

Thyme Saver CSA: Recipes & News for August 23, 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)
- Plum Tomatoes (Counter, 1-2 days)
- Peaches (Counter, 2-3 days/Fridge, 1 wk+)
- Eggplant (Crisper drawer, 3-5 days)
- Scallions (Crisper Drawer, 4-5 days)
- Cucumber (Crisper Drawer, 4-6 days)
- Green Beans (L Only) (Crisper Drawer, 4-6 days)
- 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

Slow Roasted Tomatoes

(adapted from Smitten Kitchen)

INGREDIENTS

- Yellow plum tomatoes
- Whole gloves of garlic, unpeeled
- Olive oil
- Herbs such as thyme or rosemary (optional)

INSTRUCTIONS

Preheat oven to 225°F. Halve each cherry or grape tomato crosswise, or Roma tomato lengthwise and arrange on a parchment-lined baking sheet along with the cloves of garlic. Drizzle with olive oil, just enough to make the tomatoes glisten. Sprinkle herbs on, if you are using them, and salt and pepper, though go easy on these because the finished product will be so flavorful you'll need very little to help it along. Bake the tomatoes in the oven for about three hours. You want the tomatoes to be shriveled and dry, but with a little juice left inside—this could take more or less time depending on the size of your tomatoes. Either use them right away or let them cool, cover them with some extra olive oil and keep them in the fridge for the best summer condiment, ever. And for snacking.

Baba Ghanouj

(adapted from *Bon Appetit*)

INGREDIENTS

- 2 1-pound eggplants, halved lengthwise
- 1/4 cup olive oil

- 1/4 cup tahini (sesame seed paste)*
- 3 tablespoons fresh lemon juice
- 1 garlic clove, chopped
- Pita bread wedges

INSTRUCTIONS

Preheat oven to 375°F. Generously oil rimmed baking sheet. Place eggplant halves, cut side down, on sheet. Roast until eggplant is very soft, about 45 minutes. Cool slightly. Using spoon, scoop out pulp from eggplant into strainer set over bowl. Let stand 30 minutes, allowing excess liquid to drain from eggplant. Transfer eggplant pulp to processor. Add 1/4 cup oil, tahini, lemon juice, and garlic; process until almost smooth. Season to taste with salt and pepper. Transfer to small bowl. (Can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.) Serve with pita wedges.

Corn, Scallion, and Tomato Salad

(adapted from *Bon Appetit*)

INGREDIENTS

- 4 ears fresh corn, shucked
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, minced
- 1 1/2 tablespoons balsamic vinegar
- 1 lb tomatoes, chopped
- 1/2 cup coarsely chopped scallion greens

INSTRUCTIONS

Cut corn kernels from ears, discarding cobs. Heat oil in a large heavy skillet over moderately high heat until hot but not smoking, then sauté corn with salt and pepper to taste, stirring, until tender, about 4 minutes.

Add garlic and sauté, stirring, 1 minute. Add vinegar and cook, stirring, until most is evaporated, about 1 minute. Add tomatoes and cook, gently stirring, 1 minute. Remove skillet from heat and stir in scallions. Transfer vegetables to a large plate to cool and season with salt and pepper.

Green Beans with Lemon and Thyme

(adapted from *Epicurious*)

INGREDIENTS

- 1 pound green beans
- 1 tablespoon butter
- 1 teaspoon chopped fresh thyme
- 1/2 teaspoon finely grated lemon peel

INSTRUCTIONS

Cook beans in boiling salted water until crisp-tender, 4 to 5 minutes. Drain. Rinse with cold water; pat dry. **DO AHEAD**
Can be made 4 hours ahead. Layer between paper towels and refrigerate. Melt butter in large skillet over medium-high heat. Add beans, thyme, and peel; sprinkle with salt and pepper. Toss until heated, about 5 minutes.

Peach Shortbread

(adapted from Smitten Kitchen)

INGREDIENTS

- 1 cup (7 ounces or 200 grams) white sugar
- 1 teaspoon (5 grams) baking powder
- 2 3/4 cups plus 2 tablespoons (12 5/8 ounces or 359 grams) cups all-purpose flour (or you can measure 3 cups and remove 2 tablespoons flour)
- 1/4 teaspoon cinnamon
- 1/8 teaspoon freshly grated nutmeg
- 1/4 teaspoon (2 grams) salt
- 1 cup (2 stick or 227 grams) cold unsalted butter
- 1 large egg

- 2 peaches, pitted and thinly sliced (between 1/8 and 1/4-inch thick)

INSTRUCTIONS

Brown your butter: Melt butter in a small/medium saucepan over medium-low heat. It will melt, then foam, then turn clear golden and finally start to turn brown and smell nutty. Stir frequently, scraping up any bits from the bottom as you do. Keep your eyes on it; it burns very quickly after it browns and the very second that you turn around to do something else. Set it in the freezer until solid (about 30 minutes). Preheat the oven to 375°F (190°C). Butter a 9×13 inch pan, or spray it with a nonstick spray. In a medium bowl, stir together sugar, baking powder, flour, salt and spices with a whisk. Use a pastry blender, fork or your fingertips, blend the solidified brown butter and egg into the flour mixture. It will be crumbly. Pat 3/4 of the crumbs into the bottom of the prepared pan, pressing firmly. Tile peach slices over crumb base in a single layer. Scatter remaining crumbs evenly over peaches and bake in preheated oven for 30 minutes, until top is slightly brown and you can see a little color around the edges. Cool completely in pan before cutting into squares.

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