive oil
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 tablespoons minced garlic (3 cloves)
- 2 tablespoons minced fresh rosemary leaves

INSTRUCTIONS

Preheat the oven to 400 degrees F. Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, garlic and rosemary; toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into 1 layer; roast in the oven for at least 1 hour, or until browned and crisp. Flip twice with a spatula during cooking to ensure even browning. Remove the potatoes from the oven, season to taste, and serve.

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