

Thyme Saver CSA: Recipes & News for September 6, 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)
- Peaches (Counter, 2-3 days/Fridge, 1 wk+)
- Husk Tomatoes (Counter, 3-4 days)
- Beets (Crisper drawer, 3-5 days)
- Kirby Cucumbers (Crisper Drawer, 4-6 days)
- Red Peppers (L Only) (Crisper drawer, 2-3 days)
- Celery (L Only) (Crisper drawer, 5-7 days)
- Radishes (L Only) (Crisper drawer, 5-7 days)
- Thai Basil (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

Husk Tomato and Goat Cheese Salad (adapted from *Smithsonian Magazine*)

INGREDIENTS

- 1 bunch salad greens, washed
- 1/2 pound husk cherries
- 4 ounces herbed goat cheese
- 1 tbsp dijon mustard
- 2 tbsp balsamic vinegar
- 4 tbsp extra virgin olive oil
- 1/4 tsp coarse sea salt (I used pink sea salt)
- Pinch of black pepper

INSTRUCTIONS

Wash lettuce, remove cherries from their husks, and wash. Dry. In a small bowl, whisk together mustard, vinegar, olive oil, salt and pepper. Mix together lettuce, husk cherries, and dressing. Divide onto four plates. Thinly slice goat cheese, and distribute slices onto plates (3-4 slices per plate). Serve.

Roasted Red Peppers (adapted from *Barefoot Contessa*)

INGREDIENTS

- Red bell peppers
- 1 tablespoon olive oil for every 2 peppers

INSTRUCTIONS

Preheat the oven to 500 degrees. Place the whole peppers on a sheet pan and place in the oven for 30 to 40 minutes, until the skins are completely wrinkled and the peppers are charred, turning them twice during roasting. Remove the pan from the oven and immediately cover it tightly with aluminum foil. Set aside for 30 minutes, or until the peppers are cool enough to handle. Remove the stem from each pepper and cut them in quarters. Remove the peels and seeds and place the peppers in a bowl along with any juices that have collected. Discard the stems, peels, and seeds. Pour the oil over the peppers. Cover with plastic wrap and refrigerate for up to 2 weeks.

Peach Salad with Thai Basil Vinaigrette (adapted from *Fresh*)

INGREDIENTS

- 4 cups baby spinach
- 1 ripe peach, sliced very thin, about 1/8 inch thick
- 1/2 cup cucumber, sliced very thin, about 1/8 inch thick
- 1 -2 bunches Grapes, grapes removed from stems
- 1/4 cup raw almonds, roughly chopped

INSTRUCTIONS

Combine in a large salad bowl, and dress, to taste, with Lemon Thai Basil Vinaigrette (recipe follows)

Lemon Thai Basil Vinaigrette

(adapted from *Fresh*)

INGREDIENTS

- 1/4 cup fresh squeezed lemon juice (about 4 lemons)
- 3/4 cup extra virgin olive oil
- about 1/4 thai basil, chiffonade or roughly chopped
- 1/2 teaspoon salt
- 1/2 teaspoon dijon mustard
- fresh ground black pepper

INSTRUCTIONS

Whisk together all ingredients together until emulsified.

Drizzle over salad.

Radish Toasts

(adapted from *TheKitchn*)

INGREDIENTS

- Ficelle (or substitute a baguette, but I enjoy the smaller size of the ficelle for this recipe), cut into 1/2-inch-thick slices
- Generous pats of high-quality butter
- 6 radishes, finely sliced
- A few sprigs of flat-leaf parsley, roughly chopped
- Pinch of kosher salt and freshly-ground black pepper

INSTRUCTIONS

Toast your bread rounds to desired doneness (I like mine well-toasted). Spread butter on toast generously. Place radish slices on top of bread, and sprinkle with parsley, salt and pepper.

Borscht

(adapted from *Food52*)

INGREDIENTS

- 2 tbsp ghee or cold pressed olive oil
- 1 tsp mustard seeds
- 1 tsp cumin seeds
- 1 large onion, finely chopped
- 1 lbs / 500 g raw beetroots, any color, coarsely grated
- 4 cups / 1 l vegetable broth

- 2 bay leaves
- 1 tbsp apple cider vinegar
- sea salt & freshly ground pepper

Horseradish Yogurt

4 tsp freshly grated horseradish, or more to taste

1/2 cup / 120 ml plain yogurt

INSTRUCTIONS

Heat ghee in a large saucepan on medium heat, add mustard and cumin seeds and stir constantly to prevent from burning. Fry until fragrant. Then add onion and fry until soft, stirring occasionally. Add the grated beetroot, vegetable broth and bay leaves. Bring to a boil, lower the heat and let simmer for 30-40 minutes. Meanwhile prepare the Horseradish Yogurt by combining both ingredients in a bowl and set aside. Add apple cider vinegar, salt and pepper to the beetroot soup and let simmer for another minute or so. Adjust seasoning to taste. Serve in bowls with a dollop of Horseradish Yogurt.

Thai Basil Bliss

(adapted from *The New York Times*)

INGREDIENTS

- 5 Thai basil leaves
- 4 inch-wide cubes pineapple
- 1 tablespoon simple syrup
- 2 ounces blanco tequila
- 1 ½ tablespoons lime juice
- Soda or seltzer

INSTRUCTIONS

In a cocktail shaker, crush 4 basil leaves and the pineapple to a pulp with a muddler or wooden spoon. Fill shaker about halfway with ice and add simple syrup, tequila and lime juice. Shake well and strain into a cocktail glass. Top with a splash of soda and float last basil leaf on surface.