

# Thyme Saver CSA: Recipes & News for June 28, 2016

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

- Lettuce (Crisper drawer, 3-5 days)
- Bok Choy (Crisper drawer, 2-3 days)
- Radishes (Crisper drawer, 5-7 days)
- Peaches (Counter, 2-3 days, Fridge, 1 week+)
- Cherry Tomatoes (Counter, 5-6 days)
- Garlic (Counter, 1 week+)
- Kirby Cucumbers (Crisper Drawer, 4-6 days)
- Kale (LARGE BOX ONLY) (Crisper Drawer, 3-5 days)
- Blueberries (LARGE BOX ONLY) (Fridge, 3-4 days)
- Thai Basil (wrap in damp paper towel, put in open Ziploc bag in the fridge, 3-5 days)

Questions? Contact our CSA Program Manager, Jenny: [thymesaver@stokesfarm.com](mailto:thymesaver@stokesfarm.com)

## Panzanella

(Adapted from *The Kitchen*)

### INGREDIENTS

*For the salad:*

- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 loaf or boule of bread, preferably day-old, crusts removed (if desired) and sliced into 1-inch cubes
- 1 pepper, red or orange, chopped
- 1 medium cucumber, peeled and chopped
- 1 red onion, chopped and held in a bowl of cool water
- 2 to 3 medium tomatoes, cored and chopped
- 1 to 3 tablespoons capers, rinsed and minced
- 8 ounce ball of mozzarella, cubed
- 3/4 cup (roughly) basil leaves, julienned

*For the dressing:*

- 2 cloves garlic, finely minced
- 1 teaspoon dijon mustard
- 3 to 5 tb champagne, red wine, or balsamic vinegar
- 1/4 to 1/2 cup good olive oil
- 1 teaspoon salt
- freshly ground black pepper

### INSTRUCTIONS

In a skillet or sauce pan large enough to hold all the bread cubes, heat 2 tablespoons of olive oil over medium heat. Add 1 teaspoon of salt and the cubes of bread, and toss to coat. Stir every few minutes until the bread is golden on all sides and crispy. Drain the red onions from the water. Combine the bread with all the other salad ingredients in a

large serving bowl. In a small bowl or measuring cup, combine all the ingredients for the dressing. When first making this dressing, start with the lowest amounts given and work your way up to taste. Whisk all the ingredients until they have formed an emulsion and the dressing is slightly thickened. A half hour before serving the panzanella, toss the salad with the dressing (re-whisk if necessary) and let sit so the flavors combine. Serve in individual bowls and enjoy.

## Kale Chips

(Adapted from Food Network)

### INGREDIENTS

- 1 head kale, washed and thoroughly dried
- 2 tablespoons olive oil
- Sea salt, for sprinkling

### INSTRUCTIONS

Preheat the oven to 275 degrees F. Remove the ribs from the kale and cut into 1 1/2-inch pieces. Lay on a baking sheet and toss with the olive oil and salt. Bake until crisp, turning the leaves halfway through, about 20 minutes. Serve as finger food.

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## One Pint Blueberry Jam

(adapted from *Brooklyn Farm Girl*)

### INGREDIENTS

- 1 pint blueberries
- 1/4 cup honey
- 1/2 teaspoon cinnamon
- 1 tablespoon lemon juice

### INSTRUCTIONS

Put all ingredients into a saucepan and stir. Bring to boil, then simmer for 30-35 minutes until jam consistency. Keep in jar refrigerated.

## Roasted Radish and Herbed Ricotta Omelet

(adapted from The Kitchn)

### INGREDIENTS

*For the roasted radishes:*

- 1 cup thinly-sliced radishes
- 2 teaspoons olive oil
- 1/4 teaspoon sea salt
- For the ricotta:*
- 1/4 cup + 2 tablespoons fresh whole milk ricotta
- 2 teaspoons minced fresh chives
- 1 teaspoon minced fresh thyme
- 1 tsp minced fresh flat leaf parsley, plus extra for topping

*For the eggs:*

- 4 large or extra-large eggs
- 2 tablespoons whole milk
- 1/2 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1 tablespoon butter

### INSTRUCTIONS

To make the radishes, preheat the oven to 400°F. Toss the radishes with the olive oil and salt. Spread in a thin layer in a roasting dish and bake until soft and tender, 10 to 12 minutes (any longer and you may end up with radish chips). In a small bowl, combine the ricotta with the minced herbs. To make the omelet, whisk together the eggs, milk, salt, and pepper. Heat 1/2 tablespoon of butter in an 8-inch non-stick

skillet over medium-low heat. Pour in half the egg mixture and cook for 1 to 2 minutes, allowing the bottom to set slightly. Run a spatula under the edges, lifting up and tilting the pan to allow uncooked eggs to run under the cooked part. Continue to do this until the majority of the egg is set. Carefully flip the omelet and remove from heat. Spread half the ricotta mixture over half of the omelet and sprinkle with half of the radishes. Fold the omelet over over the filling and sprinkle with a few more roasted radish slices and minced parsley. Repeat to make the second omelet. Serve both omelets immediately.

## Quick Pickles

(adapted from Rachael Ray)

### INGREDIENTS

- 1/2 cup white vinegar
- 2 rounded teaspoons sugar
- 1 teaspoon mustard seed
- 1 teaspoon salt
- 1 clove cracked garlic
- 1 teaspoon dried dill or 2 tablespoons fresh dill leaves, chopped or snipped
- 1 bay leaf
- 4 kirby cucumbers, cut into 1-inch slices on an angle

### INSTRUCTIONS

Heat small saucepan over medium high heat. Add vinegar, sugar, mustard seed, salt, and garlic to the pan and cook until it begins to simmer and sugar dissolves. Toss the dill, bay leaf, and sliced cucumbers together in a heat-proof bowl. Pour the simmering liquid over the cucumbers and stir to evenly coat. Allow to cool to room temperature or chill before serving.

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