

# Thyme Saver CSA: Recipes & News for November 3, 2015

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

- Lettuce (Crisper drawer, 3-5 days)
- Napa Cabbage (Crisper drawer, 5-7 days)
- Apples (Counter, 3-5 days, Fridge, 1 week+)
- Acorn Squash (Counter, 1 week+)
- Celery Root (Crisper Drawer, 5-7 days)
- Bok Choy (L Only) (Crisper drawer, 3-5 days)
- Arugula (Crisper drawer, 3-5 days)
- Swiss Chard (L Only) (Crisper drawer, 3-5 days)
- Sweet Potatoes (L Only) (Counter, 1 week+)
- Thyme (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)

## Smashed Celery Root

(adapted from Jamie Oliver)

### INGREDIENTS

- 1 celery root , peeled
- olive oil
- 1 handful fresh thyme , leaves picked
- 2 cloves garlic , finely chopped
- sea salt
- freshly ground black pepper
- 3-4 tablespoons water or organic stock

### INSTRUCTIONS

Slice about ½ inch off the bottom of your celery root and roll it on to that flat edge, so it's nice and safe to slice. Slice and dice it all up into ½ inch-ish cubes. Don't get your ruler out – they don't have to be perfect. Put a casserole-type pot on a high heat, add 3 good lugs of olive oil, then add the celery root, thyme and garlic, with a little seasoning. Stir around to coat and fry quite fast, giving a little color, for 5 minutes. Turn the heat down to a simmer, add the water or stock, place a lid on top and cook for around 25 minutes, until tender. Season carefully to taste and stir around with a spoon to smash up the celeriac. Some people like to keep it in cubes, some like to mash it, but I think it looks and tastes much better if you smash it, which is somewhere in the middle. You can serve this with just about any meat you can think of.

## Stir Fried Pork with Napa Cabbage

(adapted from *Epicurious*)

### INGREDIENTS

- 1 (1-lb) pork tenderloin
- 2 1/2 tablespoons soy sauce
- 4 teaspoons cornstarch
- 1 1/2 tablespoons sugar
- 2 tablespoons rice vinegar (not seasoned)
- 1/2 teaspoon salt
- 2 tablespoons water
- 1 Napa cabbage, quartered lengthwise, cored, and cut crosswise into 1 1/2-inch pieces (10 cups)
- 2 tablespoons vegetable oil
- 1 tablespoon finely chopped garlic
- 1 tablespoon finely chopped peeled fresh ginger
- 1/4 cup loosely packed fresh cilantro leaves
- Accompaniment: rice

### INSTRUCTIONS

Trim off and discard any silver skin from pork (do not trim fat). Cut pork across grain into 1/4-inch-thick slices, then toss with 1 tablespoon soy sauce, 2 teaspoons cornstarch, and 1 tablespoon sugar in a bowl. Stir together vinegar, salt, remaining 1 1/2 tablespoons soy sauce, and remaining 1/2 tablespoon sugar in a small bowl. Stir together water and remaining 2 teaspoons cornstarch in a cup. Rinse cabbage in a large colander. Tap colander lightly, then transfer cabbage

to a large bowl with water still clinging to leaves. Heat 1 tablespoon oil in a 12-inch nonstick skillet over high heat until hot but not smoking, then add pork in 1 layer as quickly as possible. Cook, undisturbed, until pork begins to brown, about 3 minutes, then turn over and cook, undisturbed, until browned but still pink in center, about 1 minute more.

Transfer pork and any juices to a plate. Do not clean skillet. Heat remaining tablespoon oil in skillet over moderately high heat until hot but not smoking, then stir-fry garlic and ginger 30 seconds. Add half of cabbage and stir-fry over high heat until cabbage is wilted, 2 to 3 minutes. Stir in remaining cabbage (skillet will be very full), along with any water in bowl, and soy sauce mixture, then cook, covered, stirring occasionally, until all of cabbage is tender, 4 to 5 minutes. Add pork, along with any juices accumulated on plate, and bring to a boil. Stir cornstarch mixture, then pour into skillet and boil, stirring, until sauce is slightly thickened, about 1 minute. Season with salt, then serve sprinkled with cilantro.

## **Bok Choy with Wild Mushrooms** (adapted from The Kitchen)

### **INGREDIENTS**

- 2 ounces dried wild mushrooms
- 1/2 cup dry vermouth
- 1 head of bok choy
- 2 cloves garlic, minced
- Vegetable oil
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil

### **INSTRUCTIONS**

Heat the vermouth a little and add the mushrooms to reconstitute. Let sit for at least five minutes, or according to package directions. Thinly slice the bok choy stalks and shred the leaves. Heat about a tablespoon of oil over medium heat and cook the garlic until golden. Strain the mushrooms, reserving their steeping liquid, and add to the pan along with the bok choy stalks. Cook, stirring, on medium high heat until the stalks are just beginning to soften. Add the leaves

and cook, stirring, until they begin to wilt. Whisk the vermouth together with the soy sauce and sesame oil and add to the pan. Stir and simmer until slightly reduced and the stalks are tender. Taste and adjust seasonings as needed - you may want to add just a pinch of sugar.

## **Chard with Bacon and Apple** (adapted from Whole Foods Market)

### **INGREDIENTS**

- 3 slices bacon, diced
- 1 small yellow onion, halved and thinly sliced
- 1 apple, cored and diced
- 1 bunch chard, well rinsed
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon cracked black pepper

### **INSTRUCTIONS**

Place a large, heavy skillet over medium heat. Add bacon and cook, stirring frequently, until lightly browned, about 7 minutes. Remove bacon from pan with a slotted spoon and set aside. Add onion to the pan and cook until softened, about 5 minutes. Stir in apple. Meanwhile, cut off the stems of the chard and slice them thinly. Chop the leaves. Stir stems and leaves into the skillet along with the bacon, salt and pepper. Pour in 2 tablespoons water; cover the skillet and cook, stirring frequently, until chard is tender, about 8 more minutes.

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