

# Thyme Saver CSA: Recipes & News for July 26 2016

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

- Corn (Crisper Drawer, 4-6 days)
- Lettuce (Crisper drawer, 3-5 days)
- Peaches (Counter, 2-3 days/Fridge, 1 wk+)
- Fairy Tale Eggplant (Crisper drawer, 2-3 days)
- Tomatoes (Counter, 5-6 days)
- Red Cabbage (L ONLY) (Crisper drawer, 3-5 days)
- Scallions (Crisper Drawer, 4-5 days)
- Jalapeños ((Crisper Drawer, 5-7 days)
- Blueberries (L ONLY) (Fridge, 3-4 days)
- Potatoes (Counter, 1 week+)
- Rosemary (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)**

## Caramelized Fairy Tale Eggplant

(Adapted from *New York Magazine*)

### INGREDIENTS

- 1 quart fairy tale eggplant
- Olive oil to coat the pan, plus more for drizzling
- 2 tbs. balsamic vinegar, plus 1 tbs. for drizzling
- 2 TB herbs (basil, parsley, etc.)
- Salt and pepper to taste

### INSTRUCTIONS

Wash eggplants, and halve lengthwise. Lightly coat a hot 16-inch sauté pan with olive oil, and set heat to medium-high. Add eggplant, and caramelize until lightly browned, about 2 minutes. Season with salt and pepper. Deglaze with 2 tablespoons balsamic vinegar, then add the herbs. Serve hot, drizzled with balsamic vinegar and olive oil.

## Braised Red Cabbage with Bacon

(adapted from *Chowhound*)

### INGREDIENTS

- 1 medium head red cabbage
- 6 thick slices applewood-smoked bacon or other smoked bacon, cut into lardons (about 1/4-by-1/4-by-3/4-inch pieces)
- 1 medium yellow onion, thinly sliced
- 2 tablespoons packed dark brown sugar
- 2 tablespoons Dijon mustard

- 1/3 cup cider vinegar

- 1 cup low-sodium chicken broth

### INSTRUCTIONS

Slice cabbage in half lengthwise. Use a sharp knife to cut a V-shaped notch around the white core and discard it. Slice both pieces in half again so you have 4 quarters, then thinly slice each piece crosswise into 1/4-inch-thick strips. Set aside. Place bacon in a large Dutch oven or other large, heavy-bottomed pot with a tightfitting lid over medium heat and cook, stirring occasionally, until browned and most of the fat has rendered. Add onion and stir to coat in the bacon fat. Season with salt and freshly ground black pepper and cook until the onion softens and the edges begin to brown, about 4 to 5 minutes. Add the reserved cabbage, stir to coat in bacon fat, and cook until the cabbage begins to wilt, about 4 minutes. Stir in the brown sugar and mustard. Deglaze the pan with the cider vinegar, scraping up any browned bits from the bottom of the pan with a spatula. Add the chicken broth and season with a few pinches of salt and more freshly ground pepper. Bring to a simmer, then reduce the heat to medium low and cover the pan tightly. Simmer, stirring occasionally, until the cabbage is soft and soupy and the bacon is tender, about 45 minutes. If the cabbage begins to look dry, add more broth or water.

## **Rosemary Roasted Potatoes**

(adapted from Food Network)

### **INGREDIENTS**

- 1 1/2 pounds potatoes
- 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 into small chunks 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.

## **Jalapeño Infused Vodka**

(adapted from *Real Housemoms*)

### **INGREDIENTS**

- 750 ml of vodka
- 2 jalapenos, deseeded and sliced

### **INSTRUCTIONS**

Place jalapenos into a glass bottle that will hold more than 750 ml. Pour the vodka over the sliced peppers. Store in a cool, dark place for one week. Strain peppers out of vodka and enjoy!

## **Jalapeno-Scallion Cornbread**

(adapted from Epicurious)

### **INGREDIENTS**

- 3/4 cup all purpose flour
- 3/4 cup yellow cornmeal
- 1/4 cup sugar

- 1 1/2 teaspoons salt
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 cup thinly sliced green onions
- 2 teaspoons minced jalapeño chile with seeds
- 1 1/4 cups buttermilk
- 2 large eggs
- 1/4 cup (1/2 stick) unsalted butter, melted, cooled

### **INSTRUCTIONS**

Preheat oven to 350°F. Butter 13x9x2-inch metal baking pan. Whisk flour, cornmeal, sugar, salt, baking powder, and baking soda in large bowl to blend. Stir in green onions and jalapeño. Whisk buttermilk and eggs in medium bowl to blend, then whisk in melted butter. Add buttermilk mixture to dry ingredients and stir just until blended (do not overmix). Transfer batter to prepared pan (batter will come only about 3/4 inch up sides of pan). Bake cornbread until lightly browned on top and tester inserted into center comes out clean, about 25 minutes. Transfer pan to rack and cool cornbread completely in pan. (Cornbread can be prepared 1 day ahead. Cover tightly with foil and store at room temperature.)

## **Rosemary Infused Olive Oil**

(adapted from *Food Network*)

### **INGREDIENTS**

- 5 or 6 rosemary sprigs
- 1 cup olive oil

### **INSTRUCTIONS**

Cook 1 cup olive oil with 5 or 6 rosemary sprigs in a small saucepan over medium heat, about 5 minutes. Remove from the heat and cool to room temperature. Transfer the sprigs to a bottle or cruet, then add the oil and seal. Refrigerate up to 1 month.