

Thyme Saver CSA: Recipes & News for October 4, 2016

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

- Lettuce (Crisper drawer, 3-5 days)
- Escarole (Crisper drawer, 3-5 days)
- Delicata Squash (Counter, 1 week +)
- Apples (Counter, 2-3 days, crisper drawer, 1 week+)
- Mini potatoes (Counter, 1 week +)
- Boiler Onions (Counter, 1 week +)
- Celery (L Only) (Crisper drawer, 5-7 days)
- Carrots (L Only) (Crisper drawer, 5-7 days)
- Radish (L Only) (Crisper drawer, 5-7 days)
- Lemongrass (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

Escarole with Italian Sausage & White Beans (adapted from *Epicurious*)

INGREDIENTS

- 3 tablespoons olive oil
- 12 Italian sausages (about 3 pounds), casings removed
- 1 cup chopped onion
- 1/2 cup chopped prosciutto (about 2 ounces)
- 1 tablespoon minced garlic
- 1/2 teaspoon dried crushed red pepper
- 1 large head escarole, chopped (about 10 cups)
- 3/4 cup dry white wine
- 4 15-ounce cans Great Northern beans, rinsed, drained
- 1 cup chicken stock or canned low-salt chicken broth
- Freshly grated Parmesan cheese (optional)

INSTRUCTIONS

Heat oil in heavy large pot over medium-high heat. Working in batches, sauté sausage until cooked through, breaking up with back of spoon, about 6 minutes per batch. Using slotted spoon, transfer sausage to bowl, leaving drippings in pot. Reduce heat to medium; add onion to pot and sauté until translucent, about 5 minutes. Add prosciutto and sauté 1 minute. Mix in garlic and crushed red pepper. Add escarole and sauté until wilted, about 2 minutes. Add wine and cook 2 minutes. Add beans, stock and sausage and simmer 10 minutes to blend flavors. Season to taste with salt and

pepper. Transfer to large bowl. Top with grated Parmesan, if desired.

Macoun Apple and Gorgonzola Salad (adapted from *Food52*)

INGREDIENTS

- 4 to 6 ounces Gorgonzola cheese; roughly chopped
- 1 pound baby green or bitter salad leaves
- 1/8 to 1/4 cups toasted pine nuts
- 2 to 3 Crisp and fresh Macoun Apples; sliced
- 1 small red onion; thinly sliced
- 2 to 3 strips of duck or turkey bacon; fried to a crisp, roughly chopped
- 1 to 2 lemons; cut into quarters
- Olive oil
- Fig vinegar
- Salt and fresh black pepper; to taste

INSTRUCTIONS

Gently toss gorgonzola cheese, greens, pine nuts, apples, red onion, salt, fresh black pepper, and bacon in a large bowl. Allow guests to help themselves to their share of the salad, and drizzle their own ratio of olive oil, fig vinegar, salt, fresh black pepper, and juice from the lemon quarters.

Roasted Potatoes and Mini Onions

(adapted from *The Kitchn*)

INGREDIENTS

- 1 quart baby potatoes
- 1 dozen mini onions
- Kosher salt
- Black pepper
- Olive oil
- 4-6 sprigs fresh herbs

INSTRUCTIONS

Heat the oven to 400°F. Cut the potatoes into quarters - just a little larger than the onions. Cut the top off each onion, then slice in half and shuck away the skin. Toss the potatoes in a bowl and drizzle with about 1/4 cup of olive oil, at least 2 teaspoons of kosher salt and a teaspoon of pepper. Adjust to taste. Pour the potatoes and onions into a 9x13 baking dish. Cut each sprig of herbs into 4 pieces and tuck in among the potatoes. Roast for about 35-40 minutes, or until the potatoes are tender.

Pounded Lemongrass Chicken

(adapted from *Epicurious*)

INGREDIENTS

- 4 lemongrass stalks, tough outer layers removed, chopped
- 1 medium shallot, chopped
- 2 garlic cloves, chopped
- ¼ cup fresh lime juice
- 2 teaspoons fish sauce
- 2 teaspoons light brown sugar
- ½ teaspoon crushed red pepper flakes
- 4 6-ounce skinless, boneless chicken breasts, pounded to ½-inch thickness
- Kosher salt, freshly ground pepper
- 2 tablespoons vegetable oil
- Lime wedges (for serving)

INSTRUCTIONS

Process lemongrass, shallot, garlic, lime juice, fish sauce, brown sugar, and red pepper flakes in a food processor to a fine paste. Season chicken with salt and pepper and place in a resealable plastic bag. Add lemongrass mixture; chill at least 30 minutes. Heat oil in a large skillet over medium-high. Remove chicken from marinade, scraping off excess, and cook until golden brown, 6-8 minutes; turn and cook until cooked through, about 2 minutes longer. Serve chicken with lime wedges for squeezing over.

Sautéed Radishes with Bacon

(adapted from *Epicurious*)

INGREDIENTS

- 2 oz. chopped slab bacon
- ¾ pound red radishes, halved (quartered if large)
- 2 teaspoons apple cider vinegar
- ½ teaspoon sugar
- ¼ cup fresh flat-leaf parsley leaves
- Kosher salt and freshly ground black pepper

INSTRUCTIONS

Cook bacon in a medium skillet over medium heat until fat begins to render, about 3 minutes. Add radishes and cook, tossing occasionally, until radishes are tender and bacon is crisp, 8-10 minutes. Pour off all but 1 Tbsp. fat. Add vinegar and sugar. Toss with parsley; season with salt and pepper.