

Thyme Saver CSA: Recipes & News for August 22, 2017

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

- Nectarines (Crisper drawer, 5-7 days)
- Corn (Crisper drawer, 3-5 days)
- Tomatoes (Counter, 3-5 days)
- Cucumbers (Crisper drawer, 3-5 days)
- Lettuce (Crisper drawer, 3-5 days)
- Beans (Crisper drawer, 3-5 days)
- Red Kale (L only) (Crisper drawer, 3-5 days)
- Kohlrabi (L only) (Fridge, 5-7 days)
- Chives (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

Grilled Chicken with Nectarines and Corn

(adapted from *Woman's Day*)

INGREDIENTS

- 3 tbsp. olive oil
- 1 tbsp. white wine vinegar
- kosher salt
- Pepper
- 2 ripe nectarines or peaches
- ½ small Red Onion
- 4 boneless, skinless chicken breasts
- 1 small kirby cucumber
- ½ c. fresh corn kernels
- ½ c. roughly chopped fresh basil

INSTRUCTIONS

Heat grill to medium-high. Clean and lightly oil the grill. In a medium bowl, whisk together the vinegar, 2 tablespoons oil, and 1/4 teaspoon each salt and pepper. Add the nectarines and onion and toss to combine; set aside. Rub the chicken with the remaining tablespoon oil, season with 1/2 teaspoon salt and 1/4 teaspoon pepper, and grill until cooked through or the internal temperature reaches 165 degrees F, 4 to 6 minutes per side. Transfer to a platter. Using a vegetable peeler, cut the cucumber into long, thin strips. Fold the cucumber, corn, and basil into the nectarine mixture and spoon over the chicken.

Tomato, Peach, & Ricotta Salata Salad

(adapted from *Martha Stewart Living*)

INGREDIENTS

- White peaches (or nectarines)
- Heirloom tomatoes
- Red onion
- Basil
- Ricotta salata
- Coarse salt and freshly ground pepper
- Extra-virgin olive oil
- Basil sprigs

INSTRUCTIONS

Arrange slices of ripe white peaches and large heirloom tomatoes on a platter. Top with a few thin slices of red onion, torn fresh basil, and crumbled ricotta salata. Season with coarse salt and freshly ground pepper. Drizzle with extra-virgin olive oil. Garnish with basil sprigs.

Red Kale with Lemon & Garlic

(Adapted from *SaluSalo*)

INGREDIENTS

- 1 large bunch of red kale, washed, stems removed and roughly chopped
- 2 tbsp olive oil
- 5 cloves garlic, finely chopped
- Sea salt and freshly ground pepper, to taste
- ½ cup water
- Juice of half a lemon

INSTRUCTIONS

Heat olive oil in a skillet over medium-high heat. Add garlic and sauté for about a minute or until it turns just golden.

Add kale and stir until kale is fully coated with oil. Add salt, pepper and water. Cover and cook for about 10 minutes or until kale is soft and tender. Adjust seasonings and drizzle with lemon juice.

Bacon Cheddar Chive Scones

(adapted from *King Arthur Flour*)

INGREDIENTS

- 2 cups King Arthur Unbleached All-Purpose Flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 teaspoons sugar
- 4 tablespoons cold butter
- 1 cup very coarsely grated or diced cheddar cheese
- 1/3 cup snipped fresh chives
- 1/2 pound bacon, cooked, cooled, & crumbled (1 cup)
- 3/4 cup + 2 tablespoons heavy cream or whipping cream, or enough to make the dough cohesive

INSTRUCTIONS

Preheat the oven to 425°F. Lightly grease a baking sheet, or line it with parchment.

Whisk together the flour, salt, baking powder, and sugar.

Work the butter into the flour until the mixture is unevenly crumbly, with some of the butter remaining in larger pieces.

Mix in the cheese, chives, and bacon until evenly distributed.

Add ¾ cup of the cream, stirring to combine. Try squeezing the dough together; if it's crumbly and won't hang together, or if there are crumbs remaining in the bottom of the bowl, add cream until the dough comes together. Transfer the shaggy dough to a well-floured work surface. Pat the dough into a smooth 7" disk about 3/4" thick. Transfer the disk to the prepared baking sheet. Use a knife or bench knife to cut the disk into 8 wedges, spreading the wedges apart a bit on the pan. Brush the scones with a bit of cream; this will help their crust brown. Bake the scones for 22 to 24 minutes, until they're golden brown. Remove them from the oven, and cool right on the pan. Serve warm, or at room temperature.

Green Beans with Chives

(Adapted from *Food Network*)

INGREDIENTS

- 4 strips center-cut bacon, finely chopped
- 1 pound green and/or wax beans, trimmed and cut into 1/2-inch-thick small coins
- Kosher salt and freshly ground black pepper
- 2 tablespoons snipped chives
- 1 lemon

INSTRUCTIONS

Cook the bacon in a large nonstick skillet over medium-high heat, stirring, until browned and the fat has rendered, about 4 minutes. Add the green beans and 1/4 teaspoon each salt and pepper and cook, stirring, until the beans are just bright green. Add 2 tablespoons water and continue to cook, stirring occasionally, until crisp-tender, about 6 minutes. Transfer the beans to a serving dish and toss in the chives. Zest the lemon directly over the beans and season to taste with salt and pepper.