

Thyme Saver CSA: Recipes & News for August 16, 2016

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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)
- Potatoes (Counter, 1 week+)
- Jersey Melon (L Only) (Fridge, 5-7 days)
- Kale (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

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.

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.

Simple Kale & Potato Soup

(adapted from *The Kitchn*)

INGREDIENTS

- 1 medium (8 oz) yellow or russet potato, clean & chopped
- 1 garlic clove, minced
- 1/2 teaspoon kosher salt
- 2 cups vegetable stock, chicken stock, or water
- 1/2 bunch kale (6 to 8 big leaves)
- 1 teaspoon lemon juice or cider vinegar
- 1 to 2 large eggs, depending on your appetite
- Salt and pepper
- Grated Parmesan cheese, olive oil, or yogurt, to serve

INSTRUCTIONS

Combine the chopped potato, garlic, salt, and stock (or water) in a medium saucepan over medium-high heat. Bring to a boil, then reduce the heat to simmer. While the potatoes start to cook, chop the kale. Remove any thick, tough stems and chop them into small pieces. Add the chopped stems to the pot with the potatoes and simmer for 2 minutes. Stack the leaves of kale on top of each other. Slice them crosswise into thin ribbons, and add them to the pot with the potatoes and kale stems. If necessary, add more stock or water to the pot to just about cover the kale. Cover the pot and let the soup cook for 8 to 10 minutes. The soup is ready when the potatoes are easily pierced with a fork, and when a ribbon of kale has become tender, but has not yet become stringy or pulpy. Stir in the lemon juice or vinegar. Taste and season with more salt and fresh cracked pepper. Also add more stock or water if a more brothy soup is desired. To finish, crack the eggs into measuring cups, and then gently slide them into the soup. Ladle some of the soup broth on top of the eggs to submerge

them. Put the lid back on the pot and cook for 4 minutes.

When done, the whites of the eggs should be opaque, but the yolk should still be soft. If the eggs break into the soup before they are poached, just use a fork to swirl them into the soup, like egg drop soup. Carefully spoon the eggs into a soup bowl. Ladle the soup on top. Finish with a sprinkle of Parmesan cheese, a drizzle of olive oil, or a spoonful of yogurt.

Peaches with Lemon Verbena Cream

(adapted from *Epicurious*)

INGREDIENTS

- 1 cup heavy cream
- 1/4 cup (packed) lemon verbena leaves + more 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.

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