

Thyme Saver CSA: Recipes & News for August 15, 2017

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

- Corn (Crisper drawer, 3-5 days)
- Tomatoes (Counter, 3-5 days)
- Arugula (Crisper drawer, 3-5 days)
- Carrots (Crisper drawer, 5-7 days)
- Scallions (Crisper drawer, 3-5 days)
- Potatoes (Counter, 1 week+)
- Melon (L only) (Fridge, 5-7 days)
- Poblano peppers (L only) (Crisper drawer, 3-5 days)
- Tarragon (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

Campanelle with Corn, Scallions, and Arugula

(adapted from *Martha Stewart Living*)

INGREDIENTS

- 4 cups corn
- 1/2 cup chicken stock
- 2 tablespoons extra-virgin olive oil
- 2 ounces sliced smoked bacon, chopped
- 4 tablespoons unsalted butter
- 1 red Thai chile, finely chopped
- Coarse salt and freshly ground pepper
- 1 pound campanelle or other shell-shaped pasta, such as orecchiette, cooked until al dente (1 cup cooking water reserved)
- 3 scallions, white and pale-green parts only, thinly sliced
- 2 cups arugula
- Garnish: shaved Parmigiano-Reggiano or Parmesan cheese

INSTRUCTIONS

Puree 1 cup corn and the chicken stock in a blender. Heat oil in a large skillet over medium heat. Cook bacon until crisp, about 8 minutes. Add corn puree, remaining 3 cups corn kernels, 2 tablespoons butter, and the chile. Season with salt and pepper. Cook until corn is soft, about 5 minutes. Toss in pasta, reserved cooking water, and remaining 2 tablespoons butter. Cook until sauce is creamy, about 3 minutes. Toss in scallions and arugula. Garnish with cheese.

Glazed Carrots with Tarragon

(adapted from *Fine Cooking*)

INGREDIENTS

- 1 bunch carrots, cut into 1/2-inch rounds (about 2-1/2 cups)
- 1-1/2 oz. (3 Tbs.) unsalted butter
- 1-1/2 tsp. granulated sugar
- Kosher salt
- 2 Tbs. finely chopped fresh tarragon

INSTRUCTIONS

Put the carrots in an 8-inch-wide, 3- to 4-quart saucepan and arrange snugly. Add the butter, sugar, 1/2 tsp. salt, and enough water to just cover the carrots (about 2 cups). Bring to a boil over high heat. Cook over high heat, shaking the pan occasionally, until the liquid has reduced to a syrupy glaze and the carrots are tender, about 10 minutes. (If the glaze is done before the carrots, add about 1/2 cup water and continue to cook. If the carrots are done first, remove them and continue to boil the liquid until syrupy.) Lower the heat to medium low, add the tarragon, and toss to combine. Season to taste with salt and serve. (The glazed carrots can be kept warm, covered, for about 20 minutes.)

Roasted Potatoes with Tarragon Butter

(Adapted from *A Beautiful Plate*)

INGREDIENTS

- 1.5 lbs potatoes
- 1 tablespoon extra virgin olive oil
- freshly ground black pepper
- sea salt

Tarragon-Shallot Butter:

- 3 tablespoons unsalted butter
- 1 large shallot, finely diced
- ½ teaspoon whole black peppercorns, coarsely chopped
- 2 teaspoons freshly grated lemon zest
- 3 large sprigs of fresh tarragon, leaves removed and finely chopped (plus 1 additional sprig for garnishing)
- juice of half a lemon
- sea salt

INSTRUCTIONS

Roast Potatoes: Preheat oven to 450 degrees Fahrenheit. Rinse and dry the potatoes thoroughly. Slice the potatoes in half lengthwise. Toss on a large baking sheet with the olive oil, pepper, and salt. Place the potatoes cut-side up and spread them out evenly on the baking sheet. Roast at 450 degrees (F) for 15 minutes. Flip the potatoes and roast for an additional 10 minutes, or until the potatoes are caramelized, crispy, and fork-tender. Remove the potatoes from the oven, place on a rack, and allow them to cool slightly while you prepare the tarragon-shallot butter. Prepare Tarragon-Shallot Butter: In a small skillet, heat the butter over medium heat. Once the butter has melted fully and is bubbling slightly, add the shallot and sauté, stirring frequently, for 1 to 2 minutes, or until soft and translucent. Add the chopped peppercorns, lemon zest, tarragon, and lemon juice. Reduce heat to low, and continue to reduce the sauce for an additional minute or so. Season sauce to taste with salt and pepper. Place the roasted potatoes in a medium, shallow heat-proof bowl. Add the warm tarragon-shallot butter (scrape the skillet with a spatula to remove any bits), and toss the potatoes gently with a spoon or tongs until they are evenly coated in the sauce. Garnish with the remaining tarragon, season to taste with salt and pepper, and serve.

Stuffed Poblano Peppers

(adapted from *Chowhound*)

INGREDIENTS

- 4 large fresh poblano peppers
- 6 large eggs
- 2 tablespoons heavy cream
- Kosher salt and freshly ground black pepper
- 1 tablespoon unsalted butter
- 2 tablespoons olive oil
- 8 ounces Mexican-style raw chorizo
- 1 cup drained black beans
- 1 cup shredded Mexican blend or Monterey Jack cheese
- 1/4 cup sour cream
- 1/2 cup salsa
- 1/4 cup sliced green onions

INSTRUCTIONS

Roast the peppers over the flame of a gas burner, under a broiler, or on a grill, turning often, until slightly softened and skins are starting to blacken, about 5 minutes. Let cool completely. Preheat the oven to 350°F. Grease a 9-inch by 9-inch baking dish and set aside. Whisk together the eggs, cream, and a pinch each of salt and pepper. Heat the butter in a medium nonstick frying pan. Cook the eggs, stirring often to scramble until cooked through. Transfer the eggs to a large bowl. Heat the oil in a large frying pan over high heat. Add the chorizo and cook, stirring often, until cooked through, about 8 minutes. Transfer the mixture to the bowl with the eggs. Add the black beans and half the cheese, stirring just to combine. Use the edge of a knife to scrape as much of the burnt skin from the outside of the peppers as you can, discarding it when done. Cut a small "T" in the side of each pepper using a paring knife and carefully remove the seeds with a spoon. Put the cleaned chiles into the prepared pan. Spoon the egg and chorizo mixture into each pepper, dividing evenly and using all of the mixture that will fit. Sprinkle the tops of each chile with the remaining cheese. Bake the stuffed chiles, uncovered, until heated through and the cheese is melted, about 10 minutes. Serve with sour cream, salsa, and green onion.