

Thyme Saver CSA: Recipes & News for September 13, 2016

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

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|---|---|
| ● Lettuce (Crisper drawer, 3-5 days) | ● Scallions (Crisper drawer, 3-5 days) |
| ● Butternut Squash (Counter, 1 wk+) | ● Potatoes (L Only) (Counter, 1 week+) |
| ● Plum Tomatoes (Counter, 3-4 days) | ● Eggplant (L Only) (Crisper drawer, 3-5 days) |
| ● Squash (Crisper drawer, 3-5 days) | ● Tarragon (wrap in damp paper towel, put in open Ziploc bag in the fridge, 2-3 days) |
| ● Apples (Counter, 2-3 days, Crisper Drawer, 1 week+) | |

Questions? Contact our CSA Program Manager, Jenny: thymesaver@stokesfarm.com

Tarragon Lemon Summer Squash Soup

(adapted from *Food52*)

INGREDIENTS

- 1 large yellow summer squash, sliced and quartered, or chopped if preferred
- 2 scallions, light green and white parts, chopped
- 1/2 medium onion, chopped
- 1 tablespoon butter
- 1/2 tablespoon olive oil
- 1 tablespoon fresh tarragon leaves, chopped
- 1 garlic clove, finely minced
- Ground black pepper, to taste
- 3 cups chicken broth, preferably homemade
- Juice of 1/2 large lemon
- 1/2 cup milk or cream
- Tarragon, snipped chives, shredded Parmesan cheese, and croutons, for garnish

INSTRUCTIONS

In a soup pot, sauté the squash and onion in the butter and olive oil until onion is tender, about 7 to 10 minutes. Add the garlic in the last minute or so. Season with black pepper to taste, add the tarragon, then pour in the chicken broth and lemon juice and stir. Cover and bring to a simmer for about 10 to 15 minutes until the squash is tender all the way through. Remove from heat and add the milk or cream. (Optional) Purée about half the soup with whatever device

you have, then return to pot. Serve immediately, and garnish with additional tarragon, chives, shredded Parmesan cheese, and croutons, if you like. Or, you may chill and serve it cold.

Seared Pork Chops & Pesto with Squash

(adapted from *RealSimple*)

INGREDIENTS

- 1 butternut squash (about 1 1/2 lb), cut into 1-inch pieces
- 2 tablespoons unsalted butter
- kosher salt and black pepper
- campaignIcon Coupons
- 2 tablespoons olive oil
- 4 bone-in pork chops (1 inch thick; about 2.5 pounds total)
- 1 teaspoon ground coriander
- pesto, for serving

INSTRUCTIONS

Steam the squash in 1 inch of water until tender, 12 to 15 minutes; drain and return it to the pot. Add the butter and ¼ teaspoon each salt and pepper and mash to the desired consistency. Meanwhile, heat the oil in a large skillet over medium-high heat. Season the pork with the coriander, ½ teaspoon salt, and ¼ teaspoon pepper. Cook until an instant-read thermometer inserted in the center of the thickest chop registers 145° F, 6 to 8 minutes per side. Serve the mashed squash topped with the pork chops and drizzled with pesto.

Roasted Eggplant with Seasoned Potatoes

(adapted from *MotherEarth Living*)

INGREDIENTS

- 1/4 cup canola or olive oil
- 2 medium eggplants (about 1 pound)
- About 1 pound potatoes (any type will do), unpeeled
- Sea salt and freshly ground black pepper
- 2 garlic cloves, sliced
- Lemon juice

INSTRUCTIONS

Preheat the oven to 400°. Put the oil in a large nonstick roasting pan and heat in the oven for a good 10 minutes, until the oil is sizzling hot. Meanwhile, cut the eggplants and potatoes into 1-inch cubes, tip into a bowl, and season with salt and pepper. Take the roasting pan from the oven and place on a stable, heatproof surface. Add the eggplants and potatoes and turn to coat in the oil, being careful not to splash yourself. Roast for about 30 minutes, stirring halfway through. Remove from the oven, stir in the garlic, and roast for another 10 to 15 minutes, until the vegetables are golden brown all over. Add a squeeze of lemon juice, a little more salt and pepper if needed, and any finishing touches you like. Serve warm or at room temperature.

Roasted Plum Tomatoes

(adapted from *Epicurious*)

INGREDIENTS

- Nonstick vegetable oil spray
- Plum tomatoes, halved lengthwise
- Extra-virgin olive oil
- Assorted fillings (such as whole-milk ricotta cheese, pesto, chopped olives, small fresh mozzarella balls, soft fresh goat cheese, and anchovies)

INSTRUCTIONS

Preheat oven to 400°F. Spray large rimmed baking sheet with nonstick spray. Remove seeds and juices from tomato halves. Arrange tomato halves, cut side up, on prepared sheet;

sprinkle lightly with salt and pepper, then drizzle with oil.

Roast tomatoes until slightly charred and tender, about 50 minutes. Cool completely on sheet. Spoon desired filling into each.

Vanilla Bean Honeycrisp Applesauce

(adapted from *Self Proclaimed Foodie*)

INGREDIENTS

- 5 large honeycrisp apples, peeled, cored and thinly sliced
- 1 lemon
- 1 cinnamon stick
- 1 vanilla bean

INSTRUCTIONS

Put apple slices in large slow cooker. Juice lemon, pour over apples, and toss to coat. Add cinnamon stick to slow cooker. Split vanilla bean and scrap seeds with knife. Add bean pod and scraped seeds to slow cooker. Cover and cook on high for 4 hours. There should be no need to add water. When done, stir with large spoon to achieve desired consistency. Can in water bath for storage or store in refrigerator in airtight container up to 2 weeks.